

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
Maple Roasted Chicken Couscous Salad



Soup of the Day



Main Course

Baked Prawn, Spinach, Egg, Feta Cheese Pie
Chilean Izumi Fillet, Garlic Butter, Oregano Pesto
Cilantro Lime Chicken, Black Bean
BBQ Baby Pork Ribs Add \$8
Angus Ribeye, Grilled Shallots, Red Wine Sauce Add \$8



Dessert

Banana Parcel, Wild Berries, Chocolate Ice Cream
Mango Panna Cotta, Crunchy Biscotti, Vanilla Ice Cream
Lemon Crème Brulee, 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
Maple Roasted Chicken Couscous Salad



Soup of the Day



Main Course

Baked Prawn, Spinach, Egg, Feta Cheese Pie
Herb Crusted Sea Bass Fillet, Lemon Butter Cream Sauce
Chicken Escabeche, Roasted Apple and Grape
Baked King Prawn, Garlic Oregano Pesto Butter Add \$8
Angus Ribeye, Grilled Shallots, Red Wine Sauce Add \$8



Dessert

Banana Parcel, Wild Berries, Chocolate Ice Cream
Mango Panna Cotta, Crunchy Biscotti, Vanilla Ice Cream
Lemon Crème Brulee, Vanilla Ice Cream

3-course | **\$34** w/GST per person
4-course | **\$38** w/GST per person