

EVERY MON, TUE AND SUN

6PM - 9.30PM



SEMI-BUFFET DINNER MENU

\$34++
PER PAX

ADD ON A 3-TIER SEAFOOD TOWER FOR \$68++
(AVAILABLE ON SUNDAY ONLY)

GOOD FOR 4 PERSONS

(6pcs oysters, 4 Boston lobsters, 300g prawns & 300g mussels)

SALAD BAR

Couscous with Sundried Tomatoes & Kalamata Olives

 Angel Hair Pasta with Truffle Oil Dressing & King Mushroom Romaine

Romaine | Butter Lettuce | Arugula | Mix Mesclun

Citrus Dressing | Balsamic | Thousand Island | French Dressing |

Honey Mustard | Lemon Herb | Balsamic Vinegar | Olive Oil | Chilli Oil

MAIN DISHES (CHOICE OF ONE)

Salmon Steak **+\$5**

Pan-seared Norwegian Salmon served with Asparagus, Purple Potatoes, Pea Puree and Balsamic Reduction

Braised Black Angus Beef **+\$8**

Served with Ranch Sauce, Truffle Mashed Potatoes and Buttered Vegetables

Wok-fried Langoustine with Salted Egg

Served with Greens and Jasmine Rice

Crispy Fried Seabass with Nyonya Sauce

Served with Jasmine Rice & Okra with Soya Sauce & Garlic

DESSERT CORNER

Longan Almond Tart

Chocolate Orange Mousse Cake

Assorted Swiss Roll

Assorted Fruit Jelly

Menu items are subject to change depending on availability of ingredients to ensure freshness.
Child price is applicable for children between 6 to 11 years old. Children below 5 years old can dine free with every paying adult.
All prices are subject to a 10% service charge and prevailing government taxes.

 CHEF'S RECOMMENDATION

