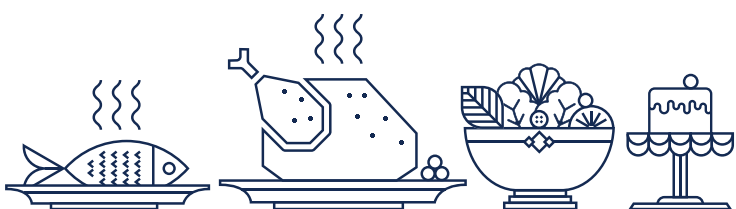




A LA CARTE MENU





APPETISER

Soup of The Day	\$78
Charred Baby Gem Baby Gem Lettuce, Parma Ham, Pea Shoots, Crispy Ham, Parmesan, Smoked Garlic Aioli	\$98
Crispy White Bait Deep Fried, Spicy Cheese Dip, Charred Lemon	\$98
U.S. Manila Clams Sauté, Chorizo, Madeira Wine, Basil, Salsa Verde, Garlic Bread	\$178
Lump Crab Cake* Pan Fried, Pickled Onion, Orange, Parsley, Raspberry Sauce	\$138

BIG PLATE FOR SHARING

Each dish is served with 2 side dishes (Starch of the day & Vegetable of the day)

Roasted Whole French Chicken, Gravy (for 2 - 3 persons) <i>Preparation time approx. 30mins</i>	\$388
Daily Chef Special From The Grill <i>Please ask our server for today's selection</i>	

SIDE DISH SELECTION

Starch of the day	\$68
Vegetable of the day	\$68



PASTA

Spaghetti with Mixed Seafood*	\$188
Sea Scallops, Shrimps, Mussels, Touch of Chilli, Garlic Tomato Sauce	
Wild Boar Fettuccine	\$158
Wild Boar Ragù, Pancetta, Parsley, Manchego, 63°C Egg	
Spaghetti Vongole	\$178
Fresh Clams, Garlic, Parsley, Touch of Lemon	

MAIN COURSE

Mediterranean Seafood Stew (for 2 persons)	\$348
Red Prawns, Mussels, Shrimps, Clams, Cuttlefish, Chorizo, Saffron, Garlic Bread	
USDA Prime Beef Tenderloin 8oz	\$298
Grilled, Creamy Pumpkin Mashed Potato, Sauté Brussels Sprouts, Veal Jus	
Free Range Half Chicken*	\$238
Slow-Cooked, Sweet Potato Purée, Grilled Corn Salsa	
Catch of the Day (Fish) <i>Please ask our server for today's selection</i>	\$178
Pan Fried, Scampi, Cherry Tomato, French Bean	
Grilled Rib Eye Prime Cut 12oz*	\$428
Grilled, Roasted Garlic, Chimichurri	
Canadian Pork Rack	\$198
Grilled, Peral Onion, Caramelized Apple, Port Wine Jus	

DESSERT

Chia Seed Panna Cotta*	\$78
Granola, Berry Yoghurt, Dehydrated Raspberry	
Peanut Butter Semifreddo	\$78
Pistachio, Golden Raisin Purée, Apple Sorbet, Crispy Apple Chips	

* Signature Dish



ZS Hospitality promises to do the best we could to promote sustainability and we grow and develop with the community. Since November 2018, we have promoted the Gratefully Green campaign, in which our restaurants will offer vegetarian menu respectively. While initiating sustainable development, we also donate part of the revenue from the vegetarian menu to different charity organizations. We share what we have with the society, and we appreciate your support.

If you wish to know more details, please talk to our staff.

VEGAN

Starter

Spinach and Broccoli Quiche

Baked, Spinach, Broccoli, Tofu, Nutritional Yeast, Romesco Sauce

\$88

Main Course

Portobello Mushroom Burger*

Portobello Mushroom, Tofu Patty, Tomato, Lettuce, Soy Cheese, Truffle Cream, Teriyaki Sauce, Vegan Potato Cream Gratin

\$148

Cauliflower Lasagna Rolls

Cauliflower, Walnuts, Golden Raisin, Mushroom, Apple, Homemade Vegan Ricotta, Soy Bechamel, Vegan Pesto

\$158

VEGETARIAN

Starter

Fresh Burrata and Watermelon Salad

Compressed Watermelon, Heirloom Tomato, Basil, Mint, White Balsamic

\$168

Main Course

Porcini and Black Truffle Orzo*

Porcini Mushroom, Leeks, Parmesan, Black Truffle

\$178

Pumpkin Sandwich

Panino, Grilled Pumpkin, Avocado, Quinoa Pumpkin Corn Patty, Smoked Scamorza Cheese, Mixed Fries, Truffle Mayo, Fried Egg

\$168

SNACK MENU

Serve from 3pm to 6pm

Truffle Fries or Plain Fries

Beef Slider

Pickled Jalapeño, Smoked Cheddar, Special Secret Sauce

Pulled Pork Slider

Coleslaw, Smoked Barbeque Sauce

Crispy White Bait

Spicy Cheese Dip, Charred Lemon

Deep Fried Mozzarella

Chipotle Mayo

\$78 (each)

* Signature Dish