

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 Duck, Watermelon and Herb Salad, Roasted Cashews
- Classic Maryland Style Crab Cake
- Cajun Chicken Avocado Salad, Romaine Lettuce, Cherry Tomato,
Hard-boiled Egg, Sliced Onion, Cucumber, House Dressing



Soup of the Day



Main Course

- Prawn & Sausage Gumbas, Pesto Pasta, Seasonal Vegetables
- Chilean Izumi Fillet, Garlic Butter, Oregano Pesto
- Chicken Roulade, Red Wine Sauce, Rosemary Roasted Potatoes, Seasonal Vegetables
- Lamb Tagine, Apricots, Minted Couscous, Seasonal Vegetables + \$8
- Angus Ribeye, Grilled Shallot, Red Wine Sauce + \$8



Dessert

- Banana Parcel, Wild Berries, Chocolate Ice Cream
- Mango Panna Cotta, Crunchy Biscotti, Vanilla Ice Cream
- Chocolate Cherry Tart, Wild Berries, 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

Prawn and Mango Salad, Thai Chilli Dressing

Spiced-rubbed Seared Tuna, Balsamic Reduction

Cajun Chicken Avocado Salad, Romaine Lettuce, Cherry Tomatoes,
Hard-boiled Egg, Sliced Onion, Cucumber, House Dressing



Soup of the Day



Main Course

Herb Crusted Sea Bass Fillet, Lemon Butter Cream Sauce

Grilled Boneless Chicken, Goulash Sauce, Rosemary Roasted Potatoes, Seasonal Vegetables

Lamb Tagine, Apricots, Minted Couscous, Seasonal Vegetables

Angus Beef Tenderloin & Tiger Prawn, Rosemary Roasted Potatoes, Seasonal Vegetables +\$8

Angus Ribeye, Grilled Shallot, Red Wine Sauce + \$8



Dessert

Banana Parcel, Wild Berries, Chocolate Ice Cream

Mango Panna Cotta, Crunchy Biscotti, Vanilla Ice Cream

Chocolate Cherry Tart, Wild Berries, Vanilla Ice Cream

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

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