



# DINNING MENU

For reservations call @ +65 6336 1228

## SOUP

### Wild Mushroom

chef's special creation with truffle scent

## SALAD

### Mixed Green Salad

seasonal vegetables, peppers due feta cheese, croutons vinaigrette dressing

## APPETIZER

### Angel Hair

angel hair pasta, kombu, truffle oil

### Pan Seared Scallop

scallop, pesto, bacon

## MAIN COURSE

### Duck Confit

duck, baked potatoes, purple cabbage, sesame dressing, shallot reduction

### Foie Gras Risotto

wild mushroom, risotto rice, foie gras, cream

### Spanner Crab Pasta

linguine, crab meat, asparagus, baby tomatoes

### Angus Striploin

french fries, pickle shimeji, red wine sauce

### Pan Seared Salmon

salmon, orange miso glaze, baked potatoes, seasonal vegetables

## DESSERT

### Waffle Ice Cream

choice of ice cream, vanilla or chocolate

### Chocolate Lava Cake

chef special temptation, vanilla ice cream

### Tiramisu

chef special temptation

## THREE COURSE MENU

S\$48

S\$12 Salad or Appetizer  
Main Course  
Dessert

## FOUR COURSE MENU

S\$56

S\$14 Salad  
Appetizer  
S\$20 Main Course  
Dessert

## FIVE COURSE MENU

S\$76

(2 Days prior reservation required)

S\$32 Soup  
Salad  
Appetizer  
S\$34 Main Course  
Dessert

Let our chefs pamper you and surprise you with their personalised approach towards your dining experience. Forget the confusion of what to eat or the tedious deliberations over the menu, just place your trust in our hands and enjoy the experience of togetherness while our chefs work their magic and bring a unique dish as per every individuals choice and palate.