

THE *D*INING ROOM

*A la Carte
Menu*

Appetiser

Price w/GST

CHICKEN CAESAR SALAD

Pan-seared chicken, crispy baby romaine lettuce, smoked bacon bits, Caesar dressing, garlic crouton, shaved parmesan cheese.

10

TOMATO BRUSCHETTA

Crusty sliced baguette, diced tomato, onion, garlic, basil, balsamic vinegar, extra virgin olive oil.

10

SHRIMP PASTE CHICKEN WING

Deep-fried golden chicken wing, hot bean sweet sauce.

12

PRAWN & AVOCADO SALAD

Juicy prawn, avocado, cucumber, romaine lettuce, cherry tomato, Thousand Island dressing.

14

ESCARGOT IN GARLIC BUTTER (6 PIECES)

Snail served in shell, chopped garlic, herb butter.

14

Soup

Price w/GST

CREAM OF MUSHROOM

Fresh button mushroom, white hon-shimeji mushroom.

10

TRADITIONAL LOBSTER BISQUE

Lobster broth, celery, carrot, onion, cream.

12

Pasta

Price w/GST

CHICKEN MUSHROOM SPAGHETTI AGLIO OLIO

Grilled chicken, garlic oil, chilli flakes, chopped parsley.

12

CARBONARA

Smoked bacon, country egg, shaved parmesan cheese.

12

PRAWN SPINACH TORTELLINI

Tossed with minced garlic, sliced onion, cherry tomato, olive oil.

14

Burger & Chop

Price w/GST

BACON & CHEESE BURGER

Juicy beef patty with streaky bacon, crispy lettuce leaf, tomato, cheddar cheese, house fries.

12

BBQ BONELESS PORK RIB BURGER

Served with sesame bun, pickled papaya, house fries.

14

GRILLED CHICKEN CHOP

Grilled boneless chicken leg, seasonal vegetable, mushroom sauce, house fries.

14

FISH & CHIPS

Sea bass fillet, crispy lettuce leaf, homemade tartar sauce, house fries.

16

CAJUN BLACKEN SEA BASS FILLET

Crusty Cajun blacken spice coated sea bass, seasonal vegetable, white wine cream sauce, house fries.

18

BAKED SALMON FILLET

Roasted lemon, seasonal vegetable, fresh light herb cream sauce, house fries.

20

Chops

Price w/GST

GARLIC BUTTER PORK CHOP

18

Pan-seared with garlic and herbs, seasonal vegetable, BBQ sauce, house fries.

SPICED HONEY DUCK CONFIT

22

Seasonal vegetable, garlic mashed potato, balsamic glaze.

ANGUS RIBEYE STEAK

26

Pan-seared ribeye steak, seasonal vegetable, red wine sauce, house fries.

ANGUS PRIME TENDERLOIN

26

Beef tenderloin, seasonal vegetable, red wine sauce, house fries.

BRAISED LAMB SHANK

26

Seasonal vegetable, garlic mashed potato, red wine sauce.

Surf & Turf

Price w/GST

PESTO CRUSTED LAMB RACK & SALMON FILLET

36

Seasonal vegetable, rosemary sauce, house fries.

MEDALLION TENDERLOIN & KING PRAWN

38

Seasonal vegetable, red wine sauce, house fries.

Sharing Platter for 2

Price w/GST

SMOKED BBQ PORK RIBS

38

House smoked tender pork rib, seasonal vegetable, BBQ sauce, house fries.

THE DINING ROOM MEAT PLATTER

42

Angus ribeye, BBQ pork rib, grilled boneless chicken leg, pork sausage, seasonal vegetable, homemade sauce, house fries.

Sides

GARLIC BREAD

Price w/GST

6

HOUSE FRIES

6

ROASTED GARLIC POTATO

6

SAUTÉED MUSHROOM

6

SAUTÉED VEGETABLE

6

Dessert

DESSERT OF THE DAY

(Please ask our service staff)

Price w/GST

8

EARL GREY TEA CRÈME BRULÉE

Rich Earl Grey custard base, caramelised sugar, vanilla ice cream.

10

HOMEMADE JAFFA CAKE

Layer of orange jam, chocolate cream, vanilla ice cream.

12

HOMEMADE MUD PIE

Chocolate, coffee ice cream, cookie crumbles, almond flakes, chocolate fudge.

12

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