

# *Ala Carte Menu*

## STARTERS

### Appetizers

#### **Soup of the Day S\$8**

Chef daily creation

#### **Blue Swimmer Crab Meat Salad S\$18**

Marinated with shallots, tobiko, mayonnaise and avocado puree on the side

#### **Pan Seared Scallop S\$18**

Served with broccoli, mushroom & clam jus butter

#### **Moules Marinière S\$18**

Classic mussel broth served with bread

#### **Pan Seared Foie Gras S\$20**

Toasted brioche topped with sweet caramelized orange and sweet balsamic reduction

## MAIN COURSE

#### **Grilled Poulet S\$24**

Grilled chicken pairing with our in-house sauce a l'orange mix with carrot puree and sauteed mushroom with bouillon sauce

#### **Duck a l'Orange S\$26**

Beautifully smoked duck breast paired with our very own in-house zesty orange sauce.

#### **Pan-Seared Barramundi S\$28**

Pan-fried barramundi, pearl couscous and oven-baked cherry tomatoes

#### **Salmon with sauce Vierge S\$28**

Fresh tomatoes, fragrant basil and olive with freshly squeezed lemon served with pan-fried salmon.

#### **Filet Mignon S\$38**

Beef tenderloin served with seasonal vegetables, potato gratin and beef jus.

#### **Rack of Lamb S\$38**

Roasted lamb specially served with seasonal roasted roots vegetables & rosemary herbs with our very own lamb jus.

## DESSERT

#### **Crème Brulee a l'Mangue S\$12**

Mango flavor crème brulee with fresh mango

#### **Chef's Brownie S\$12**

Served with a scoop of vanilla ice cream



The company reserves the right to change the menu without prior notice.  
All prices are subjected to prevailing taxes and service charges.

