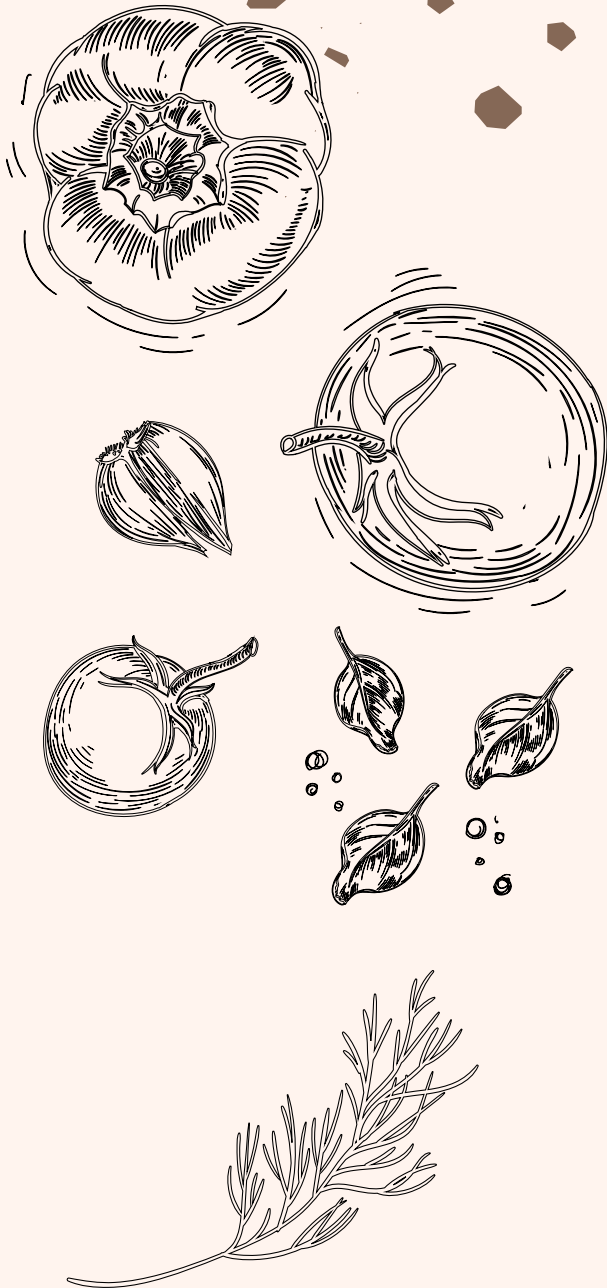




THE DINING ROOM

A la Carte Menu



APPETISER

Price w/GST

House Fried Combo Platter 38

Shrimp Paste Chicken Wing, Fish Finger, Calamari, Cauliflower, Mushroom, Onion Fritter, Tartar Sauce

Baked Oyster (3 Pieces Each) 36

*Oyster Mornay, Cheese, Herbs, Cream Sauce
Oyster Rockefeller, Garlic Butter, Breadcrumbs, Fresh Parsley, Spinach*

Escargot in Garlic Butter (6 Pieces) 22

Snail served in Shell, Chopped Garlic, Herb Butter

Chilled Prawn Cocktail 22

Homemade Oscar's Sauce, Sweet Mango, Mixed Salad

Chicken Caesar Salad 18

Pan-seared Chicken, Crispy Baby Romaine Lettuce, Smoked Bacon Bits, Caesar Dressing, Garlic Crouton, Shaved Parmesan Cheese

SOUP

Price w/GST

Traditional Lobster Bisque 16

Lobster Broth, Celery, Carrot, Onion, Cream

House Beef Tendon Broth 16

Ginger, Star Anise, Peppercorn, Brunoise Vegetables

Cream Of Mushroom 14

Fresh Button Mushroom, White Hon-shimeji Mushroom



MAIN

Price w/GST

Black Cod Fish

48

Shimeji Mushroom, Sautéed Leek, Pumpkin Puree, Light Scallop Sauce

European Sea Bream

46

Mussel Nage, Roasted Potato, Seasonal Vegetable

Braised Lamb Shank

40

Seasonal Vegetable, Garlic Mashed Potato, Red Wine Sauce

Fish & Chips

28

Sea Bass Fillet, Crispy Lettuce Leaf, Homemade Tartar Sauce, House Fries

Squid Ink Pasta

26

Squid tossed with Chilli Bean Paste

Grilled Chicken Chop

22

Grilled Boneless Chicken Leg, Seasonal Vegetable, Mushroom Sauce, House Fries

Bacon & Cheese Burger

22

Juicy Beef Patty with Streaky Bacon, Crispy Lettuce Leaf, Tomato, Cheddar Cheese, House Fries

