

**WESTERN BENTO SET DINNER
(S\$80++)**

Salad Rouge

Sustainable Prawn, Watermelon, Tomato and Aloe Vera,
served on Hydroponic-grown Lettuce in Passionfruit Yoghurt Dressing

Potage

Wild Mushroom Velouté,
accompanied by Multigrain Bread Roll and Butter

Farm

Pan Roasted French Baby Chicken, Butternut Puree, and Truffle Tart in Organic Thyme Jus

OR

Pan Roasted Norwegian Salmon, Butternut Puree, and Truffle Tart in Martini Olive Salsa

Dessert

Chocolate Caramel Fudge with Popcorn and Berries