



Scan for More Details

BUTCHER'S HOUSE

Grilled Tenderloin | 49.00

Australia Beef Tenderloin (approx 200 gram) | Saute vage | Espagnole Sauce | Mash Potato

Striploin Beef Steak | 39.00 🌪

Australia Marble Striploin Steak (approx 250gram) | Saute Vege | Espagnole Sauce | Mash potato

A5 Japanese Wagyu | 50.00 / 100g 🧈

A5 Miyasaki Wagyu Beef | Espagnole Sauce | Asparagus

Stew Beef Pasta Wrap | 18.00

Braised Beef (12hours) | Carrot | Shitake Mushroom | Espagnole Sauce | Spaghetti

Savour Beef Burger | 18.00 🌺

Beef patty | Onion | Tomatoes | Cheddar Cheese | Vege | Pancake | Waffle Fries | Salad With Passion Fruits Dressing





FREE RANGE GRAZING



Duck leg | Roasted Gralic | Mix Herb | Fragrance Olive Oil | Seared Goose Foie Gras | Red Wine Special Sauce

Smoked Duck Sandwich | 18.00 🧈

Smoke Duck | Mango Passion jam |Slice Cheese | Slice Tomato | Coral | Cabbage | Wholemeal Bread

Premium Australia Lamb Rack | 38.00 🌺

Pan|Grilled Herb Lamb Rack | Vinaigrette Mint Yogurt | Green Pea Sauce | Cherry Tomato | Saute Vege

Braised Lamb Shank | 38.00

Pan|Grilled Herb Lamb Rack | Vinaigrette Mint Yogurt | Green Pea Sauce | Cherry Tomato | Saute Vege

Lamb Tenderloin Grilled | 38.00

Grilled Lamb Tenderloin | Dijon Mustard | Green Pea Sauce | Fresh Hearbs | Toasted Pine Nuts





HARVEST FROM SEA

Fish & Waffle Fries | 19.00

Batter Fried Spanish Mackerel | Waffle Fries | Salad with Passion Fruits Dressing | Chef-made Tartar Sauce

Pan-Seared Cod Fish | 33.00 🌺

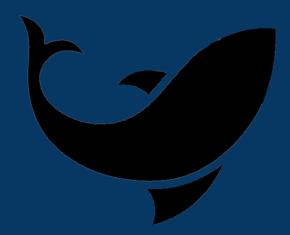
Codfish | sweet sour sauce | saute vege | Approx. 160grams

Grilled Salmon | 28.00

Salmon | lemon butter sauce | saute vege

Salmon Wellington | 24.00 🌺

Salmon | Puff pastry | Roasted pumpkin puree | Side salad with Citrus sauce







POULTY KEEPERS

Cordon Bleu | 19.00 🐢

Chicken Breast Rolled Chicken Ham and Cheddar Cheese | Waffle Fries | Salad with Passion Fruits Dressing | Chef-made Spicy Honey Mustard Sauce

Cabbage Chicken With Quinoa | 24.00 🌺

Cabbage stuffed with Capsicum | Mushroom | Chicken | Saute red spinach | Citrus sauce

Chicken Confit With Seared Scallops | 28.00

Chicken Whole Leg | Roasted garlic | Mix herb | Fragrance olive oil | Canada scallop | Mint yogurt | Saute Aglio Olio Pasta

Vindaloo French Poulet | 38.00 🌺



Roasted Whole Chicken 800g | Roasted Mix Vege | Vindaloo Sauce. Use the hand to truly savor the cut chicken. Gloves will be provided





ITALIAN'S PRIDE

Pesto Pasta With Smoked Duck | 17.00



Pesto sauce | Parmesan Cheese | Olive Oil | Garlic | Smoked Duck

Aglio Olio With Tiger Prawn | 19.00 🌺

Tiger Prawn | Garlic | Olive Oil | Herb Options: Smoked Duck | Mushroom | Lobster + \$6

Bolognese With Chicken Meatball 17.00

Bolognese Sauce | Chicken Meatball Cheese | Garlic | Parmesan Cheese | Parsley

Carbonara With Mushroom | 15.00

Shitake Mushroom | Cream | milk | Yellow onion | Cherry Tomatoes | Parmesan Cheese | Pasley

Stew Beef Pasta Wrap | 18.00

Braised Beef (12hours) | Carrot | Shitake Mushroom | Espagnole Sauce | Spaghetti





BURGERS & SANDWICHES

Savour Beef Burger | 17.00 🐢



Beef patty | Onion | Tomatoes | Cheddar Cheese | Vege | Pancake | Waffle Fries | Salad With Passion Fruits Dressing

