

THE
RAFFLES
HOTEL

SET MENU

FRESH CIABATTA BREAD, OLIVE OIL

ENTREE

BRUSCHETTA AI FUNGHI

TWICE BAKED FETA SOUFFLÉ, MARINATED VEGETABLES

HOUSE SMOKED SALMON, QUINOA, GREENS, WITLOF,
SEED, LIME DRESSING

CHICKEN LIVER PÂTÉ, ONION JAM, HOUSE MADE GRISSINI

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MAIN COURSE

MARKET FRESH FISH, ASPARAGUS, POTATO LEEK CAKE,
LEMON BUTTER SAUCE

CHARCOAL GRILLED BEEF FILLET, BROCCOLINI,
ROSEMARY SALTED POTATOES

MARINATED SPRING CHICKEN, CHORIZO, BEAN, PAPRIKA,
CONFIT POTATOES

SEASONAL VEGETABLE PAPPARDELLE, CHILLI, PECORINO

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GARDEN SALAD TO SHARE

DESSERT

RICOTTA DOUGHNUTS, CARAMEL SAUCE, HOT CHOCOLATE DIP

PANNA COTTA, MASCARPONE, HONEY RHUBARB, RICE CRISPS

TORTE, FLOURLESS, CHOCOLATE, PURE CREAM

CHEESE SELECTION, TRADITIONAL ACCOMPANIMENTS

2 COURSE \$ 60

3 COURSE \$ 70