

WESTERN MENU

Available until 1 October 2023



### APPETISER

Burrata Cheese arugula, ripe cherry tomato, melon, aged balsamic reduction

### STARTER

Lightly Seared Yellow Fin Tuna pickled daikon, clementine segment, cream fraiche, citrus soy dressing

## MAIN COURSE

Roasted Angus Sirloin Steak potato mousseline, seasonal vegetables, shiraz sauce

or

Oven Baked Lobster Tail baked potatoes, seasonal vegetables, lemon butter sauce

## DESSERT

**Black Forest Cake** 

Nespresso Coffee / Gryphon Tea

This menu contains no pork and no lard. Please note all menu items and ingredients are subject to change based on availability and special events.





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### STARTER

Crab Meat baked with Cheese and Deep-fried Bean Curd Skin stuffed with Smoked Duck

#### SOUP

Braised Fish Maw Soup with Crab Meat

# MAIN COURSE

Pan-fried Cod Fish Fillet with Tuna Flakes and
Black Truffle Fried Rice

#### DESSERT

**Black Forest Cake** 

Nespresso Coffee / Gryphon Tea



VEGETARIAN MENU Available until 1 October 2023



## STARTER

Chilled Seaweed and Corn Salad with Deep-fried Lotus Root Roll

### SOUP

Double-boiled Chinese Cabbage Soup with cordyceps flower, black truffle and bamboo pith

#### MAIN COURSE

Braised Ee-fu Noodles with Morel and Bean Curd Wrap

## DESSERT

**Black Forest Cake** 

Nespresso Coffee / Gryphon Tea