

Autumn 4-Course Set Menu

Freshly Baked Assorted Soft Rolls

STARTER

THE FAMOUS ORIGINAL SPINNING BOWL SALAD

Romaine Lettuce | Iceberg Lettuce | Beetroot | Baby Spinach | Eggs | Croutons | Lawry's Vintage Dressing

APPETIZER

SMOKED DUCK BREAST WITH MIXED BERRIES COULIS AND JAPANESE GYOZA

ENTRÉE

One choice of the following

SIGNATURE ROASTED USDA PRIME RIB OF BEEF

150grams Signature Roasted USDA Prime Rib of Beef | US Idaho mashed Potatoes | Yorkshire Pudding
whipped Cream Horseradish | Choice of creamed Corn, creamed Spinach or buttered Peas

USDA BLACK ANGUS +\$10 BRAISED BEEF RIBS

USDA Prime Black Angus Braised Beef Ribs
US Idaho mashed Potatoes | seasonal Vegetables

T-BONE STEAK +\$15

400grams T-Bone Steak
US Idaho Potato Wedges | seasonal Vegetables
Black pepper, Mushroom and Béarnaise sauce

PAN FRIED SEABASS FILLET WITH LEMON SAUCE

Seabass fillet | Lemon sauce
roasted Pumpkin | grilled Asparagus

CHICKEN PUTTANESCA

Chicken | Tomatoes | Red Wine | Garlic | Onions
Extra Virgin Olive Oil | US Idaho Potato Wedges
seasonal Vegetables

DESSERT

One choice of the following

MATCHA GREEN CAKE

Vanilla Sponge Cake | Matcha
Kidney Beans | Fresh Cream

PINK LEMONADE STRAWBERRY CAKE

Vanilla Sponge Cake | Strawberry Cream
Pink Lemonade sauce | Strawberry sauce

Add-on scoop of Häagen-Dazs Ice Cream +\$6

BEVERAGE

PICCINI PROSECCO SPUMANTE EXTRA DRY DOC

149 per guest

Available on 1 September – 31 October 2023

Strictly not available in conjunction with any other promotions, offers, vouchers and discounts, including bank discounts.