

A La Carte

Lunch Menu

THE DINING ROOM



Oven-roasted Black Pepper Pork Chop



Pan-seared Salmon Fillet

Starter & Soup

	Price w/GST
Garlic Bread	8
Cream of Mushroom, <i>soft roll</i>	8
Cream of Tomato, <i>soft roll</i>	6



Steak & Chop

Pan-seared Prime Beef Sirloin Steak (180 gm), <i>red wine sauce</i>	26.80
 Pan-seared Prime Beef Steak with Crushed Three-peppercorn mix (180 gm), <i>crushed black peppercorn sauce</i>	26.80
 Oven-roasted Black Pepper Pork Chop, <i>crushed black peppercorn sauce served on sizzling hot plate</i>	14.80
Pan-seared Garlic Butter Pork Chop, <i>homemade BBQ sauce served on sizzling hot plate</i>	14.80



Chicken

Pan-seared Black Pepper Chicken Chop, <i>crushed black peppercorn sauce served on sizzling hot plate</i>	12.80
Oven-baked Teriyaki Chicken Chop, <i>sweet and sour teriyaki sauce served on sizzling hot plate</i>	12.80



Fish

 Pan-seared Salmon Fillet, <i>sweet and sour teriyaki sauce</i>	20.80
Blackened Cajun Spice White Fish, <i>crushed black peppercorn sauce</i>	13.80
Oven-baked Dory Fish Fillet, <i>pesto white wine cream sauce</i>	13.80

Main course is served with French Fries & Salad.



Chef's Recommendation

Combo

	Price w/GST
 Surf & Turf <i>Pan-seared Prime Beef Sirloin Steak (180 gm) & Garlic Butter Prawn (3 pcs), red wine sauce</i>	28.80
Pan-seared Cajun Spice White Fish & Boneless Chicken Chop, <i>red wine sauce</i>	18.80



Pasta

Beef Bolognese, <i>house special tomato sauce, minced beef</i>	13.80
Chicken Aglio Olio, <i>spaghetti, olive oil, red pepper flakes, garlic, basil, parsley, lemon jus</i>	13.80
Carbonara, <i>a smooth combination of bacon, egg yolk, parmesan cheese, light cream sauce</i>	12.80



Sides

House Fries	6
Roasted Garlic Potato	6
Sautéed Mushroom	6



Dessert

Dessert of the Day <i>(Please ask our service staff)</i>	8
Ice Cream Sundae	8
Tiramisu Cake	6
Black Forest Cake	6