

# SET DINNER

\$48++ for 3-Course | \$58++ for 4-Course

Choose one main and complement it with your choice of starter, soup or dessert

## STARTER

**Lightly-Poached Hokkaido Scallop Carpaccio** with Cucumber and Onion Salad  
or

**Mesclun Salad** with Vine-Ripen Tomato and Roasted Garlic Balsamic Vinaigrette

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## SOUP

Soup of the Day

or

**Baked Five-Onion Soup** with Crouton and Gruyere Cheese

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## MAIN COURSE

**Ballotine of Chicken** with Foie Gras and Spinach Onion Soubise

or

**Pan Roasted Chilean Seabass** on Truffle Mash, Mushroom Ragout and Herb Crème Fraîche

or

**Madeira and Orange Braised Veal Cheeks** with White Polenta and Carrot Emulsion

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## DESSERT

Dessert Selection from the trolley

or

Choice of 3 selections from our Cheese Tray

## SIDES

ADD \$6 PER ITEM

Green Salad | Roasted Beet | Quinoa with Pumpkin | Sautéed Vegetables

Mashed Potato | Carrot and Turnip | Cream Spinach | Sautéed Mushroom | Battered Cauliflower

Prices quoted are subject to prevailing taxes and service charge.