

Dinner Set Menu \$30

3-Course	4-Course
Appetizer or Soup	Appetizer
Main Course	Soup
Dessert	Main Course
	Dessert
Cocktail or glass of House Wine (red or white)	Mocktail of the day (student-concocted)
Tea or Coffee	Tea or Coffee

APPETIZER & SOUP

Seafood Salad 🐟 Prawn, Squid, Mussel, Mixed Salad, Lemon Vinaigrette \$8	Honey Soy "Karaage" 🌿 Home-made Plant-based Karaage, Honey Soy Glaze, Pickles \$7
Beef Rolls Grilled Beef, Pineapple Relish, Seaweed Rolls \$8	Soup of the Day Please ask our service students \$6

MAIN COURSE

Beef Bourguignon Beef Oyster Blade, Mashed Potato, Roasted Root Vegetable, Red Wine Sauce (\$4 supplement for set menu) \$16	Salmon En Papillote 🐟 Salmon Fillet, Garden Vegetables, Confit Potato, Tarragon Beurre Blanc (\$4 supplement for set menu) \$16
Chicken Schnitzel Pan-Fried Breaded Chicken, Cheese Dressing, Spaetzle, Salad \$14	"Suan Cai" Seafood Stew 🌿🐟 Prawns, Mussels, Squid, Fish, Pickled Mustard Broth, Glass Noodles, Tofu, Peppercorn Oil, Fragrant Rice (\$3 supplement for set menu) \$15
Cabbage Steak 🌿 Grilled Savoy Cabbage, Butter Bean Puree, Confit Byaldi, Parmesan Crumb, Pomegranate Salsa \$14	

DESSERT

Tangerine (GF) \$7 Carrot Cake, Candied Ginger, Chilli Orange Sorbet	Crème Chocolat \$7 Crème brûlée, Financier, Salted Caramel Gelato	Fruit Plate (DF,GF) \$6 Tropical Fresh Cut Fruits
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Spicy 🌶️ Vegetarian 🌿 Seafood 🐟 Gluten-Free **GF** Dairy-Free **DF**

Home-Grown vegetables are featured in this menu

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

We accept non-cash payment only.