

WEEKEND



Private Event

MENU

Appetisers
(Choose 2)

Miso Tomato Veloute Soup
Fresh House Salad with Ponzu Vinaigrette
Truffle Fries (served to tables)

Protein
(Choose 2)

Har Cheong Gai Chicken with Waffles
Mini Beef Burger Sliders
Brown Butter Garlic Prawns
Kale and Golden Spring Mushroom in cream sauce

Pasta
(Choose 2)

Beef Ragout
Guanciaie Aglio Olio
Amatriciana
Truffle Al Funghi

Dessert
(Choose 1)

Basque Burnt Cheesecake
Kaya Burnt Cheesecake
Dark Chocolate Tart
Sea Salt Brownie Squares
Mint Tea Jelly with Coffee Soil

Drink
(Free-flow)

Fresh Honey Lime Juice
Hot Coffee or Tea
6 Bottles of House Pour Wines OR 15L Keg of Beer

\$5600++ for up to 70 pax with Indoor bookout
\$8000++ for up to 100 pax with Full venue bookout

All prices are subject to service charge & prevailing government taxes