

ANTI:NOTE

SET MENU

DAILY, 12PM – 2.30PM

55 FOR 3-COURSE | 45 FOR 2-COURSE
+ 15 COCKTAIL OF THE DAY

STARTERS

HEIRLOOM TOMATO

Burrata Cheese | Olive "Caviar" | Garden Cress | Tomato Cloud | Basil Sorbet
or

ANTI:NOTE'S GRILLED ROMAINE HEARTS

Spanish Anchovy | Bacon | Mangetsu Egg | Parmesan
or

SALT BAKED BEETROOT

Raisin Couscous | Pickled Onion | Walnut
or

LOBSTER BISQUE +4

ASC Certified Maine Lobster | Zucchini | Lemongrass
or

HOKKAIDO SCALLOP +4

Jerusalem Artichoke Purée | Caviar | Yellow Wine Sauce

MAINS

FREE RANGE CHICKEN BREAST

Truffle Mousseline | Layer Potatoes | Asian Wine Sauce
or

ASC CERTIFIED BARRAMUNDI

Prawn Otak | Eggplant & Asparagus | Yellow Wine Sauce
or

ANTI:NOTE'S SIGNATURE BURGER

Braised Angus Beef | Onion Jam | Comté Cheese | Brioche Bun | French Fries
or

BARLEY MUSHROOM RISOTTO

Maitake Mushroom | Porcini | Parmesan
or

MSC CERTIFIED POACHED LOBSTER +12

Black Charcoal Brioche | Pickled Vegetables | Truffle Vinaigrette | Potato Chips

DESSERTS

CHOUX PRALINE

70% Chocolate Coulis | Caramelised Hazelnut
or

FOREST BERRY

Blackcurrant Meringue | Blackberry Crèmeux | Crème Fraîche | Lemon Verbena Sorbet



Vegetarian



Vegan



Sustainable Seafood

The Aquaculture Stewardship Council (ASC) is the world's leading certification scheme for farmed seafood.
Marine Stewardship Council (MSC) certification is given if a fishery meets international best practice for sustainable fishing.
Some dishes contain dairy, gluten and nuts. Please advise us of any special dietary requirements including potential reaction to allergens.
Prices are subject to prevailing taxes and service charge.