



SOY



RESTAURANT WEEK

DINING WITH HONG DING ZHAO

Lunch from 12pm | Dinner from 6pm

3-course at \$38++ per diner

4-course at \$45++ per diner

APPETISER

AUSTRALIAN BEEF RIBEYE

Grilled Tataki Style, Garlic Shoot & Wasabi Mustard Dressing

TORCHED GOAT CHEESE SALAD (V)

Served with Caramelized Fig Compote & Garden Greens

ROASTED BUTTERNUT

Molasses, Orange Blossom Water & Dukkah Spice

APPETISER

PIEROGI

Butter Seared Sauerkraut (V) or Beef Dumpling & Shallot Confit

CRAB CROQUETTE

Garlic & Curry Aioli & Garden Greens (+ \$5)

SAVOY CABBAGE VELOUTE

Creamy Savoy Cabbage Veloute & Chicken Liver Pate

MAIN

BEEF GOULASH

Traditional Beef Goulash, Served with Sauerkraut & Sour Dough Toast

24HRS RED WINE BRAISED LAMB SHANK

Served with Mashed Potato & Roasted Vegetables (+ \$10)

BRINED SEABASS

Celeriac Puree, Roasted Broccolini & Chicken Jus

SPELT (V)

Cooked Risotto Style with Mushroom & Poached Egg

DESSERT

TIRAMISU

Classic Tiramisu & Rolled Oat Crumbles

'GORENG PISANG'

Served with Onde Onde & Vanilla Ice Cream, Gula Melaka

