

ALL DAY DINING MENU





SOUP

1.	SPECIAL SELECTION SOUP BY CHEF Special recommendations soup prepared by Chef	\$8
2.	LOBSTER BISQUE Smooth Lobtster Cream Soup and Lobster Wonton	\$8
3.	MINESTRONE Italian Mixed Vegetables Soup	\$7
4.	FRENCH ONION SOUP French Style Caramelized Onion Soup and Gruyere Crouton	\$7
5.	TOM YAM GOONG Spicy Hot Prawn Broth with Kaffir Lime Leaf, Lemongrass and Galangal	\$10



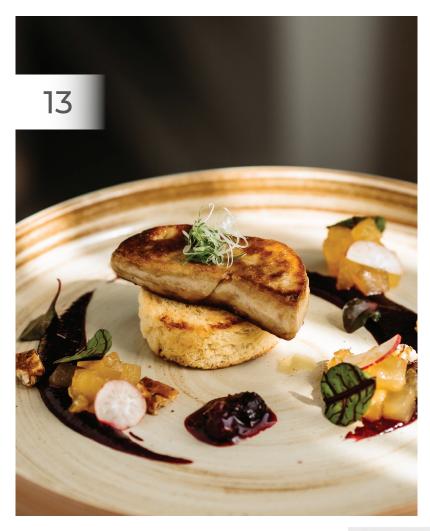
SALAD AND APPETIZER







6.	Aromatic Spices Roasted Chicken Thigh, Onion, Lemon and Raita	\$10
7.	AVOCADO AND PAPAYA Avocado and Ripe Papaya with Shallot, Pumpkin Seeds, Lime and Herb Oil	\$10
8.	TUNA TARTAR Spicy Fresh Tuna Salad with Shallot, Lemongrass, Chili and Lime	\$12
9.	CAESAR CLASSIC Romaine Lettuce, Grated Parmesan, Garlic Croutons, Caesar Dressing Crispy Bacon	\$12
10.	CAESAR WITH SMOKED CHICKEN Romaine Lettuce, Grated Parmesan, Garlic Croutons, Caesar Dressing, Smoked Chicken	\$12
11.	INSALATA CAPRESE Tomatoes, Fresh Mozzarella, and Basil Oil	\$15
12.	CAESAR WITH SMOKED SALMON Romaine Lettuce, Grated Parmesan, Garlic Croutons, Caesar Dressing, Smoked Salmon	\$16



FOIE GRAS

Pan Seared Foie Gras on Caramelized Apple and Berries Sauce

\$16

NORWEGEAN SMOKED SALMON

Slices of Smoked Salmon, Onion, Caper, Lemon, Cream Cheese

\$18

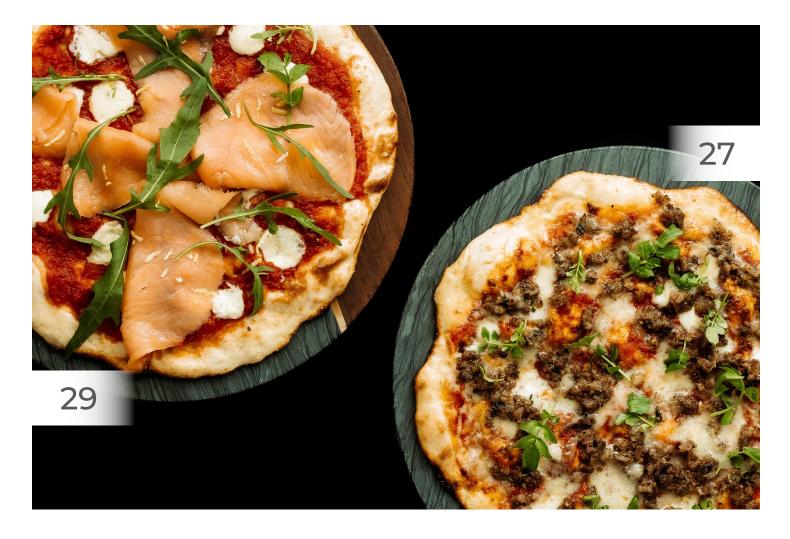




RICE, PASTA AND NOODLES

15.	PENNE PESTO Penne, Basil Pesto, Pine Nuts, and Parmesan Cheese	\$10
16.	SPAGHETTI LUANG PRABANG Spaghetti Tossed with Onion, Garlic, Chili, Basil and Luang Prabang Pork Sausage	\$12
17.	FETTUCCINI BOLOGNAISE Egg Fettuccini Tossed with Beef Tomato Ragout	\$12
18.	SPAGHETTI CARBONARA Spaghetti, Bacon, Parmesan Cheese	\$12
19.	PHAD THAI GOONG Stir Fried Rice Noodles with Prawns, Egg, Tofu, Bean Sprouts, Peanuts and Tamarind Sauce	\$12
20.	HOKKIEN MEE Singaporean style Stir Fried Egg Noodle with Prawn, Squid and Chicken	\$12
21.	CHICKEN BRIYANI Indian Spices Marinated Chicken Cooked in Basmati Rice Served with Raita Yoghurt	\$12
22.	KAO PHAD POO Fried Rice with Crabmeat, Egg and Vegetables Served with Scramble Egg	\$12
23.	LOBSTER CAPELLINI Pasta, Slice Garlic & Dried Chili, Rocket Salad, Cherry Tomato confit, Lobster	\$30

