

THE DINING ROOM



Menu



Appetiser

	Price w/GST
Baked Half Shell Scallop <i>Garlic Butter, Shrimp, Sprinkle Mixed Crumbs</i>	16
The Dining Room Caesar Salad <i>Romaine Lettuce, Poached Cage Free Egg, Black Garlic, Caramelised Prosciutto Bacon, Shaved Parmesan Cheese</i>	18
Seafood Salad <i>Light Honey Mustard, Sea Bass Fillet, Tiger Prawn, Scallop, Green Mussel, Lettuce</i>	18
Pan-seared Foie Gras <i>Apple Puree, Brioche, Red Wine Sauce</i>	20



Soup

Homemade White Mushroom Soup <i>Fresh Button Mushroom, White Hon Shimeji Mushroom, Crispy Bread Slice</i>	8
Soup of the Day <i>Please ask our service staff</i>	8
Traditional Lobster Bisque <i>Creamy Lobster Broth, Crab Meat Ravioli, Crispy Bread Slice</i>	12

Main Course

	Price w/GST
Duck Leg Confit <i>Honey Spice Glaze, Butternut Barley Risotto, Carrot, Orange Puree</i>	28
Black Cod Fillet <i>Hon Shimeji Mushroom, Butternut Puree, Scallop Broth, Microgreen</i>	30
Angus Ribeye Steak (250gm) <i>Himalayan Rock Salt, Au Jus, Roasted Golden Potato, Haricot Beans, Vine Tomato</i>	34
Rack of Lamb <i>Crusted Macadamia Pesto, Rosemary Sauce, Roasted Golden Potato, Haricot Beans, Vine Tomato</i>	36
Baked Rock Lobster <i>Smoked Back Bacon, White Onion, Black Truffle Oil, Parmigiano Cheese, Spaghetti</i>	36
Angus Bone in Sirloin Steak (350gm) <i>Red Wine Sauce, Roasted Golden Potato, Haricot Beans, Vine Tomato</i>	38



Sides

Garlic Bread	6
Curry Cheese Fries	6
Sautéed Wild Mushroom	6
Sautéed Seasonal Vegetables	6
Truffle Mac & Cheese with Mushroom	8

Dessert

	Price w/GST
Deep-fried Apple and Cinnamon Roll <i>Granny Smith Apple, Raisin, Salted Caramel Ice Cream</i>	8
Dessert of the Day <i>Please ask our service staff</i>	8
Durian Crème Brulee <i>Custard Durian Puree, Caramelised Sugar, Vanilla Ice Cream</i>	10
Homemade Mud Pie <i>Chocolate, Coffee Ice Cream, Cookie Crumbles, Almond Flakes, Chocolate Fudge</i>	10



Chef Vernon’s Special
Set Lunch



Menu

Appetiser

Smoked Salmon Nicoise <i>Thin Haricots Verts, Boiled Egg, House Dressing</i>
Deep-fried Calamari <i>Pesto Mayonnaise, Red Cabbage, Carrot, Japanese Cucumber</i>
Garlic Chicken Salad <i>Baby Romaine Lettuce, Avocado, Cucumber, Caesar Dressing</i>



Soup of the Day



Main Course

Oven Baked Chicken Chasseur <i>Mushroom, Shallot, Cognac, Sun-dried Tomato</i>
Oven Baked Sea Bass Fillet <i>Parmesan Cheese, Capers, Roasted Baby Potato, Seasonal Vegetable</i>
Spaghetti Frutti di Mare <i>Baby Clam, Mussel, Squid, Shrimp, Arrabbiata Sauce</i>
Braised Lamb Tagine <i>Merlot Red Wine Sauce, Apricot, Minted Couscous</i> + \$8
Pan Seared Angus Ribeye <i>Grilled Shallot, Red Wine Sauce, Roasted Baby Potato, Seasonal Vegetable</i> + \$8



Dessert

Chocolate Brownie Espresso Cake, Chocolate Ice Cream
Wild Berries Panna Cotta, Vanilla Ice Cream
Warm Apple Pie, Vanilla Ice Cream

3-course | **\$24** w/GST per person
4-course | **\$28** w/GST per person

Chef Vernon's Special

Set Dinner

Menu

Appetiser

Smoked Salmon Nicoise

Thin Haricots Verts, Boiled Egg, House Dressing

Duck Rillettes

Fairly Lean Duck Meat, Baguette, Crunchy Pickled Gherkins

Warm Chicken Macaroni

Walnuts, Black Olive, Truffle Oil, Lettuce, House Dressing

Soup of the Day

Main Course

Pan Roasted Salmon Fillet

Garlic Miso Butter, Roasted Baby Potato, Seasonal Vegetable

Chicken Roulade Baked Rice

Stuffed Chicken Thigh, Chicken Liver

Infused Creamy Fragrance Rice, Shredded Mozzarella Cheese

Braised Lamb Tagine

Merlot Red Wine Sauce, Apricots, Minted Couscous

Angus Beef Tenderloin & Tiger Prawn

Rosemary Potato, Seasonal Vegetable + \$8

Half Maine Lobster

Garlic Butter, Mushroom Pasta, Seasonal Vegetable + \$10

Dessert

Chocolate Brownie Espresso Cake, Chocolate Ice Cream

Wild Berries Panna Cotta, Vanilla Ice Cream

Warm Apple Pie, Vanilla Ice Cream

3-course | **\$34** w/GST per person

4-course | **\$38** w/GST per person