



SET LUNCH

WEEKDAYS 11:30AM - 3PM

2-COURSE
\$18.90**

Select 2
(Max 1 Main)

3-COURSE
\$25.90**

Select 3
(Max 1 Main)

STARTERS

TRUFFLE MUSHROOM SOUP

Sauteed mushrooms, mushroom puree, truffle oil 🌿

ROASTED TOMATO BISQUE

San Marzano tomato, fresh basil oil, Arberquina EVOO 🌿

EGGS & AVOCADO TOAST

Sourdough, poached egg, smashed avocado, salad 🌿

TOASTED SOURDOUGH WITH HAM & CHEESE

Grilled sourdough, shaved black forest ham, gruyere, mozzarella cheese

CLASSIC CAESAR

Local farmed gem lettuce, soft boiled egg, garlic croutons, garlic & anchovy dressing, grana padano

ACID'S PORK BELLY SALAD

Braised pork belly, hazelnuts, shaved apple, watermelon, charred onion dressing 🍷

CHARRED CORN & AVOCADO SALAD

Lettuce, avocado, caramelized onion, charred corn, sesame dressing 🌿

MAINS

BLACK PEPPER CHICKEN CHOP

Slow-roasted anxin boneless chicken leg, baked beans, sauteed spinach, black pepper gravy 🍷

DUROC PORK CHOP

Duroc pork collar, withered spinach, herb roasted baby potatoes, apple jus 🍷

FISH & CHIPS

Crispy battered fillet, shoestring fries, scallion remoulade, fresh lemon

NASI GORENG

Roasted chicken, egg & garlic fried rice, salted egg dust, bitternut cracker, homemade sweet soy, sunny-side up

MUSHROOM AGLIO OLIO

Spaghetti, medley of local farmed mushrooms, garlic, chilli flakes 🌿

PRAWN AGLIO OLIO

Spaghetti, prawns, garlic, chilli flakes

DESSERT

CLASSIC ITALIAN TIRAMISU

Mascarpone cheese, espresso coffee, dark rum 🍷

PULUT HITAM

Forbidden rice pudding, coconut ice cream

GELATO SELECTION

Choice of 2 scoops:
Vanilla bean, chocolate, strawberry, coconut, gula melaka