Savour Chicken Burger | 17.00

Chicken Patty | Tomatoes | Chaddar Cheese | Vege | Pancake | Waffle Fries | Salad With Passion Fruits Dressing

Chicken Hearty Mayo Sandwich | 15.00



Chicken Breast | Pineapple Ring | Coral | Mayo | Cabbage | Wholemeal Bread

Creamy Chipotle Chicken Sandwich | 17.00

Chicken Breast | Onion | Chipotle Sauce Mayo | Slice Cheese | Coral | Toasted Wholemeal Bread

Smoked Duck Sandwich | 18.00 🐢



Smoked Duck | Mango Passion jam | Slice Cheese | Slice Tomato | Coral | Coral | Wholemeal Bread





WRAPS & CASSEROIES

Stew Beef Pasta Wrap | 18.00 🍨

Braised Beef (12hours) | Carrot | Shitake Mushroom | Espagnole Sauce | Spaghetti in Wrap

Chicky Green Salad Wrap | 17.00

Chicken Breast | Mushroom | Tomatoes | Coral | Wholemeal Tortilla Wrap

Rainbow Salad Wrap | 16.00

Daily Fruits | Coral | Tomato | Passion Fruits Dressing

Spanish Omelette | 16.00

Potato | Eggs | Tomato | Onion | Saute Spinach

Pomodoro Vegano | 17.00

Pomodoro Sauce | Zucchinis | Eggplant | Capsicum | Mozzarella Cheese





SALADS

In-House Salad | 9.00

Mix Vege with Chef's Passion Dressing

Prawn Salad | 16.00

Tiger Prawn | Mix Vege | Citrus Passion Dressing

Rainbow Salad Wrap | 16.00 🐢

Daily Fruits | Coral | Tomato | Passion Fruits Dressing

Truffle Mashed Potato Salad | 12.00 🐢



Onion | Mix Herbs | US Russet Potato | Cream





SIDES

Sweet Spicy Topshell

Top Shell | Red Onion | Coriander | Spicy Special Made Sauce | OPTION: Razor Clam add on \$2

Chic Chic Crunch 7.00 🔑

Fatless Crunchy Chicken Skin marinated with special sauce

Waffle Fries 7.00

Russet Potato | Spices

Cold Yudofu 7.00 🌺

Cold Premium Tofu | Sweet Sour Spicy Sauce

Chicken Karaage | 12.00 🌄

Premium Chicken Thigh Bits | Marinated with Special Spices | Wrapped with Lettuce

Cheesy Fishy Bites | 8.00 \$\square\$

Crumbed Fish Fillet | Slice Cheese | Tartar Sauce

Spam Sticks

Chicken | Special Spice Batter

Battered Mushrooms

Enoki Mushroom | Spice Batter

Edamame | 4.00 🐠

Classic Japanese Snack | Lightly boiled and perfectly salted | Rich in healthy fiber | antioxidants | vit K

Grilled Chicken Fillet | 8.00 😍

Chicken | Special Spices





DELICACY IN SMALL PLATE

Spring Prawns | 10.00 矣

Tiger Prawn | Mince Chicken | Spring Roll | Chef-made Thai Mayo

Goose Foie Gras | 25.00 矣

Pan Seared Goose Foie Gras | Special made Red sauce | Seasoned Vege

Spanish Mackerel | 12.00 🌺

Spanish Mackerel | Special Spice Batter

Beef Striploin Bites | 16.00 🏖

Beef Striplon pan seared to perfect medium well and cut to bites | Chef-made sauce

Grilled Large Scallop 13.00

Pan Grilled Fresh Scallop Direct from Sea

Lamb Single Rack | 10.00

Pan-Grilled Premium Australia Lamb Rack | Herb | Mint Yogurt

Grilled Prawns | 10.00

Tiger Prawn | Special Spices

Lamb Bites | 16.00

Grilled Premium Australia Lamb Tenderloin | Herb | Mint

Kataifi Prawns | 12.00

Tiger Prawn wrapped with Katafi deep fried to crunchy delicacy

Beef Meatball 12.00 🌺

Premium Chef-made Beef Meatball | Bolognese Sauce | Cheese

Shrimp Shooter 7.00

Pan Seared Prawns | Seasoned fruits and vegetables

Chicken Meatball | 10.00

Chef-made Chicken Meatball | Bolognese Sauce | Cheese





ALLURE HIGH TEA | *

Bird Nest Crystal Ball

Peach Gum Herbal Pop

Quinoa Mushroom House

Abalone Dumpling Star

Foie Gras Berries Puff

Salmon Cream Cheese Skewer

Vandaloo Smiling Puff

Hokaido Scallop on Fairy Shell

\$38 for 2 pax

1 Pot of Tea (2 refill) Complimentary



