

2 COURSE SET / \$22++



3 COURSE SET / \$26++

APPETIZER

QUINOA SALAD WITH AVOCADO

Tossed with corn kernels, chickpeas, mangoes and zesty Japanese plum sauce

or

MEDITERRANEAN SPICE INFUSED MINISTRONE SOUP

or

SMOKED SALMON BLINIS (ADD \$5++)

Smoked salmon served with homemade pancake

or

SELECTION OF CHARCUTERIE

Traditional duck rillettes pork pate, beef pastrami served with onion marmalade and assorted olives



MAIN

GRILLED CAJUN CHICKEN BREAST

Served with steak house fries, sautéed garden greens and thyme au jus

or

AUSTRALIAN RIB EYE (280g - ADD \$16++)

Accompanied with sautéed asparagus and steak house fries

or

SWEET & SOUR FISH

Deep fried Pangasius fillet, braised assorted peppers & pineapple in tangy gravy and served with jasmine white rice

or

SQUARE SIGNATURE SINGAPORE LAKSA

Rice noodles, beansprouts, prawns, eggs and beancurd in a spicy shrimp coconut broth



DESSERT

VANILLA CRÈME BRÛLÉE

or

TRADITIONAL FRENCH OPERA CAKE

or

ASSORTED CHEESE PLATTER (ADD \$5++)

Served with crackers, dried fruits & honey

or

TROPICAL FRUIT PLATTER