



DINNER

SET MENU

Exclusively for In-House Guests
3-Courses | Select 1 Starter, 1 Main & 1 Dessert
SGD 55++

APPETIZERS

Baked Feta with Honey & Nuts

Warm feta cheese drizzled with golden honey, topped with crunchy nuts on toasted sourdough

Masala Mushroom Arancini

Crispy risotto balls blended with spiced mushrooms

Tomatoes with Basil Oil & Prosciutto

House-smoked tomatoes layered on baguette with basil oil & thin slices of prosciutto

MAINS

Grilled Chicken Breast with Herb Butter

Juicy chicken breast grilled to perfection with herb-infused butter, served on creamy mash & vegetables

Pan-Seared Fish

Tender white fish fillet seared with lemon butter, served with herbed rice & sautéed vegetables

Paneer Stroganoff

Rich and creamy cottage cheese with a touch of Indian spices, topped with mushrooms & peppers, served with jeera rice pilaf

Creamy Penne Pasta with Roasted Vegetables

Penne pasta tossed in a light herb cream sauce with grilled vegetables

DESSERTS

Canadian Blueberry Almond Cake

Buttery almond cake topped with juicy Canadian blueberries

Kheer

Traditional Indian rice pudding flavored with saffron, cardamom & nuts

 Vegetarian

