



Amber | west
Dinner Set Menu
\$30.00


3-course
 Appetizer or Soup
 Main Course
 Dessert

4-course
 Appetizer
 Soup
 Main Course
 Dessert

Cocktail or glass of House Wine (red or white)
 Tea or Coffee

Mocktail of the day (student-concocted)
 Tea or Coffee

APPETIZER and SOUP

Green Mango Salad \$6.00 

Shredded green mango, long bean, cherry tomato,
 crushed nut & palm sugar dressing.

✓ Miso and Root Vegetables Soup \$7.00

Daikon, carrot, potato, mushroom,
 spring onion.

Barley Salad Bowl \$6.00

Boiled white barley, sesame dressing, grapes,
 mango, cucumber & toasted almond flakes

Peppery Clear Fish Soup \$7.00

Salted vegetable, sliced fish, tofu,
 deep-fried youtiao crouton

Seafood Potato Cake \$7.00 

Fruits salsa, honey mustard sauce,
 fresh herbs.

MAIN COURSE

Thai Chicken Curry Noodle \$ 15.00 

Spiced coconut-based chicken broth, egg noodle.

✓ Plant Base Meatball Noodle Soup \$ 16.00

Rice stick noodle, vegetables, tofu.

Hong Kong Char Siew Chicken \$ 15.00

Honey roasted char siew, kai lan, braised egg,
 fragrant jasmine rice.

Seafood Hor Fun \$ 16.00

Wok fried flat kway teow, assorted seafood,
 vegetables, egg gravy.

Marinated Black Pepper Pork \$ 16.00 

Marinated pork loin, pineapple achar, egg fried rice.

 Udang Masak Pedas \$ 18.00

Spicy tamarind prawn, vegetables stewed in
 coconut milk, fragrant jasmine rice
 (Supplement \$4 for *Set Dinner*)

DESSERT

Purple Sweet Potato Mousse Cake \$7.00

Coconut gelato.


Seasonal Fresh Fruits Plate \$6.00

Assorted seasonal fresh fruits.


Japanese Cheesecake \$8.00

Citrus gelee, matcha red bean gelato.

Spicy 

Vegetarian 

Pork 

Prawn 

✓ Home-grown vegetables are featured in this menu.

Your experience was delivered to you by the Nitec in Asian Culinary Arts and Hospitality Operations students.

All prices are inclusive of GST and exempted of service charge.

NETS, Visa and Master Cards payment accepted.

