

# *A*TLANTIC DINING

Atlantic Dining Menu is dedicated to only offer the finest in gastronomy. This menu has been carefully curated that combines fresh ingredients and the most elegant flavors from the region and beyond, that is sure to please your palate.

**ELSON CHEONG**  
EXECUTIVE CHEF

## SET MENU

THREE-COURSE • \$108 PER PERSON

THREE-COURSE *with Wine Pairing* • \$138 PER PERSON

FOUR-COURSE • \$128 PER PERSON

FOUR-COURSE *with Wine Pairing* • \$168 PER PERSON

## APPETIZERS

### MARINATED FOIE GRAS TERRINE

with Sour Cherry, Green Apple Salad, Raisin Compote and Orange Sauce

 *Satellite Marlborough Sauvignon Blanc 2019, New Zealand*

### MIXED GARDEN GREEN SALAD

with Sundried Tomato, Spicy Croûtons, Pickled Japanese Cucumber, Red Radish and Balsamic Truffle Dressing

 *Satellite Marlborough Sauvignon Blanc 2019, New Zealand*

### HOMEMADE SOUP OF THE SOUP

Our Service Staff will advise on Today's Soup

## PASTA

### LINGUINE PASTA

with Smoked Lobster, Cherry Tomato, Fresh Basil Leaves and Tangy Tomato Creamed Sauce

 *Cousino Macul Varietal's Chardonnay 2018, Chile*

### RISOTTO

with Mixed Forest Mushroom, Black Truffle Salsa, Kale Leaves, Puff Wild Rice and Parmesan Cheese Snow

 *Cousino Macul Varietal's Chardonnay 2018, Chile*

## MAIN COURSES

### BAKED JAPANESE WHITE SNAPPER FILLET

with Coppa Ham, Sweet Corn, White Onion, Broccoli and Caviar Sauce

 *Calabria Guiding Star Cabernet Sauvignon 2018, Australia*

### PAN-ROASTED BLACK ANGUS RIB-EYE STEAK

with Banana Shallot, New Potatoes, Baby Carrot, Herb Butter and Chicken Glazed

 *D'Alamei Reserva Cabernet Sauvignon 2018, Chile*

### YELLOW FRENCH CHICKEN ROULADE

with Braised Celeriac, Broccolini, Baked Tomatoes, Shimeiji Mushroom and Chicken Glazed

 *Calabria Guiding Star Cabernet Sauvignon 2018, Australia*

## DESSERTS

### WARM & COLD RECONSTRUCTED TIRAMISU

with Coffee Jelly, Coffee Meringue, Kahlua Syrup, Warm Mascarpone Cream and Iced Coffee Granite

or




### CARAMELIZED PEACH MELBA

with Peach Sorbet, Salted Caramelized Sauce, Vanilla Ice-Cream, Almond Crumbs and Vanilla Chantilly




*Freshly Brewed Coffee or Selection of Fine Teas*

# *At la carte*


## CHILLED APPETIZERS

-  **CAESAR SALAD** 26  
with Crispy Bacon, Boiled Egg Snow, Kalamata Olives, Croûton, Cherry Tomato, Parmesan Cheese and Anchovy Garlic Dressing  
Add \$8 for Roasted Chicken or Marinated Tiger Prawn
- JAPANESE RED CRAB MEAT SALAD** 34  
with Pickled Cucumbers, Compressed Watermelon, Caviar, Mango Salsa and Chilled Avocado
-  **BUFFALO MILK CHEESE** 40  
with Iberico Ham, Heirloom Tomato, Croûton, Chervil Oil, Sundried Tomato Mousse and Balsamic Reduction
- HEIRLOOM TOMATO SALAD**  32  
with Baked Mushroom, Mixed Greens, Balsamic Reduction and Pesto Sauce

