

THE SUNSET DINNER MENU



Cold Appetizers


Foie Gras Terrine   \$20
Mixed Berry Reduction, Brioche, Crushed Pistachio




Cajun Spiced Scallop & Prawns  \$20
Scallop, Prawns, Greens, Mango & Avocado Salsa

Quinoa Salad    \$20
Wild Mushroom, Quinoa, Creamy Feta & Truffle Foam, Garden Green

Hot Appetizers

Crab Cake    \$20
Thai Spiced Crab, Fish, Cucumber, Papaya Salad

Crispy Pork Belly   \$20
Pork Belly, Hot Garlic Sauce, Bok Choy, Kimchi Salad

Warm Brussel Sprouts Salad    \$20
Grilled Brussel, Butternut Squash, Rosemary Smoked Honey, Candied Walnuts,
Herb Whipped Boursin-ricotta

Soup

Spicy Prawn Laksa   \$15
Prawn, Egg, Sprouts, Coconut Broth , Noodle

Chilled Beetroot Gazpacho   \$15
Crunchy Celery, Beetroot Puree, Apple Sorbet

HALF PORTION AVAILABLE ON REQUEST





 Gluten  Gluten-free  Nuts  Vegetarian  Vegan

 Pork  Egg  Eggless  Dairy  Dairy-free  Signature Dish

Prices are subject to 10% service charge and 16% government taxes.
Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.

Main Course












FLOUR / RICE

- Gnocchi with Chorizo**    **\$25**
Gnocchi, Sundried Tomatoes, Cream Sauce
- Risotto Verde**    **\$25**
Risotto, Asparagus, Peas, Beans, Herb Cream Cheese
- Beetroot Crepes** **\$25**
Savory Beetroot Crepes, Creamy Mushrooms, Brie Cheese, Garlic Bread

LAND





- Five Spiced Duck**    **\$40**
Pan Seared Duck, Butternut Tortellini,
Brussel Sprouts, Salted Pumpkinseeds with Mandarin Sauce
- Crispy Egg Plant**    **\$40**
Roma Tomato Chunk, Shimeji Mushrooms, Lemon-caper Dill Sauce
- Grilled Tenderloin Steak**   **\$40**
Steak, Purple Potato, Ratatouille Vegetables with Béarnaise Sauce
- Pistachio Crusted Fillet of Lamb**   **\$45**
Lamb Slices, Butter Glazed Asparagus,
Baby Carrot, Smoked Pumpkin Puree, Onion Jus

HALF PORTION AVAILABLE ON REQUEST

-  Gluten  Gluten-free  Nuts  Vegetarian  Vegan
-  Pork  Egg  Eggless  Dairy  Dairy-free  Signature Dish

Prices are subject to 10% service charge and 16% government taxes.
Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.












SEA / MARINE

- Catch of the Day**   \$25
Pan Fried Fish, Tomatoes, Olives,
Capers, Citrus Fruits, Greens Vegetables Puree
- Grilled Seafood**  \$45
Lobster, Squid, Octopus, Mussel, Fennel Citrus Salad
- Sesame Crusted Rare Seared Yellow Fin Tuna**  \$25
Tuna, Bok Choy, Vichy Carrot, Passion Fruit Foam

Sweets

- Tiramisu**   \$20
- Molten Chocolate Cake, Vanilla Ice Cream**   \$20
- Cheese Cake**   \$20
- Coconut Custard with Sago Crisp**   \$20

HALF PORTION AVAILABLE ON REQUEST

-  Gluten  Gluten-free  Nuts  Vegetarian  Vegan
-  Pork  Egg  Eggless  Dairy  Dairy-free  Signature Dish

Prices are subject to 10% service charge and 16% government taxes.
Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.