Chicken Mushroom

Spaghetti Aglio Olio

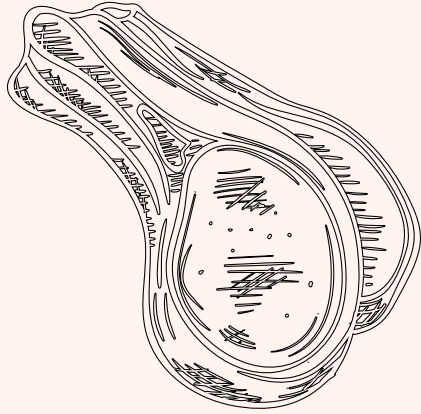
20

Grilled Chicken, Garlic Oil, Chilli Flakes, Chopped Parsley

Carbonara

20

Smoked Bacon, Country Egg, Shaved Parmesan Cheese



STEAK & CHOP

Price w/GST

Angus Prime Rib (600gm)	108
Angus Bone-in Sirloin (300gm)	66
Angus Beef Ribeye Steak (220gm)	52
Angus Prime Tenderloin (220gm)	48
BBQ Kurobuta Pork Chop (300gm)	48

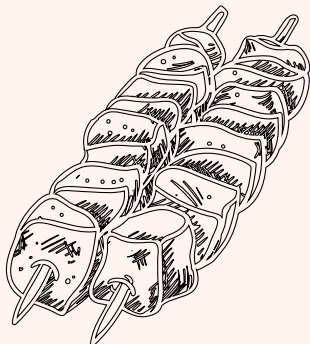
*(Served with Roasted Potato,
Seasonal Vegetable and Red Wine Sauce)*

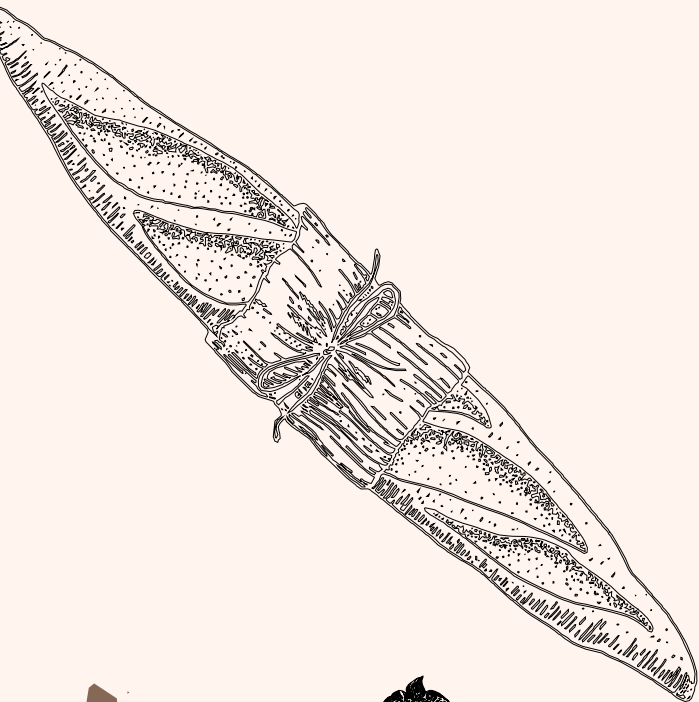


SHARING PLATTER FOR 2

Price w/GST

The Dining Room Meat Platter	64
<i>Angus Ribeye Steak, BBQ Pork Rib, Grilled Boneless Chicken Leg, Pork Sausage, Seasonal Vegetable, Homemade Sauce, House Fries</i>	
Hot Sizzling Lobster	58
<i>Crab Meat, Pork Sausage, Aromatic Rice, Soya Sesame Sauce</i>	





SIDES

Price w/GST

Garlic Bread	8
House Fries	8
Roasted Garlic Potato	8
Sautéed Mushroom	8
Sautéed Vegetable	8
Cream Spinach	8
Cajun Fried Rice	8
House Onion Fritter	8

DESSERT

Price w/GST

Caramel Crème Brulee	16
<i>Rich Caramel Custard Base, Caramelised Sugar, Grand Marnier, Vanilla Ice Cream</i>	
Homemade Jaffa Cake	16
<i>Layer of Orange Jam, Chocolate Cream, Vanilla Ice Cream</i>	
Homemade Mud Pie	16
<i>Chocolate, Coffee Ice Cream, Cookie Crumbles, Almond Flakes, Chocolate Fudge</i>	
Mary's Royal Berry Trifle	14
<i>Streusel, Smothered Custard Sauce</i>	
Dessert of the Day	12
<i>(Please ask our service staff)</i>	

THE *D*INING ROOM