



FEBRUARY 2021 SET MEALS

2 COURSE \$28++
3 COURSE \$36++

APPETISERS

BLACK PEPPER CALAMARI

Served with black pepper and curry leaf dipping sauce.

WAGYU CHEESEBURGER SPRING ROLLS

Served with a tomato and mustard dipping sauce.

SATAY CHICKEN SKEWERS

Served with satay sauce.

MAIN COURSES

THAI CHILLI BEEF SALAD

Sliced beef, mixed salad and roasted crushed peanuts with an aromatic Thai dressing.

TOM YUM PRAWN LINGUINE

Prawns and linguine in a delicious tom yum sauce.

CHICKEN SCHNITZEL WITH LEMON BUTTER SAUCE

Served with garden salad and Dallas fries.

STEAMED BARRAMUNDI WITH GINGER

Served with rice and mixed Asian greens.

PRIME RIB STEAK - ADD \$10

Slow cooked prime rib cut to order and chargrilled (250g). Served with Dallas fries and salad or vegetables.
Sauces: red wine jus, black pepper, smokey BBQ and wild mushroom.

DESSERTS

WARM CHOCOLATE BROWNIE

Moist chocolate brownie served with chocolate sauce and vanilla bean ice cream.

ORANGE AND ALMOND CAKE

Served with double cream.

FREE YUSHENG WITH THE 3 COURSE MENU (MINIMUM 8 PAX)

Prices are subject to 10% Service Charge and prevailing Government Tax.

