



Chef's Signature Series

DINING WITH HONG DING ZHAO

Lunch from 12pm | Dinner from 6pm

3-course at \$38++ per diner

4-course at \$45++ per diner

APPETISER

COMPRESSED SALAD (V)

Seasonal Fruits & Vegetables, Olives, White Balsamic & Basil Juice

'CHICKEN BAK KWA'

Three Mustard Caesar Dressing, Romaine Lettuce & Chicken Floss

AUSTRALIAN BEEF RIBEYE

Grilled Tataki Style, Garlic Shoot & Wasabi Mustard Dressing

APPETISER

PIEROGI

Butter Seared Sauerkraut (V) or Beef Dumpling & Shallot Confit

CRAB CORQUETTE

Garlic & Curry Aioli & Garden Greens (+ \$5)

MUSHROOM SOUP

Creamy Mushroom Soup served with Golden Croutons & Truffle Oil

MAIN

'JERK' ROASTED CHICKEN LEG

Jamaican Jerk Marinated Chicken Leg, Briyani Rice & Papadum

24HRS RED WINE BRAISED BEEF CHEEK

Served with Mashed Potato & Roasted Vegetables (+ \$10)

PAN SEARED SEABASS

Traditional Prawn & Artichoke Bouillabaisse, Homemade 'Hae Bee Hiam' & Watercress Salad

SPELT (V)

Cooked Risotto Style with Mushroom & Poached Egg

DESSERT

TIRAMISU

Classic Tiramisu & Rolled Oat Crumbles

'GORENG PISANG'

Served with Onde Onde & Vanilla Ice Cream, Gula Melaka

80

