

A Table of Specialties

On a special evening, the culinary team at The Dining Room presents an 8-course degustation menu that features the chefs' specialties. Tickle your taste buds by sampling the scrumptious flavours of the meticulously selected dishes!



Vernon Goh • Sous Chef

Chef's Table 8-course Degustation Menu

Date: Friday, 27 September 2024
Time: Commence at 7:00pm sharp
Venue: The Dining Room

\$98 w/GST
per person

Menu

Amuse Bouche

Irish Crab, Celery and
Apple Salad
Beetroot Mayonnaise,
Chive Dressing

Cold Appetiser

Pan-fried Marinated
Duck Breast
Crispy Wonton, Shiitake,
Hoisin Sauce

Hot Appetiser

Seafood Medley Pie
Puff Pastry, Spinach
Cream Sauce

Soup

Beetroot Soup
Feta Cheese, Fried
Cauliflower, Toasted
Sour Dough Crouton

Intermezzo

Lime Sorbet

Fish

Pan-fried Salmon Fillet
Confit Fennel, Garlic Mashed
Potato, Champagne, Mussel
Cream Sauce

Meat

Roasted Angus
Beef Tenderloin
Wild Mushroom,
Blue Cheese, Gnocchi,
Roasted Garlic Veloute
Sauce

Dessert

Passionfruit
Cheesecake
Berries, Crunchy Crumble,
Vanilla Ice Cream

For enquiries, please call **The Dining Room** at 6357 3337.