

4-Course Set Dinner | \$105++ per pax Inclusive of complimentary glass of Prosecco

## Sol & Ora Bread Service

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Brioche 'Parker' Loaf (V) Black Olive Tapenade | French Pamplie Butter

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### Amuse-Bouche

Fontina Cheese Arancini with Truffle Aioli (V)

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#### **1st Course**

Burratina (V)

Heritage Cherry Tomatoes | Basil Sorbet | Figs | Honey Jelly

# 2nd Course

#### Lobster & Truffle Risotto

Mascarpone | Dill | Boston Lobster | Fresh Seasonal Truffles

#### **3rd Course**

Please Select One

Wood-Fired W. Black Australian Wagyu Sirloin MB5

Crispy Potatoes | Chestnuts | Rocket & Yellow Frisée Salad | Bordelaise Sauce

OR

Pan-Seared Patagonian Toothfish

Ratatouille | Broccolini | Salmon Roe | Tarragon Beurre Blanc

OR

#### **Kinross Lamb Leg Steak**

Soft Whipped Potatoes | Asparagus | Fried Kale | Mint Chimichurri

### 4th Course

**Cherry Vanilla** 

Cherry Compote | Almond Sponge | Vanilla Mousse | Cherry Coulis

• Kindly take note of the ingredients as they are not interchangeable • All prices are subjected to 10% service charge & prevailing government taxes.



\$38++ per pax (Below 12-year-old) Add-on Dessert \$12++

## Sol & Ora Bread Service

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Brioche 'Parker' Loaf (V) Black Olive Tapenade | French Pamplie Butter

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### Starter

**Mushroom Soup** 

## Mains

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Please Select One

## Fish & Chips

Tempura Fish | Fries | Mixed Greens | Tartare Sauce | Tomato Ketchup | Lemon

OR

## Spaghetti Carbonara

Bacon | Cream | Parmesan Cheese | Egg Yolk

OR

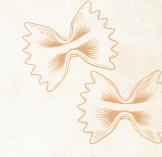
### **Crispy Fried Chicken**

Fries | Mixed Greens | Lime Mayonnaise | Tomato Ketchup

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# Add-on Dessert

Chocolate Sundae Ice Cream Vanilla Ice Cream | Berries | Hershey Chocolate Sauce



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