

## Dinner Set Menu

\$25.00

### 3-Course

Appetizer *or* Soup  
Main Course  
Dessert

Cocktail *or* glass of House Wine (Red *or* White)  
Tea *or* Coffee

### 4-Course

Appetizer  
Soup  
Main Course  
Dessert

Mocktail of the Day (*student-concocted*)  
Tea *or* Coffee

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### APPETIZER

Fruit Rojak \$6.00 ✓

Chilled pineapple, jicama, apple,  
rose apple, grape & guava

Chicken Ngoh Hiang \$6.00

Pickled vegetables, spicy lime & peanut dressing

Seafood Cake \$6.00

Sweet and spicy mayonnaise dressing &  
mixed green

Chilled Tofu with Century Egg \$6.00

Soya dressing & pickled ginger

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### SOUP

Soup of the Day \$5.00

Double Boiled Lotus Root and Chicken Soup \$5.00

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### MAIN COURSE

Chicken Tikka \$8.00

Chicken skewer, raita & rice

Seafood Laksa "Pao Fan" \$10.00

Prawn, fish, tofu puffs, egg & Japanese rice

Char Siew Duck Breast \$12.00

(*Supplement \$2 for Set Dinner*)

Pickled beetroot, seasonal vegetables & mashed potato

HK-style Braised Beef \$14.00

(*Supplement \$2 for Set Dinner*)

Root vegetables & mashed potato

🔪 Catch of the Day \$11.00

Otah gallette, spicy carrot & tomato puree

✓ Impossible® Tower \$9.00

Impossible plant-based meat, millet, broccoli,  
cauliflower, carrot, mushroom & yam

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### DESSERT

Putri Salat Cake \$6.00

Seasonal fresh berries

Black Sesame Lava \$6.00

Home-made coconut lime ice-cream

Mango Pomelo Sago Panna Cotta \$6.00

Spicy 🔪 Vegetarian ✓

Your experience was delivered to you by the *Nitec* in Asian Culinary Arts and Hospitality Operations students.

All prices are inclusive of GST and exempted of service charge.

NETS, Visa and Master Cards payment accepted.

