

## Dinner Set Menu \$30

18th March to 17th April

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| <p><b>3-course</b></p> <p><b>Appetiser or Soup</b></p> <p><b>Main Course</b></p> <p><b>Dessert</b></p> <p><b>Cocktail or glass of House Wine (red or white)</b></p> <p><b>Tea or Coffee</b></p> | <p><b>4-course</b></p> <p><b>Appetiser</b></p> <p><b>Soup</b></p> <p><b>Main Course</b></p> <p><b>Dessert</b></p> <p><b>Mocktail of the day (student-concocted)</b></p> <p><b>Tea or Coffee</b></p> |
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### APPETISER

#### Appetiser of the Day

Our Students are Happy to Advise you on our Daily Appetiser \$8

### SOUP

#### Soup of the Day

Our Students are Happy to Advise you on our Daily Soup \$6

### MAIN COURSE

#### Braised Oxtail

Chinese Herbs, Mushroom,  
Caramelized Pineapple and Daikon \$16  
(\$4 supplement for set menu)

#### Pineapple Fried Rice

Plant Based Meat, Pineapple, Nuts, Raisin \$14

#### Ipoh Hor Fun

Prawns, Mushroom, Fish Cake, Shredded Chicken,  
Rice Flat Noodle, Green Vegetable and Egg Gravy \$15

#### Baked Kicap Manis Salmon

Salmon, Kaffir Lime Marinade,  
Sambal Goreng and Kicap Manis Sauce \$16  
(\$4 supplement for set menu)

Add Plain Fragrant Rice \$2

### DESSERT

#### Orh Nee

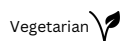
Yam, Scallion Oil, Coconut Milk,  
Pumpkin, Ginkgo Nuts \$7

#### Mango Pomelo Sago

Mango, Pomelo, Sago, Coconut Milk \$7

#### Fruit Plate

Tropical Fresh Cut Fruits \$6



Home-grown vegetables are featured in this menu

Your experience was delivered to you by the Nitec in Asian Culinary Arts and Hospitality Operations students.

All prices are inclusive of GST and exempted from service charge.  
NETS, VISA and Mastercard payments are accepted.