

Dinner Set Menu
\$30.00

3-Course

Appetizer or Soup
Main Course
Dessert

Cocktail or glass of House Wine (Red or White)
Tea or Coffee

4-Course

Appetizer
Soup
Main Course
Dessert

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

APPETIZER

Scallion Pancake \$7.00

House pickles
Choice of

Special Beef Sauce or

***Home-grown Mint Raita Sauce** ✓

🔪 Szechuan Chicken \$7.00

Poached chicken, cucumber salad, chilli oil, ginger garlic dressing & sesame crumbles

🔪 Seafood Pie Tee \$7.00

Prawn, squid, fish & sweet chilli dressing

SOUP

Salted Vegetables Duck Soup \$6.00

Sour plum

Soup of the Day \$5.00

MAIN COURSE

“Dong Po” Belly \$15.00 🐷

Braised pork belly, homemade kimchi & deep-fried mantou

Beef Satay Noodles \$16.00

Minced beef, flat rice noodles, roasted peanuts & lettuce

Ikan Pepes \$16.00 🦐

Baked fish, lontong rice, sayur lodeh & deep-fried *home-grown Brazilian spinach

🔪 Thai Roasted Chicken \$14.00

Chicken boneless thigh, potato cake, pickled cucumber & garnished with *home-grown Basil

✓ Nasi Goreng Tornado \$12.00

Plant-based meat, fried rice, vegetables, egg nest, mushroom & papadam

Add Prawn \$2.00

Add Chicken \$2.00

DESSERT

Pengat Pisang Chocolate Lava \$8.00

Banana chocolate lava & coconut ice cream

Bandung Mousse Cake \$8.00

Rose mousse, coconut sponge, cremeux & garnished with *home-grown Mint

Soya Panna Cotta \$7.00

Lemon vanilla infused grass jelly, almond tuile & garnished with *home-grown Mint

**We are proud to feature some home-grown vegetables from our Herb Garden in the menu*

Spicy 🔪

Vegetarian ✓

Pork 🐷

Prawn 🦐

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.

