

Semi-Buffer Dinner @ \$55

Includes 1 glass of beer or wine • Mon - Thu | 6pm - 10pm

Hearty Salad

HEARTY PRAWN MANGO & AVOCADO SALAD

Tiger prawn, mango & avocado tossed in tangy mango mayo

CAESAR SALAD WITH SUMMER FRUITS

Crisp romaine lettuce, anchovies, parmesan flakes, crispy bacon bits, orange, apple, strawberry, herb crouton tossed in homemade caesar dressing

From The Kettle

TRIO OF WILD MUSHROOM SOUP

Swirled with crème fraîche & truffle oil

SEAFOOD TOM YUM

Northern thai-style creamy spicy soup

Selection Of Mains

(Choose One)

BEER-BRAISED LAMB SHANK

Slow-cooked pale lager-flavored lamb shank with buttered medley of vegetables & mashed potato

CLASSIC SIZZLING BLACK ANGUS STEAK

Premium Australian grain-fed sirloin drizzled with black pepper sauce, accompanied with jacket potato & bacon bits

OPEN-PAN MEDITERRANEAN SEAFOOD GRILL

Barramundi, tiger prawn, black mussels in a mild spicy tomato ragout topped with poached egg & melted cheese

SUPERIOR ABALONE POT NOODLES

Braised ee-fu with chef's superior sauce, prawn, squid, fish fillet, shiitake mushroom & choy sum

LOBSTER VONGOLE PASTA

Linguine tossed in white wine & topped with grilled half rock lobster & clams

Desserts

IVORY CHOCOLATE CHAMPAGNE CAKE

with raspberry coulis

ESPRESSO AMARETTO TIRAMISU

with chocolate almond pistachio biscotti

FRUIT COCKTAIL

Terms & Conditions: Price is subject to 10% service charge & prevailing government tax | All food items are subject to changes and availability | Not applicable with any other discounts | Image used for illustration purpose only | Dinner 6pm-10pm, Mon-Thu

