

# **Dinner Set Menu** \$30.00

3-course

**Appetiser** or **Soup Main Course** Dessert

Cocktail or glass of House Wine (red or white) Tea or Coffee

4-course

**Appetiser** 

Soup

**Main Course** 

Dessert

Mocktail of the day (student-concocted)

Tea or Coffee

#### APPETISER and SOUP

# Oriental Seafood Salad 🥞 🔊



Seafood, Papaya, Sweet Cilantro Dressing, Roasted Peanuts \$7

#### Tau Kwa Puff 🎏

Cucumber, Egg, Braised Pork, Firm Tofu, Pickles, Chilli Sauce \$6

#### **Cereal Spring Roll**

Chicken, Carrot, Cabbage and Plum Sauce \$6

# Gado Gado Salad 🏏 🌶 🔊



Bean Curd, Cabbage, Long Beans, Cucumber, Egg, Tempeh, Potato, Peanut Sauce \$7

#### Soup of the Day

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

#### MAIN COURSE

#### **Braised Oxtail**

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

#### Chicken Rendang Banh Mi

Chicken, Pickles, Chef Sauce, Salad, Home-Made Baguette \$11

# Pad Krapoh Gai 🌶

Minced Chicken, Long Bean, Home-Grown Thai Basil, Chilli, Fragrant Rice, Egg \$12

# Ipoh Hor Fun



Prawns, Mushroom, Fish Cake, Shredded Chicken, Rice Flat Noodle, Green Vegetable and Egg Gravy \$15 (\$3 supplement for set menu)

#### **Baked Kicap Manis Salmon**

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

# Pineapple Fried Rice 🗸 🔊



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

Add Plain Fragrant Rice \$2

#### **DESSERT**

#### Orh Nee

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

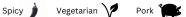
### Mango Pomelo Sago

Mango, Pomelo, Sago, Coconut Milk \$7

#### **Fruit Plate**

Tropical Fresh Cut Fruits \$6





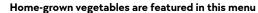












This experience is brought to you by the Nitec in Asian Culinary Arts and Nitec in Hospitality Operations students

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

