

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

APPETIZER

Fruit Rojak \$6.00 

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

Chicken Ngho Hiang \$6.00

Pickled vegetables, spicy lime & peanut dressing

Seafood Cake \$6.00

Sweet and spicy mayonnaise dressing &
mixed green

  **OMN! Meat® Dumpling \$6.00**

Mixed vegetables &
spicy chilli soya vinegar

SOUP

Soup of the Day \$5.00

Double Boiled Lotus Root and Chicken Soup \$5.00

MAIN COURSE

Thai BBQ Chicken \$10.00

½ Spring chicken, mixed salad &
homemade Thai dressing

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

Braised Beef Shank \$14.00

(*Supplement \$2 for Set Dinner*)

Seasonal vegetables & mashed potato

 **Catch of the Day \$11.00**

Marinated fish fillet, otah gallette,
spicy carrot & tomato puree

 **Impossible® Tower \$9.00**

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

DESSERT

Putri Salat Cake \$6.00

Seasonal fresh berries

Mango Pomelo Sago Panna Cotta \$6.00

Black Sesame Lava \$6.00

Home-made coconut lime ice-cream

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.

