

THE LOST LAND

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\$30 PER PERSON FOR 2 COURSES

MONDAY - FRIDAY UNTIL 2:00 PM

APPETIZER- CHOICE OF

Shrimp Cocktail - GF/DF

avocado, cucumber, tomato, red onion, tabasco, tostada, cilantro

Arancini - VEG

mushroom mix, parmesan, truffle aioli, pickled anahaim

Berry Salad - VEG/DF

almond, strawberry, frisée, mixed greens, mixed fresh berries, bocconcini

Burrata - GF +\$5

salsa verde, mole chives, pistachio, cherry tomato

Steak Tartare - GF +\$5

tenderloin, salsa macha, lime, garlic, house made tortilla, pickled onion, yolk

Scallop - GF +\$9

corn, cauliflower, fennel, lemon

MAIN - CHOICE OF

Chicken Katsu Sandwich - DF/NF

shokupan, cabbage slaw, sesame, tonkatsu sauce, kewpie mayo, fries or salad

Mexican Gnudi - VEG

ricotta, queso fresco, poblano, white miso, corn, fresh herbs

Beer Battered Black COD - NF

black lime, potato pavé, paprika, tartar sauce, minted peas

Arctic Char - GF/DF +\$5

pea, snap peas, ikura, chives, lemongrass-coconut sauce

Beef Cheek Paccheri - NF +\$5

pickled red onion, sage, lemon, ancho chili oil

Duck Risotto - GF +\$8

mushroom mix, parmesan, chili flakes, scallion

DESSERT - CHOICE OF

Ca Phe Tres Leches Tiramisu

pandan, cocoa, lady finger, mascarpone