

3-COURSE SET MENU

All sets are served with **Homemade Bread and Salted Butter**
with a choice of **Appetiser OR Soup**



HEALTHY

Appetiser

Azur Salad Bowl

Organic Quinoa, Cherry Tomatoes,
Cucumber, Red Onion, Sautéed
Mushroom, Capsicum, Corn Kernels,
Oregano Lemon Dressing



OR

Soup

Italian Minestrone



Main Dish

Salmon Rice Bowl

Pan-seared Teriyaki-glazed
Norwegian Salmon served
with Yasai Itame



Dessert

Fresh Fruit Platter

Tropical Fruits with Berries



WESTERN

Appetiser

Classic Caesar Salad

Baby Romaine Lettuce, Garlic
Croutons, Crispy Bacon Bits,
Chopped Egg, Parmesan Cheese,
Homemade Caesar Dressing



OR

Soup

Cream of Wild Mushroom



Main Dish

Chicken Breast Supreme

Oven-baked Chicken,
Organic Quinoa with
Garden Green and Thyme Jus

Dessert

New York Cheese Cake

Served with Fresh Berries Sauce



Vegetarian



Contains
Eggs



Contains
Seafood



Contain
Nuts



Dairy



Contains
Pork

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ASIAN

Appetiser Goi Cuon

Vietnamese-style Tinny
Rice Paper Wrap with
Fresh Vegetables and Prawns



OR

Soup

Winter Melon

Double-boiled Winter Melon
Soup with Chicken

Main Dish

Nasi Goreng Istimewa

Sambal Wok-fried Rice with
Chicken Wings, Sambal Prawns,
Achar, Crackers and Fried Egg



Dessert

Mango Pudding

Fresh Mango Pudding with Pomelo



INDIAN

Appetiser

Vegetable Samosa

Fried Vegetable Indian Puff with
Homemade Mint Sauce



OR

Soup

Tomato Shorba

Homemade Spiced Indian
Tomato Soup



Main Dish

Indian Vegetarian Set

Aloo Gobi and Vegetable
Korma served with Basmati Rice
and Papadam



Dessert

Gulab Jamun

Indian Sweet made with Milk Solids,
Sugar, Rose Syrup and Cardamom



Vegetarian



Contains
Eggs



Contains
Seafood



Contain
Nuts



Dairy



Contains
Pork