

Tablescape

RESTAURANT & BAR

ADMINISTRATIVE PROFESSIONALS' WEEK
2 COURSE
SET MENU A \$28++

STARTER

Carpaccio of Hokkaido Scallop

lightly poached and served with Cucumber and Onion Salad

MAIN COURSE

Pan Sear Red Snapper

Served with Seasonal Vegetables and Truffle Mash

Price quoted are subjected to prevailing taxes and service charge



@tablescapesg

Tablescape

RESTAURANT & BAR

ADMINISTRATIVE PROFESSIONALS' WEEK
2 COURSE
SET MENU B \$28++

STARTER

House Mesclun Salad

with Vine-Ripen Tomato and Roasted Garlic Balsamic Vinaigrette

MAIN COURSE

Poulet Grillé

with Baby Spinach, Shimeji Mushroom, Cherry Tomatoes, Chicken Jus

Price quoted are subjected to prevailing taxes and service charge



@tablescapesg

Tablescape

RESTAURANT & BAR

ADMINISTRATIVE PROFESSIONALS' WEEK
2 COURSE
SET MENU C \$28++

STARTER

Soup of the Day

MAIN COURSE

Seafood Americaine

Blue Swimmer Crab, Hokkaido Scallops, White Fish and Blue Mussel with Buttered Fettuccine and Asparagus

Price quoted are subjected to prevailing taxes and service charge



@tablescapesg