




## STARS MENU

Available from 7.00pm to 10.00pm

### STARTERS



White Onion Veloute (V) <i>Truffle Cream</i>	\$11
Duo of Beef <b>A</b> <i>Tartare &amp; Carpaccio, Horseradish &amp; Tomato-Vodka Jelly</i>	\$25
Pan Fried Scallops, Szechuan Crusted <i>Soy Butter Sauce, Steamed Chinese Greens</i>	\$25
Crab and Shrimp Ravioli <i>Seaweed Essence, Caviar Butter Sauce</i>	\$19
Kingfish Ceviche* <i>Citrus Tomato and Green Papaya</i>	\$19
Love of "Foie grass" <b>A</b> <i>Baked 'En Croute', Mousseline &amp; Pan-Fried Bitter Orange Chutney, Apple Crisp, port wine</i>	\$33
Baked Oyster Rockefeller  <i>Rich Sauce of Butter, Parsley &amp; Other Green Herbs, Crisp Pancetta &amp; Bread Crumbs</i>	\$29
Oyster on Ice <i>Shallot Vinaigrette, Lemon, Tabasco Sauce</i>	½ Dozen \$32 1 Dozen \$55



Signature \* Vegetarian  Contains nuts **N** Pork  Contain alcohol **A**

All prices are in US\$ and subject to 10% service charge and T-GST (Tourism Goods & Service Tax)

## MAIN COURSES



<b>Black Angus Rib Eye Steak</b> <i>Potatoes, Portobello Mushroom, Roasted Tomato. Horseradish Hollandaise</i>	\$59
<b>Rack Lamb*</b> <i>Potato, Green Peas, Pumpkin Puree</i>	\$49
<b>Clam &amp; Chorizo Risotto</b>  <b>A</b> <i>Clam, Pork Chorizo, Dry White Wine, Carnaroli Rice, Parmesan Flakes</i>	\$35
<b>Grilled Lobster*</b> <i>'Oscar' Hollandaise, Asparagus</i>	\$69
<b>Pan – Roasted Reef Fish</b> <i>Grilled Reef Fish, Garden of Vegetables, 'Pandan' Rice &amp; Tomato Chutney</i>	\$35
<b>Pan Fried Salmon</b> <i>Steamed Pak Choy, Seafood Polenta, Beurre blanc</i>	\$35
<b>Tuna Fillet</b> <i>Black Garlic, Courgette &amp; Basil, Olive-Red Pepper Crumbs</i>	\$35
<b>Roasted Belly of Pork</b>  <i>Cheek Samosa, Caramelized Apple Tart, Celeriac Mash, Slow Roasted Onion</i>	\$39
<b>Sous Vide Duck Breast</b> <i>Celeriac Puree, Sautéed Greens, Kumquat Chutney and Shiraz Jus</i>	\$39

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## DESSERTS



Passion Fruits, Lime & Coconut Pavlova <i>Passion Fruit Curd, Coconut Meringue, Malibu Chantilly</i>	\$17
Coconut Crème Brûlée * <i>Nut Biscotti</i>	\$14
Spring Sensation <i>Pistachio Sand Pastry, Orange Marmalade</i>	\$14
Fresh Fruit Served With Homemade Ice Cream	\$14
Classic Trio of Mousse <i>White- Dark- Milk Mousse Cream Macaroon</i>	\$14

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