



## **ALLERGENS**

Updated: 16 Sep 2024

		EGG	₩ WHEAT	PEANUT	TREE NUTS	SOY	DAIRY	FISH	SHELLFISH	SESAME	VEGETARIAN	(E) VEGAN	ALCOHOL	REMARKS
APPETISERS	Fine De Claire							<b>Ø</b>	<b>Ø</b>					
	Seasonal Salad		<b>Ø</b>		<b>Ø</b>							<b>Ø</b>		Option to be served without wanton skin (gluten) and cashew (tree nut)
	Grilled Jumbo River Prawn Thermidor		<b>Ø</b>	<b>Ø</b>			<b>Ø</b>		•					
	Hokkaido Sea Scallops		<b>⊘</b>				<b>Ø</b>		<b>Ø</b>					Option to be cooked without bacon oil (pork)
	Blue Swimmer Crab Stack													
	Sourdough Bread		<b>Ø</b>				<b>Ø</b>							Option to be served without butter (dairy)
SOUPS	Lobster Bisque		<b>⊘</b>			•	<b>Ø</b>		<b>⊘</b>				<b>Ø</b>	
SOI	French Onion Soup		<b>⊘</b>				<b>Ø</b>						<b>Ø</b>	Option to be served without cheese mantou (wheat, dairy)
	Dusk Signature Prawn Capellini	<b>⊘</b>	<b>⊘</b>				<b>⊘</b>		•					
	Boston Lobster Capellini		<b>Ø</b>				<b>Ø</b>							
	Pan-Seared Red Snapper							<b>Ø</b>						
	Braised 'Lu-Shui' Beef Cheek					<b>Ø</b>	<b>Ø</b>		•				<b>Ø</b>	
	French Duck Leg Confit		<b>⊘</b>				<b>Ø</b>							
MAINS	Crispy Halibut & Chips	<b>Ø</b>	<b>Ø</b>				<b>Ø</b>	<b>Ø</b>						Option to be served without ranch sauce (egg, dairy)
N	Grilled Baby Chicken						<b>Ø</b>	<b>Ø</b>						Option to change potato purée (dairy) to fries
	Wild Mushroomm Riso 'Sautéed Rice'		<b>⊘</b>				<b>⊘</b>				<b>Ø</b>			
	Grilled Sanchoku Wagyu Striploin MB 4-5												<b>⊘</b>	Option for red wine sauce (alcohol) to be served separately
	Grilled Côte de Boeuf						<b>Ø</b>						<b>Ø</b>	Option to be served without buttered vegetables (dairy)
	Grilled French Rack of Lamb						<b>Ø</b>						<b>Ø</b>	Option to be served without buttered vegetables (dairy)





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SIDES	Criony Druggala Carout	EGG	WHEAT	PEANUT	TREE NUTS	SOY	DAIRY	FISH	SHELLFISH	SESAME	VEGETARIAN	VEGAN	ALCOHOL	REMARKS
	Crispy Brussels Sprout											•		
	Sautéed Forest Mushroom						<b>⊘</b>							
	Grilled Asparagus													Option to be grilled without butter (dairy)
	Vanilla 'Feng Li' Crumble	<b>Ø</b>			<b>Ø</b>		<b>Ø</b>	<b>⊘</b>						
DESSERTS	Classic Baked Alaska	<b>Ø</b>	<b>⊘</b>				<b>⊘</b>				<b>Ø</b>			
	Guinness Chocolate Cake	<b>Ø</b>	<b>Ø</b>				<b>Ø</b>	<b>Ø</b>		<b>Ø</b>			<b>Ø</b>	
	Fjord Trout Confit							<b>⊘</b>						
ы	Mushroom Cappuccino		<b>Ø</b>		<b>Ø</b>		<b>⊘</b>							Option to be served without hazelnut bread (wheat, tree nut)
RSE SE	Catch of the Day						<b>⊘</b>	<b>⊘</b>					<b>Ø</b>	
3-4 COURSE SET	Grilled Australian Hanger Steak						<b>Ø</b>						<b>Ø</b>	Option to change potato mousseline (dairy) to fries and serve without buttered vegetables (dairy)
	Boston Lobster		<b>Ø</b>				<b>Ø</b>	<b>Ø</b>	<b>Ø</b>				<b>Ø</b>	
	Royale Passion Fruit						<b>Ø</b>	<b>Ø</b>						
	Mirabilis Tartare	<b>Ø</b>					<b>⊘</b>	<b>⊘</b>						
	Brick Pastry Tiger Prawn Roll	<b>Ø</b>	<b>Ø</b>				<b>⊘</b>		<b>⊘</b>					
	Watermelon Sashimi				<b>Ø</b>		<b>⊘</b>							
ES	Cheese Platter		<b>Ø</b>				<b>Ø</b>							Option to be served without crackers (wheat)
BAR BITES	Slow-Roasted Crispy Pork					<b>⊘</b>							<b>Ø</b>	Option to be served without pickled radish (alcohol) and mustard sauce (alcohol)
ш	Hot & Spicy Wings	<b>Ø</b>	<b>Ø</b>			<b>Ø</b>								
	Truffle Fries											<b>Ø</b>		
	Mirabilis Platter		<b>Ø</b>		<b>Ø</b>	<b>Ø</b>	<b>⊘</b>	<b>Ø</b>	<b>Ø</b>					