

## **WESTERN MENU**

#### **APPETISER**

### **Heirloom Tomato**

watermelon, marinated salmon roe, black olive soil, green herb vinaigrette

# STARTER

## **Smoked Duck Breast**

dragon fruit, clementine, onion marmalade, ginger soy dressing

# MAIN COURSE

# **Pan-Roasted Angus Sirloin Steak**

potato croquettes, vegetable medley, sauce "au poivre vert"

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## **Roasted Toothfish**

grilled Mediterranean vegetables, crispy potato, tomato coulis

# NATIONAL DAY SPECIAL DESSERT

**Ondeh Ondeh Cake** 

Nespresso Coffee / Gryphon Tea A Glass of Champagne





# ORIENTAL MENU

### **APPETISER**

**Deep-fried Crab Meat Rolls and Sliced Beef Shank** 

SOUP

**Braised Fish Maw Thick Soup with Conch** 

MAIN COURSE

**Braised Chicken Drumstick and Stuffed Fried Rice** 

NATIONAL DAY SPECIAL DESSERT

**Ondeh Ondeh Cake** 

Nespresso Coffee / Gryphon Tea A Glass of Champagne





# **VEGETARIAN MENU**

### **APPETISER**

Deep-fried Vegetable Balls Skewer with Glazed Tomatoes

## SOUP

**Braised Lion's Mane Mushroom Thick Soup** with Chinese yam, bamboo pith and green radish

# MAIN COURSE

Braised Assorted Mushrooms with Konnyaku

# NATIONAL DAY SPECIAL DESSERT

**Ondeh Ondeh Cake** 

Nespresso Coffee / Gryphon Tea A Glass of Champagne

