

Lunch Set Menu

<p>2-course \$18</p> <p>Appetizer or Soup</p> <p>Main Course</p> <p>or</p> <p>Main Course</p> <p>Dessert</p> <p>Mocktail of the day (student-concocted)</p> <p>Tea or Coffee</p>	<p>3-course \$20</p> <p>Appetizer or Soup</p> <p>Main Course</p> <p>Dessert</p> <p>Mocktail of the day (student-concocted)</p> <p>Tea or Coffee</p>
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Our students are happy to advise you on our daily specials

MAIN COURSE

Chicken Parmigiana

Breaded Chicken Breast, Tomato Sauce and Cheese, Buttered Spaghetti, Rucola Salad 16

Hungarian Pork Goulash

Pork Stewed with Tomatoes, Paprika and Peppers, Pilaf Rice 16

Steak Frites

Seared Ribeye Steak, Hand Cut Fries, Salad, Pepper Sauce 18
(\$4 supplement for set menu)

Pumpkin Caramelle

Candy-Shaped Pasta with Roasted Pumpkin Filling, Brown Butter, Feta Cheese and Toasted Walnuts 16

Crabmeat Pasta

Homemade Wheat Pasta, Crabmeat Creamy Spicy Tomato Sauce 16

Dukkah Crusted Barramundi

Sous Vide Barramundi with Spiced Nut Crust, Potato Puree, Grilled Zucchini, Creamy Lemon Verbena Sauce 18
(\$4 supplement for set menu)

Shrimps with Cauliflower Rice

Baked Cajun-Spiced Shrimps, Roasted Broccoli, Cauliflower Rice with Cilantro and Lime 16

DESSERT

Tropical Fruits Plate

Assorted seasonal fresh fruits 6

Pina Colada

Coconut Sponge with Coconut Mousse, Mango Gelée, Lime Gelato, Pineapple Compote 7

Rocher Chocolate

Chocolate Sponge with Dark Chocolate Mousse, Royaltine Crunch, Rocher Glaze, Berries Coulis, Chocolate Soil 8

Spicy  Vegetarian  Pork  Prawn  Nuts 

 Home-grown vegetables are featured in this menu

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

All prices are inclusive of GST and exempted of service charge.
NETS, Visa and Master Cards payment accepted.





Amber | west

Dinner Set Menu

\$30.00

<p>3-course</p> <p>Appetizer or Soup</p> <p>Main Course</p> <p>Dessert</p> <p>Cocktail or glass of House Wine (red or white)</p> <p>Tea or Coffee</p>	<p>4-course</p> <p>Appetizer</p> <p>Soup</p> <p>Main Course</p> <p>Dessert</p> <p>Mocktail of the day (student-concocted)</p> <p>Tea or Coffee</p>
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APPETIZER and SOUP

Country-Styled Chicken and Pistachio Terrine

Farmer Bread, Home-made Pickles, Spiced Apple Chutney 8

Grilled Eggplant and Zucchini Caprese-Styled Salad

Eggplant, Zucchini, Tomato, Mozzarella, Basil Oil, Basil Pesto, Balsamic Essence 7

Pumpkin Bisque

Coconut Foam, Croutons 7

Soup of the Day

Kindly check with our service staff who will be happy to advise you

MAIN COURSE

Chicken Parmigiana

Breaded Chicken Breast, Tomato Sauce and Cheese, Buttered Spaghetti, Rucola Salad 16

Hungarian Pork Goulash

Pork Stewed with Tomatoes, Paprika and Peppers, Pilaf Rice 16

Steak Frites

Searred Ribeye Steak, Hand Cut Fries, Salad, Pepper Sauce 18
(\$4 supplement for set menu)

Pumpkin Caramelle

Candy-Shaped Pasta with Roasted Pumpkin Filling, Brown Butter, Feta Cheese and Toasted Walnuts 16

Crabmeat Pasta

Homemade Wheat Pasta, Crabmeat Creamy Spicy Tomato Sauce 16

Dukkah Crusted Barramundi

Sous Vide Barramundi with Spiced Nut Crust, Potato Puree, Grilled Zucchini, Creamy Lemon Verbena Sauce 18
(\$4 supplement for set menu)

Shrimps with Cauliflower Rice

Baked Cajun-Spiced Shrimps, Roasted Broccoli, Cauliflower Rice with Cilantro and Lime 16

DESSERT

Tropical Fruits Plate

Assorted seasonal fresh fruits 6

Pina Colada

Coconut Sponge with Coconut Mousse, Mango Gelée, Lime Gelato, Pineapple Compote 7

Rocher Chocolate

Chocolate Sponge with Dark Chocolate Mousse, Royaltine Crunch, Rocher Glaze, Berries Coulis, Chocolate Soil 8



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