

CL A LA CARTE

SALADS & SOUPS

ROASTED TOMATO SOUP, SOUR CREAM, BASIL OIL & CHEESE STRAW	45
HALF DOZEN FRESH OYSTERS, SHUCKED TO ORDER <u>W</u> CHAMPAGNE-SHALLOT VINEGAR	90
SMOKED SALMON & ASPARAGUS ROLLS <u>W</u> ARUGULA SALAD, BLACK TRUFFLE SHAVINGS & SAFFRON OIL	95
WARM SALAD OF GOATS CHEESE, FRESH PEAR, GARDEN LEAVES, CANDIED WALNUT & RAISIN VINAIGRETTE	80
CAESAR SALAD <u>W</u> GRILLED CHEMOULA PRAWNS, PARMESAN SHAVINGS, GARLIC FOCACCIA CROUTONS	110
YELLOW FIN TUNA CARPACCIO <u>W</u> WASABI & PICKLED GINGER DRESSING, SPRING ONION TEMPURA & LOTUS ROOT CRISPS	95
CHICKEN QUESADILLAS <u>W</u> GUACAMOLE, SOUR CREAM & TOMATO SALSA	70

SNACKS

ASSORTED GRILLED MUSHROOMS <u>W</u> HERB & GARLIC BUTTER ON TOASTED BRIOCHE	55
CANTONESE WONTON SOUP	45
RADISSON PLAZA CLUB SANDWICH <u>W</u> FRENCH FRIES	80
AUSTRALIAN GRAIN FED BEEF BURGER <u>W</u> TOMATO, LETTUCE & FRENCH FRIES	80
SHANGHAI SPRING ROLLS <u>W</u> SWEET CHILI SAUCE & VINEGAR	45
INDONESIAN FRIED RICE, CHICKEN WING, PRAWN CRACKERS FRIED EGG, BEEF SATAY & VEGETABLE PICKLES	80

PASTA, RISOTTO & NOODLES

TOMATO RISOTTO, FAVA BEANS & SEARED AUSTRALIAN SCALLOPS	125
LINGUINI, GARLIC, CHILI, FLAT LEAF PARSLEY & EXTRA VIRGIN	75

OLIVE OIL

FUSILI, SMOKED CHICKEN, SHIITAKE MUSHROOMS & CORIANDER CREAM 90

PAPARDELLE W BRAISED DUCK, VEGETABLES & AGED PARMESAN SHAVINGS 90

SINGAPORE STYLE FRIED NOODLES W BBQ PORK, SHRIMP, SQUID,
VEGETABLES & CURRY SPICES 75

EGG NOODLES IN BROTH W SCALLOPS, SHRIMP, SQUID, BRASSICA
& OYSTER SAUCE 75

FROM THE GRILL

STEAKS ARE CARGILLS AGED PRIME GRAIN FED AUSTRALIAN BLACK ANGUS

SIRLOIN, 250 GRAM 280 TENDERLOIN, 200 GRAM
295

GRILLS ARE SERVED WITH FRENCH FRIED POTATOES AND YOUR CHOICE OF
PEPPERCORN JUS OR BERNAISE SAUCE

FOR A MORE ELABORATE SELECTION OF CARGILLS STEAKS, PLEASE VISIT
THE TAVERN BAR & GRILL

MAINS

PAN ROASTED JOHN DORY FILLET W GREEN ASPARAGUS, BABY LEEKS &
SAUCE VERGE 150

CHICKEN TIKKA BROCHETTE W HERB PILAF RICE, MINT RAITA,
MANGO CHUTNEY & PAPADAMS 110

PICCATA OF NORWEGIAN SALMON ON BASIL LINGUINI W GRILLED VEGETABLES
& ROMA TOMATO SAUCE 150

BRAISED LAMB SHANK W PORCINI MUSHROOMS & ROAST VEGETABLES
ON GARLIC MASHED POTATO 190

PORK CUTLET ON LYONNAISE POTATOES W CARAMELISED APPLE RINGS &
BALSAMIC RED WINE JUS 120

SIDES

STEAMED SNOW PEAS, OLIVE OIL & LEMON
STIR-FRIED CHINESE GREENS & MUSHROOMS

FRENCH FRIES
GARLIC MASHED POTATOES
GREEN LEAF SALAD, SHERRY VINEGAR & WALNUT OIL
ARUGOLA & PARMESAN SALAD, VIRGIN OLIVE OIL & BALSAMIC VINEGAR
TOMATO, CUCUMBER, FETA & OLIVES

20 EACH

DESSERTS

ICED ALMOND PARFAIT <u>w</u> POACHED PEAR & CARAMEL SAUCE	60
MOCHA MOUSSE <u>w</u> CAPPUCINO ICE CREAM & CHOCOLATE SHAVINGS	70
BAKED CHEESECAKE <u>w</u> BLUEBERRY COMPOTE & VANILLA SAUCE	60
MANGO MASCARPONE TOWER <u>w</u> BRANDY SNAP & SESAME TUILLE	60
WARM DUTCH APPLE PIE <u>w</u> VANILLA ICE CREAM	65
SEASONAL SLICED FRUIT <u>w</u> RASPBERRY COULIS & CITRUS SORBET	60
GORGONZOLA, CAMEMBERT, GRUYERE, CHEDDAR, FRUIT, NUTS & CRACKERS	110