

Sundown to Starlight

3-Course Dinner Menu | \$68⁺⁺ Per Person

Available Monday to Thursday | 6pm-9:30pm

Starter

Choice of One

Grilled Octopus

Romesco | Charred Lemon | Extra Virgin Olive Oil

Burrata (V)

Roasted Walnuts | Tomato Relish | Basil Pesto | Aged Balsamic

Main Course

Choice of One

Pan-Seared Mediterranean Seabass

Creamy Mashed Potato | Grilled Asparagus | Lemon Caper Beurre Blanc

Seafood Linguine

Tiger Prawns | Squid | Hokkaido Scallops | White Wine Garlic Sauce

Oven-Roasted Half Spring Chicken

Roasted Baby Potatoes | Grilled Asparagus | Natural Chicken Jus

Australian MB2 Ribeye (180g)

Rosemary Roasted Baby Potatoes | Grilled Asparagus | Chimichurri

**Supplementary \$14⁺⁺*

Grilled Australian Lamb Rack

Rosemary Roasted Baby Potatoes | Grilled Asparagus | Mint Jus

**Supplementary \$14⁺⁺*

Dessert

Choice of One

Basque Burnt Cheesecake

Mixed Berry Compote | Vanilla Chantilly

Orange Pie

Orange Curd | Candied Orange | Vanilla Bean Ice Cream

Wine Pairing Add On

Enjoy 20% off this week's featured wine.

E.Guigal Chateauneuf-Du-Pape Rouge | Cloudy Bay Sauvignon Blanc | Bersano Monteolivo Moscato D'Asti

All prices are subject to 10% service charge & prevailing government taxes.