

2-COURSE

\$18.90**

Select 2
(Max 1 Main)

3-COURSE

\$25.90**

Select 3
(Max 1 Main)

STARTERS

TRUFFLE MUSHROOM SOUP

Sauteed mushrooms, mushroom puree, truffle oil 

CLASSIC CLAM CHOWDER

White clams, sweet onion, diced celery, cream 

ROASTED BEETROOT TOAST

Beetroot purée, toasted sourdough, shaved parmesan, greens, extra virgin olive oil, honey drizzle 

TOASTED SOURDOUGH WITH HAM & CHEESE

Grilled sourdough, shaved black forest ham, gruyere, mozzarella cheese

CLASSIC CAESAR

Local farmed gem lettuce, soft boiled egg, garlic croutons, garlic & anchovy dressing, grana padano

CHICKEN & QUINOA SALAD

Sous-vide chicken, organic quinoa puffs, baby spinach, avocado, black beans, sweet corn, cherry tomatoes, sharp cheddar, chipotle chimichurri 

CHARRED CORN & AVOCADO SALAD

Lettuce, avocado, caramelized onion, charred corn, sesame dressing 

MAINS

CHARGRILLED CHICKEN CHOP

Slow-roasted anxin boneless chicken leg, herb-roasted potatoes, seasonal greens, reduced chicken jus 

RENDANG DUROC PORK CHOP

Duroc pork collar, pickled vegetables, herb-roasted baby potatoes, rendang sauce, kaffir lime leaves 

FISH & CHIPS

Crispy battered fillet, shoestring fries, scallion remoulade, fresh lemon

STEAK & FRITES ADD \$25

200g Argentinean grass-fed ribeye, shoestring fries, gravy

THAI CHICKEN BASIL RICE

Minced chicken, fried egg, rice, chilli, thai basil, cucumber, tomato

MUSHROOM AND SPINACH SPAGHETTI

Medley of local farmed mushrooms, spaghetti, spinach, basil, garlic, light cream sauce  

SPICY PRAWN MARINARA

Prawns, spaghetti, garlic, chilli flakes, tomato pomodoro 

ADD-ON SIDES \$5 EACH

- Sautéed spinach
- Truffle mash
- Roasted baby potatoes
- Sautéed truffle mushrooms
- Coleslaw
- Mix salad
- Fries

DESSERTS

CHENDOL PANNA COTTA

Coconut milk, red bean, gula melaka, pandan cendol jelly 

CLASSIC ITALIAN TIRAMISU

Mascarpone cheese, espresso coffee, dark rum 

GELATO SELECTION

Choice of 2 scoops:
Vanilla bean, chocolate, strawberry, coconut, gula melaka