

VEGETARIAN MENU



AMUSE BOUCHE Chickpea Piccata with yogurt dressing

STARTER 🏼 🍪

Vegetable Risotto(Eggplant, zucchini, sesame seed, couscous and lemon dressing)

SOUP 🖉 🗯

Vegetable Consommé

(Baby carrot, zucchini, leeks and baby corn)



MAIN COURSE 🗳

Potato gnocchi with vegetable ratatouille and cauliflower crust

DESSERT 👶 Strawberry Vanilla Madness







AMUSE BOUCHE Smoked Salmon Blinis

STARTER Seared pepper tuna with bell pepper sauce, tuna & egg mousse in puff pastry

SOUP 🗯

Crab meat corn chowder and cheese sticks

SORBET

Lemon Sorbet

MAIN COURSE 🗳

Lamb rack with pumpkin puree, roasted vegetable and lamb sauce

DESSERT 🖨

Heavy chocolate cheese cake with salty caramel sauce and chocolate ice cream

US\$ 160++ PER COUPLE

Romantic

SEAFOOD MENU

AMUSE BOUCHE 🥙 Crab cake with Mango salsa

STARTER & Scampi Carpaccio with salad and herb vinaigrette

SOUP Cream of carrot & pumpkin

SORBET Blueberry Sorbet

MAIN COURSE 🗳

Steamed grouper with trio puree (Broccoli puree, cauliflower puree, beetroot puree and fish fumet)

DESSERT

Semi sweet lemon meringue with passion fruit ice cream

US\$ 180++ PER COUPLE



MIX SEAFOOD MENU

AMUSE BOUCHE Seafood Mousse

STARTER 🏼 🍪

Seared Scallops with avocado puree, pickle cucumber, picket tomato and seafood croquettes

SOUP 撞

Lobster bisque with garlic croutons

SORBET 🟺 Green Apple Sorbet

MAIN COURSE 📫

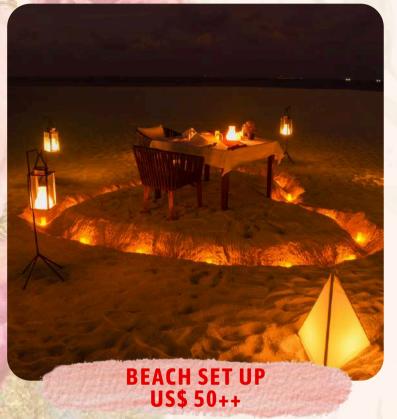
Grilled Atoll Lobster, Grilled Octopus, Grilled Squid with saffron risotto, carrot puree and Octopus sauce

DESSERT 🖨

Due chocolate mousse

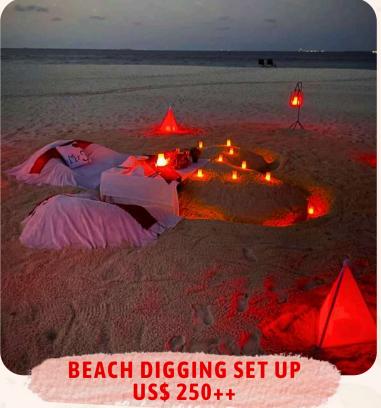
US\$ 200++











*All prices are subject to 10% service charge and 17% T-GST