

Dinner Set Menu \$30

3 - Course	4 - Course
Appetizer or Soup	Appetizer
Main Course	Soup
Dessert	Main Course
	Dessert
Cocktail or House Wine (Red/White)	Student Created Mocktail
Coffee or Tea	Coffee or Tea

APPETIZER & SOUP

Caesar Salad

Chicken Cutlet, Romaine Lettuce, Egg,
Turkey Bacon, Caesar Dressing

Beef Crostini

Grilled Beef, Croutons, Hoisin Sauce,
Pickled Shallots, Scallion

Soup of the Day

Honey Soy "Karaage"

Tofu Karaage, Honey Soy Glaze, Pickles

MAIN COURSE

Seabass

Cured Seabass, Sautéed Spinach, Confit Potatoes,
Tomato Salsa, Fish Velouté, Tarragon Oil

Chilli Prawn Linguine

Tiger Prawns, Chilli Tomato Sauce, Sous-Vide Egg
(\$3 supplement for set menu)

Chicken Cassoulet

Roasted Chicken Leg, White Bean Stew,
Sausage, Root Vegetables

Beef Bourguignon

Beef Oyster Blade, Roasted Potatoes,
Root Vegetables, Red Wine Sauce
(\$4 supplement for set menu)

Cabbage Steak

Grilled Savoy Cabbage, Butter Bean Puree,
Confit Byaldi, Parmesan Crumbs, Pomegranate Salsa

DESSERT

Tangerine (GF)

Carrot Cake, Candied Orange,
Blood Orange Sorbet

Crème Chocolat

Chocolate Lime Tart,
70% Chocolate Sorbet

Fruit Plate (DF,GF)

Tropical Fresh Cut Fruits

Pork  Spicy  Vegetarian  Seafood  Gluten-Free **GF** Dairy-Free **DF**

Home-Grown vegetables are featured in this menu

*This experience is brought to you by students from the
Higher Nitec in Hospitality Operations, Culinary Arts and Pastry & Baking*

We accept non-cash payment only