

THE DINING ROOM



Menu



APPETISER

	Price w/GST
CLASSIC CAESAR SALAD <i>Crispy baby romaine lettuce, smoked bacon bits, Caesar dressing, garlic crouton, shaved parmesan cheese</i>	8
TOMATO BRUSCHETTA <i>Crusty sliced baguette, chopped tomatoes, onion, garlic, basil, balsamic vinegar, extra virgin olive oil</i>	8
SHRIMP PASTE CHICKEN WINGS <i>Deep-fried to golden brown, hot bean sweet sauce</i>	10
GRILLED BEEF QUESADILLA <i>Flour tortilla filled with slice beef, mozzarella cheese, Jalapeno, bell pepper, onion, tomato sauce</i>	12



SOUP

CREAM OF MUSHROOM <i>Fresh button mushroom, white hon-shimeji mushroom</i>	8
SOUP OF THE DAY <i>Please ask our service staff</i>	8

PASTA

	Price w/GST
CHICKEN MUSHROOM SPAGHETTI AGLIO OLIO <i>Grilled chicken, chopped parsley, chilli flakes, garlic oil</i>	10
CARBONARA <i>Smoked bacon, country egg, shaved parmesan cheese</i>	10
SEAFOOD MARINARA <i>Spaghetti with prawn, mussel, garlic in marinara sauce</i>	12



BURGER & CHOP

HAMBURGER STEAK <i>100% pure ground beef patty, onion gravy, fried egg, seasonal vegetables, house fries</i>	12
BACON & CHEESE BURGER <i>Juicy beef patty with streaky bacon, crispy leaf lettuce, tomato, cheddar cheese, house fries</i>	12
PEPPER CHICKEN CHOP <i>Grilled boneless chicken leg, seasonal vegetables, house fries, red wine sauce</i>	12
GRILLED CHICKEN CHOP <i>Grilled boneless chicken leg, seasonal vegetables, house fries, mushroom sauce</i>	12
FISH N CHIPS <i>Sea bass fillet, crispy leaf lettuce, homemade tartar sauce, house fries</i>	14
CAJUN BLACKEN SEA BASS FILLET <i>Crusty cajun blacken spice coated sea bass, seasonal vegetables, house fries, white wine cream sauce</i>	16

CHOPS

	Price w/GST
GARLIC BUTTER PORK CHOP <i>Pan-seared with garlic and herbs, seasonal vegetables, house fries, BBQ sauce</i>	16
HEARTY BREAKFAST <i>Grilled smoked bacon, fried egg, grilled tomato, mushroom, minute steak</i>	18
PRIME SIRLOIN <i>Angus prime sirloin, seasonal vegetables, house fries, red wine sauce</i>	22
PRIME TENDERLOIN <i>Angus beef tenderloin, seasonal vegetables, house fries, red wine sauce</i>	24
DINING ROOM MEAT PLATTER <i>Angus ribeye steak, BBQ pork rib, grilled chicken boneless leg, pork sausage, seasonal vegetables, house fries, homemade sauce</i>	38

SIDES

GARLIC BREAD	5
HOUSE FRIES	5
ROASTED GARLIC POTATO	5
SAUTEED MUSHROOM	5
SAUTEED VEGETABLES	5

DESSERT

	Price w/GST
DESSERT OF THE DAY <i>Please ask our service staff</i>	6
DEEP-FRIED APPLE AND CINNAMON ROLL <i>Granny Smith apple, raisin, salted caramel ice cream</i>	8
DURIAN CRÈME BRULEE <i>Custard durian puree, caramelised sugar, vanilla ice cream</i>	10
HOMEMADE MUD PIE <i>Chocolate, coffee ice cream, cookies crumbs, almond flakes, chocolate fudge</i>	10