

DINNER SET MENU

2 courses \$48++ | 3 courses \$58++

CHOICE OF STARTER

Iberico Pork Jowl

Mediterranean Buddha Bowl (PB)

Overnight Roasted Watermelon Salad (PB)
Goat's Cheese, Nasturtium, Pistachio, Cherry Tomatoes

Kale Caesar Salad
Bacon, Anchovies, Croutons, Parmesan

CHOICE OF MAIN

Gun Powder Spiced Cauliflower Steak (PB | LF | Local)
Cauliflower Curry, Macadamia, Baby Gem, Pickled onions

Indian Butter Chicken
Biryani Pulao

Seared Barramundi Fillet (Sustainably Sourced)
Garlic Mashed Potatoes, Caper Yuzu Butter Sauce, Watercress Salad

Lamb Smash Burger
Beetroot Sesame Bun, Hummus, Fennel & Red Onion Slaw, Sweet Potato Fries, Tzatziki

BBQ Wood Fired Free-Range Chicken
Smoky Eggplant Puree, Watercress Salad

Nasi Goreng Kampung (Local)
Egg, Chicken, Vegetables, Otak, Crackers

CHOICE OF DESSERT

Seasonal Fruit Platter (PB)

Hot Chocolate Fudge Brownie
Vanilla Ice Cream

Coconut Panna Cotta (LF | GF)
Marinated Berries, Lime Sorbet

(PB) Plant Based (Vegan) | (GF) Gluten Free | (LF) Lactose Free | (Local) Locally Sourced
Menu is subject to change without prior notice.

the
kitchen
table

晚餐套餐菜单

2道式 48++ 新元 | 3道式 58++ 新元

自选前菜

伊比利亚猪排

地中海素食沙拉(PB)

慢烤西瓜沙拉(PB)

山羊奶酪、西洋菜、开心果、樱桃番茄

甘蓝凯撒沙拉

培根、凤尾鱼、面包丁、帕玛森奶酪

自选主菜

烈焰花菜 (PB | LF | Local)

花菜咖喱、夏威夷果、迷你生菜、紫洋葱泡菜

黄油咖喱鸡

印度风味香料炒饭

香煎盲曹鱼柳 (可持续性)

蒜香土豆泥、柚子酸豆黄油酱、西洋菜沙拉

羊肉汉堡

甜菜芝麻面包、鹰嘴豆泥、茴香根及紫洋葱沙拉、红薯条、黄瓜酸奶酱

柴烤散养鸡

烟熏茄泥、西洋菜沙拉

马来炒饭 (Local)

鸡蛋、鸡肉、蔬菜、乌达 (鱼饼)、虾片

自选甜点

时令果盘(PB)

热巧克力乳脂糖布朗尼

香草冰淇淋

椰子奶冻 (LF | GF)

糖渍杂莓、青柠冰沙

(PB) 天然食材 (纯素) | (GF) 无麸质 | (LF) 无乳制品 | (LOCAL) 本地采购
菜单如有更改，恕不提前通知。