

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

Country-Styled Chicken and Pistachio Terrine

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

Smoked Salmon Salad

Mixed Greens, Cucumber, Soft Boil Egg, Potato, Onion, Fried Capers, Honey Lemon Dressing 8

Grilled Eggplant and Zucchini Caprese-Styled Salad

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

Pumpkin Bisque \7

Coconut Foam, Croutons 7

Soup of the Day

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

MAIN COURSE

Homemade Chicken Confit

Chicken Leg, Herbed Garlic Mash, Braised Red Cabbage, Mustard Cream Sauce 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)

Pasta Primavera

Fresh Spinach and Carrot Spaghetti, Cream, Assorted Vegetables, Feta Cheese 16 (Add prawn \$3)

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

Rocher Chocolate

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

Pina Colada

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









NETS, Visa and Master Cards payment accepted.





