

cultivate

SET LUNCH MENU

2 COURSES - \$44 | 3 COURSES - \$49

12 PM - 3 PM

STARTERS (CHOICE OF 1)

Avocado Iceberg Wedges with Eggplant and Mustard Cream Dressing & Roasted Almonds

A light, modern take on the classic Caesar.

Heirloom Tomato & Herb Salad with Roasted Plums and Pomegranate, Nori, Sesame Salt & Light Soy Mirin Dressing

A refreshing fusion of Mediterranean produce and Japanese inspired dressing.

Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney

Italian-farmed broccolini minced into a fine natural pesto, enhanced with toasted almonds, fresh mint, and a drizzle of infused lemon oil.

MAINS (CHOICE OF 1)

Smoked Onion & Asparagus Risotto with Grated Lemon Rind

A Northern Italian classic, slowly stirred in a rich vegetable broth. Asparagus lends its deep flavour, while a touch of lemon rind brightens the dish — a comforting celebration of Mediterranean warmth.

Whole Roasted Portobello Mushroom

Served with sun-dried tomatoes, onions, and sumac spice over a creamy butterbean mash — a wholesome and deeply flavourful dish.

Pasta Casarec (Gluten-Free)

With roasted peppers, heirloom tomatoes, thyme, and smoked Spanish oil, topped with toasted pine nuts for a touch of rustic Mediterranean warmth.

DESSERTS (CHOICE OF 1)

70% Dark Chocolate Layer Cake

Layers of moist cocoa sponge paired with a rich, velvety dark chocolate ganache. 100% plant-based and nut-free.

Vegan Gelato

Madagascar Vanilla / Strawberry

All prices are subject to a 10% service charge and prevailing government taxes.

ISABEL BRASSERIE

SET LUNCH MENU

2 COURSES - \$54 | 3 COURSES - \$59
12 PM - 3PM

STARTERS (CHOICE OF 1)

Norwegian Fjord Trout Tartare with Burnt Butter & Almond

Delicate Norwegian fjord trout, finely diced and dressed with nutty burnt butter, toasted almonds, and a hint of citrus zest. Served with crisp microgreens and a drizzle of extra virgin olive oil.



Burrata, Chargrilled Grapes & Basil

Creamy burrata cheese served with sweet chargrilled grapes, fresh basil leaves, and a drizzle of aged balsamic and extra virgin olive oil. A harmonious balance of creaminess, sweetness, and herbaceous freshness.

MAINS (CHOICE OF 1)



Truffle Mushroom Risotto

Creamy carnaroli rice slowly cooked with wild mushrooms, finished with black truffle, parmesan, and herb oil.

Open-Fire Grilled Sirloin with Homemade Mustard & Roasted Garlic

Char-grilled sirloin, flame-kissed over open fire, served with our signature house-made mustard and slow-roasted garlic for a deep, smoky richness.

Pan Fried Norwegian Salmon with Grilled Gem Lettuce

Perfectly seared Norwegian salmon served with charred gem lettuce, lemon butter emulsion, and a hint of smoked sea salt. A fresh balance of crisp greens and buttery richness.

DESSERTS (CHOICE OF 1)

Lemon Meringue Tart

Layers of chocolatey cocoa sponge cake with rich chocolate ganache. Nut-free!

Valrhona Chocolate Fudge

Decadent Valrhona chocolate fudge with a rich, smooth, melt-in-the-mouth texture.



Vegetarian

Prices are subject to a 10% service charge & prevailing government taxes.