

DINNER MENU

3-Course SET DINNER Menu \$25.00

Select an Appetizer or Soup, a Main Course & a Dessert,  
Enjoy a Cocktail or a glass of House Red or White Wine & a Tea or Coffee

4-Course SET DINNER Menu \$25.00

Select an Appetizer, a Soup, a Main Course & a Dessert  
Enjoy a student-concocted Mocktail of the Day & a Tea or Coffee

APPETIZER and SOUP

King Prawn Salad \$7.00

Mango salsa, mesclun salad & kaffir leaf oil

Scallops \$8.00

Sauté spinach, carrot puree, tomato confit & clam emulsion

✓ Garden Vegetable Tart \$6.00

Seasonal vegetables, eggplant caviar & bufala cheese

Amber Caesar \$6.00 (prepared at your tableside)

Romaine lettuce, creamy garlic dressing, poached egg & croutons

Add chicken or smoked salmon \$2.00

Cream of Corn Chowder \$5.00

Salted popcorn



French Onion \$6.00

Gruyère toast



MAIN COURSE

Pasta alle Vongole \$8.00

Clams, fettuccine & cherry tomato

🍴 Spinach Pappardelle \$8.00

Shredded lamb & arrabiata sauce

Duck Leg Confit \$12.00 (*Supplement \$2 for Set Dinner*)

Grilled baby romaine, truffle mash potato & cranberry sauce

Beef Oyster Blade \$14.00 (*Supplement \$2 for Set Dinner*)

Asparagus, potato gratin & beef jus

Catch of the Day \$11.00

Glazed vegetables, potato fondant & garlic cream sauce

King Oyster Mushroom \$8.00

Carrot puree, daikon, pickle red radish, edamame & vegetables demi-glace



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

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

NETS, Visa and Master Cards payment accepted.

