



EASTER 4-COURSE SET MENU

Saturday (Dinner) | Sunday (Lunch and Dinner)
12pm- 2:30pm (Lunch) | 6pm - 10pm (Dinner) | \$78** per person

ENTRÉE

Grilled Asparagus Wrap with Parma Ham

Crispy Parma Ham and Asparagus with Sunny Poached Egg,
Balsamic Glaze Candid Walnut and Picked Rock Melon.

SOUP

Cream of Clam Chowder

Rich Creamy Clam Chowder served with Toasted Garlic Bread and Diced Egg.

MAIN COURSE

Roasted Marinated Mirin Cod

Roasted Mirin Cod served with Trilogy of Mushroom, Tobiko Roe
and Sundried Tomato Emulsion.

OR

Oriental Grilled Roasted Pork Ribs

Pork Ribs drenched in Oriental Sauce, served with Sunrise Onsen Egg on Pan
Fried Pineapple and Green Pea Mash.

DESSERT

Black Velvet Cake

Black Velvet Cake served with Chocolate Puff and Vanilla Ice Cream.

Menu is subjected to change without prior notice. Kindly inform the team
if there are any special dietary requirement. Terms & conditions apply.

