



2 COURSE \$14.90 | 3 COURSE \$19.90 NETT/-

26TH TO 30TH JUNE

rêve d'une nuit d'été Entree roasted carrot & pumpkin soup served with truffle cream & toasted bread

ensalada de frutas jamón Choose 1 spanish medley summer's fruit salad tossed in passion fruit dressing with cured hams

Mains beef ragu handmade pappardelle pasta tossed in tomato beef ragu

seabass & chips Choose 1 battered chilean sea bass served with salsa & seaweed fries

Specials ragoût de viande fermier 18 french style meat stew served with penne pasta

ice cream sandwich Dessert savoiardi biscuit served with refreshing peach sorbet

torta al limone Choose 1 lemon & olive oil pound cake served with berries compote & lemon curd

> hazelnut praline chef firdauz's signature cake creamy texture full of robust flavor of hazelnut

Beverage 15% OFF ALL BEVERAGE

ALL PRICES ARE INCLUSIVE OF GST & SERVICE CHARGE













Restaurant & Bar

2 COURSE \$38.80 | 3 COURSE \$48.80 NETT/-

26TH TO 30TH JUNE

rêve d'une nuit d'été Entree

roasted carrot & pumpkin soup served with truffle cream & toasted bread

ensalada de frutas jamón Choose 1

spanish medley summer's fruit salad tossed in passion fruit dressing with cured hams

Mains beef ragu

handmade pappardelle pasta tossed in tomato beef ragu

seabass & chips Choose 1

battered chilean sea bass served with salsa & seaweed fries

ragoût de viande fermier

french style meat stew served with penne pasta

poulet frit au poivr

marinated black pepper chicken fried & served with truffle mashed potato

Dessert ice cream sandwich

savoiardi biscuit served with refreshing peach sorbet

torta al limone Choose 1

lemon & olive oil pound cake served with berries compote & lemon

curd

hazelnut praline

chef firdauz's signature cake creamy texture full of robust hazelnut flavor

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