

THE DEMPSEY

COOKHOUSE&BAR

SET LUNCH

3 Course Set Menu 68

STARTERS

Sweet Pea Guacamole with Warm Crunchy Tortillas
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons
Burrata with Heirloom Cherry Tomatoes and Basil +8
Crab Cake with Sugar Snap Pea Remoulade +5
Pretzel-crust Crispy Calamari, Spicy Marinara, Mustard Aioli
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw +8
Corn Soup, Lime, Chili and Basil

MAINS

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Spaghetti, Smoked Bacon, Jalapeño and Arugula
Salmon Trout, Lemon Glazed Summer Squash, Chili Crisp
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime +15
Fried Crackling Chicken, Spinach, Buttery Hot Sauce
Grilled Pork Chop with 4 Spices, Cauliflower, Mandarin-Pineapple Confit +15
Cheeseburger, Herbed Mayonnaise, Pickled Jalapeño, Fries

DESSERTS

Almond Cake, Apricot Compote, Apricot Sorbet
Passion Fruit Meringue Tart, Coconut Sorbet
Choice of 2 Scoops Sorbet or Ice Cream

BEVERAGES

2024 Miguel Torres "The Green Road" Sauvignon Blanc, Chile +15
2023 Miguel Torres "The Green Road" Cabernet Sauvignon, Chile +15
NV Miguel Torres "Sangre de Toro" Rosé, Catalunya, Spain +15

Chef Jean-Georges Vongerichten
Executive Chef Bryan Soon

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