PIZZA



24	MARGHERITA Tomato, Mozzarella Cheese	\$10
25.	FOUR CHEESE Tomato, Mozzarella Cheese, Parmesan Cheese, Ricotta Cheese, Brie Cheese, Rocket Salad	\$12
26.	DIAVOLA Pepperoni, Tomatoes and Mozzarella	\$12
27.	LUANG PRABANG Luang Prabang Sausage, Watercress, Tomato and Mozzarella	\$12
28.	SEAFOOD Seafood, Tomato, Mozzarella Cheese, Lemon Zest	\$14
29.	SMOKED SALMON Smoked Salmon, Tomato, Caper, Cream Cheese, Lemon Wedge	\$14
30.	PROSCUITTO Tomato, Parma Ham, Rocket Salad, Parmesan Cheese	\$14

SANDWICHES AND WRAP





33. PROSCUITTO CIABATTA

Calamata Olives, Buffalo Mozzarella, Basil Pesto Sauce 34

\$14

34. SMOKED SALMON WRAPPED

Norwegian Smoked Salmon with Cream Cheese and Lettuce in Tortilla Wrap \$12

JUNIOR GOURMET

35.	FRIED RICE Fried Rice with Free-Range Chicken and Peas	\$3
36.	PENNE TOMATO Penne with Fresh Tomato Sauce	\$3
37.	SPAGHETTI CREAMY Spaghetti with Cream and Parmesan Cheese	\$3
38.	MELTED HAM AND CHEESE SANDWICH Toasted Ham and Melted Cheddar	\$5
39.	CHICKEN NUGGET Battered and Fried Chicken, French Fries, Ketchup	\$5

MEAT AND SEAFOOD



SNOW FISH TAPPENADE



AUSTRALIAN BLACK ANGUS ROSSINI

Baked Snow Fish with Calamata Olive Paste and Mango Salsa

\$35

AUS Black Angus Tenderloin, Seared Foie Gras and Black Truffle Sauce

\$65



POACHED NORWEGIAN SALMON



DUCK LEG CONFIT

Sautéed Spinach, Horapa Beurre Blanc
\$27 Slow Cooked Duck Leg, Rissole Potatoes, Bok Choi, Duck Orange Jus

44. KUROBUTA PORK SCHNITZLE

Pan Fried Breaded Pork Escallops with Rissole Potato and Fresh Lemon

45. ITALIAN LEMON CHICKEN

Pan Roasted Spring Chicken with Garlic, Tomato, Olive, Caper and Lemon

46. SEABASS EN PAPILLOTE

Mediterranean Baked Snow Fish, Herbs, Vegetables and Lemon in Wrapped Parchment Paper

STEW

47.	BEEF STROGANOFF Sauteed AUS Beef Loin with Mushroom, Paprika, Sour Cream Served with Egg Fettuccini	\$15
48.	BUTTER CHICKEN Aromatic Indian Spiced Chicken in Tomato Gravy Served with Saffron Rice	\$15
49.	SEAFOOD CIOPPINO Seafood Stew in White Wine and Tomato Broth	\$15
50.	MASSAMAN Beef in Massaman Curry with Peanuts, Potatoes and Onions	\$16
51.	LAMB SHANK OSSOBUCO Slow Cooked Lamb Shank, Vegetables in Red Wine Sauce	\$28



STEAK

52.	CHICKEN BREAST	\$15
53.	CHILEAN SEABASS	\$18
54.	NORWEGEAN SALMON	\$25
55.	KUROBUTA PORK CHOP	\$25
56.	AUSTRALIAN BLACK ANGUS STRIPLOIN	\$40
57.	AUSTRALIAN BLACK ANGUS TENDERLOIN	\$45
58.	AUSTRALIAN RIB EYE	\$45
59.	AUSTRALIAN LAMB CHOP	\$45

SIDES

60. CREAMY SPINACH	\$4
61. TRUFFLE MASHED POTATOES	\$4
62. ONION RING	\$4
63. POTATO STEAK FRIES	\$4
64. GRILLED ASPARAGUS	\$4
65. SPAGHETTI GARLIC OLIVE OIL	\$4







DESSERT

66.	CLASSIC TIRAMISU Espresso-Soaked Lady Fingers with Mascarpone Cream, Cocoa Powder and Berries Sauce	\$8
67.	PASSION FRUIT CRÈME BRULEE With Passion Fruit Sorbet	\$8
68.	SEASONAL FRUIT PLATE Freshly Sliced Seasonal Fruits	\$8
69.	CHOCOLATE LAVA CAKE Dark Chocolate Ganache, Raspberry Sauce	\$10
70.	CREPE SUZETTE French Pancake with Caramelized Orange Butter Sauce and Vanilla Ice cream	\$10
71.	WARM APPLE CRUMBLE A LA MODE Served with Vanilla Ice Cream	\$10







