

Prix-Fixe Lunch

2 Courses - \$58 / 3 Courses - \$65

Coffee or Tea

MAG'S

Starters

Crab	Grilled Little Gem, Trout Roe, Truffle Vinaigrette
Burrata	Pomegranate Gel, Olive Soil
Scallops	Cauliflower Velouté, Baby Crouton, Basil Oil (with Cavier, additional \$12)
Octopus	Tomato and Chorizo Coulis, Squid Ink Aioli (Supplement \$5)
Foie Gras	Terrine, Apple Compote, Port & Cognac
Charcuterie	Jamon Serrano, Air Dried Beef, Duck Rillette (for 2)

Mains

Tartare	Beef, French Fries (Supplement \$8)
Beef	150 days Grain Fed Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus (Supplement \$8)
Lamb	Classic Navarin, Root Vegetables, Pearl Onion
Pork	Ribeye, Sweet Potato. Mustard and Morel Cream
King Fish	Eggplant Caviar, Mushroom Sauce Vierge
Risotto	Boston Lobster, Asparagus, Sage Brown Butter (Supplement \$8)

Desserts

Chocolate	Fondant, Vanilla Ice Cream
Chocolate	Tart, Mango Espuma, Popping Candy
Basil	Panna Cotta, Raspberry Coulis, Fresh Summer Berries
Affogato	Vanilla Ice Cream, Espresso, (With Amaretto, additional \$8)
Cheese	Selection of farmed cheese (a la carte)

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE

Sides and Bites

Mashed Potatoes	\$16
Sautéed Vegetables	\$22
Mesclun Salad	\$12
French Fries	\$8
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Jamon Serrano (60g)	\$18
Grilled Chorizo	\$12

Sharing Platters (Available for lunch & dinner)

Meat Platter (Choice of one side)	\$138
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Sharing Platters (3 days advance notice)

Whole Duckling braised with olives (Serves 2-3 persons) (Mullard 3kg)	\$228
Black Angus Prime Rib (Choice of one side)	\$128
Sanchoku Wagyu Tomahawk (Choice of two sides)	\$278
Razor Clams Saffron & Ricard Broth	market price
Roast Suckling Pig (4-5kg)	\$388

Dinner Menu

À la Carte

MAG'S

Starters

Crab	Grilled Little Gem, Trout Roe, Truffle Vinaigrette	\$24
Burrata	Pomegranate Gel, Olive Soil	\$18
Scallops	Cauliflower Velouté, Baby Crouton, Basil Oil (with Caviar (supplement \$12))	\$28
Octopus	Tomato and Chorizo Coulis, Squid Ink Aioli	\$28
Foie Gras	Terrine, Apple Compote, Port & Cognac	\$35
Charcuterie	Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)	\$35

Mains

Tartare	Beef, French Fries	\$38
Beef	Tenderloin, Mashed Potatoes, Buttered Spinach, Veal Jus	\$52
Lamb	Classic Navarin, Root Vegetables, Pearl Onion	\$42
Pork	Ribeye, Sweet Potato. Morel & Mustard Cream	\$42
King Fish	Eggplant Caviar, Mushroom Sauce Vierge	\$42
Risotto	Boston Lobster, Asparagus, Sage Brown Butter	\$58

Desserts

Chocolate	Fondant, Vanilla Ice Cream	\$14
Chocolate	Tart, Mango Espuma, Popping Candy	\$15
Basil	Panna Cotta, Raspberry Coulis, Fresh Summer Berries	\$12
Affogato	Vanilla Ice Cream, Espresso	\$12
Cheese	Selection of farmed cheese (for 1)	\$30
	Selection of farmed cheese (for 2)	\$45

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