## WARM APPETIZERS

- HOMEMADE SOUP OF THE DAY** 15  
Our Service Staff will advise on Today's Soup
- MINISTRONE SOUP**  20
- GRILLED SPANISH OCTOPUS** 40  
with Green Olives, Crispy Shallot, Roasted Red Pepper Purée and Warm Squid Ink Mayonnaise
-  **PAN-SEARED HOKKAIDO SCALLOP** 40  
with Smoked Pancetta Ham, Crispy Jerusalem Artichoke and Purple Potato Foam
- BAKED SEASONAL VEGETABLES**  32  
with Fresh Herbs, Warm Quinoa Salad and Feta Cheese

 Contains Pork

 Vegetarian (our Club Assistant will assist you with your Vegetarian preference)

## PASTA

### CREATE YOUR OWN PASTA

#### Choice of Your Favourite Pasta

Spaghetti, Linguine, Penne, Capellini, Risotto

#### Choice of Your Favourite Seafood

Fresh Whole Lobster • \$88

Spanish Red Prawn • \$58

Japanese Red Crab Meat • \$45

White Clam • \$42

Seasonal Vegetables  • \$30

#### Choice of Your Favourite Sauce

Truffle and Wild Mushroom Cream 

Aurora Sauce 

Seafood Bisque Sauce

White Wine Garlic Sauce

## MAIN COURSES

**PAN-SEARED BLACK ANGUS BEEF TENDERLOIN** 52  
with Braised Beef Cheek, Roasted Banana Shallot,  
King Brown Mushroom, Broccolini, Parsnip Purée  
and Port Wine Sauce

**ROASTED NEW ZEALAND BABY LAMB RACK** 50  
with Salted Yam, Mini Ratatouille, Crispy Potato  
and Mint Sauce



**BAKED ATLANTIC COD FISH FILLET** 48  
with Fine Green Peas, Caviar, Butternut Pumpkin,  
Smoked Pancetta Ham and White Onion Soubise Sauce

## CHARRED GRILL

**AUSTRALIAN TOMAHAWK STEAK** 1.5Kg 188  
(for Two Persons)

**BLACK ANGUS T-BONE STEAK** 500g 108



**AUSTRALIAN PORKMAHAWK** 300g 58

#### Choice of Your Favourite Sauce

Sarawak Black Pepper Sauce or Béarnaise Sauce

*All the above items are served with Roasted Garden Vegetables,  
Creamed Potato and Cowboy Butter*

#### Additional Side Dishes

Garlic Broccoli • \$9

Cajun Crispy French Fries • \$9

Mixed Garden Green Salad • \$9

## DESSERTS

<b>ARTISAN FARM CHEESE PLATTER</b> <i>(for Two Persons)</i>	<b>48</b>
Selection of 4 Farm Cheeses, Melba Toast, Grape, Dried Fruit, Nut Bread, Quince Paste and Cracker	
<b>ATLANTIC SIGNATURE TRIO GELATO</b>	<b>26</b>
Sea Salt Sweet Corn, Truffle Vanilla, Martini Lychee Raspberry with Roasted Almond, Chocolate Chips and Crispy Wafer Flakes	
<b>STRAWBERRY PANNA COTTA</b>	<b>20</b>
with Blueberry Jelly and Compressed Strawberry	
<b>SOUFFLÉ GLACÉ À L'ORANGE</b>	<b>20</b>
with Grand Marnier Sauce and Mandarin Orange Compote	
<b>FRESHLY SLICED SEASONAL FRUITS</b>	<b>12</b>

## HOT BEVERAGES

	Per Cup
<b>COFFEE</b>	8
<b>ESPRESSO</b>	8
<b>DOUBLE ESPRESSO</b>	14
<b>MACCHIATO</b>	8
<b>DOUBLE MACCHIATO</b>	14
<b>LATTE</b>	9
<b>CAPPUCCINO</b>	9
	Per Pot
<b>ENGLISH BREAKFAST</b>	7
<b>EARL GREY</b>	7
<b>DARJEELING</b>	7
<b>PEPPERMINT</b>	7
<b>CAMOMILE</b>	7
<b>JAPANESE GREEN TEA</b>	7



Contains Pork



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Reciprocal Members are subject to 10% Surcharge, 10% Service Charge.  
Both Members and Reciprocal Members are subject to prevailing government tax.

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