

TABLE AT 7

by Karl & Eugenia

SET LUNCH MENU

STARTERS

Green Pea & Ham Soup with Truffle Croutons

'Tahu Telur' Fried Tofu Omelette, Spicy Peanut Dressing, Prawn Crackers

Char-Grilled Young Turkey Satay with Spicy Peanut Sauce

Crispy Crab Cake on Mango & Water Chestnut Salsa with Lime Aioli

Salad of Grilled Teriyaki Ayu Fish, Seaweed, Rocket, Daikon, Sesame Dressing
(Additional \$5++)

MAINS

Freshly Baked Spinach & Gruyere Cheese Quiche, Herb Mesclun (Vegetarian)

Grilled Swordfish Steak with Balado Chilli, Yellow Ginger Risotto, Asparagus

Prawn Laksa with Mackerel Otah & Chicken

Nasi Goreng Jawa : Javanese Fried Rice with Fried Chicken, Pickled Acar, Sunny Side Up and Madura Chicken Satay

Char-Grilled Australian Entrecote Steak, Truffle Fries,
Glazed Vegetables & Café de Paris
(Additional \$8++)

DESSERTS

Crispy Apple & Almond Pie with Vanilla Bean Ice Cream

Chocolate Profiteroles with Warm Chocolate Sauce & Almonds

Kaya & Caramelized Banana Crumble with Gula Jawa & Young Coconut Ice Cream

Chilled Jackfruit Chendol with Coconut Ice Cream

Fresh Cut Tropical Fruit Platter

\$28++ per person (2 Courses)

\$32++ per person (3 Courses)