

VenU Restaurant

Dinner Table d'Hote menu

2 courses \$ 45

3 courses \$ 55

Entrée

Assorted steamed dumpling basket, 5pcs

Pork and vegetable dumplings, shrimp Har Gow, chicken Sui Mai

Fresh Lasagne, autumn vegetables, basil sugo and parmesan crisp (GF, VO)

Butterflied prawns, chargrilled scallops, asparagus spear lattice, caper and lemon salsa Verde (GF)

Main course

Lamb shank with silky sweet potato mash and roasted autumn vegetables (GF)

Seared Salmon Fillet, lemon infused risotto with Pistou Sauce (GF)

Chicken and coriander meatballs, Asian vegetables, Hokkien Noodles tossed through a sweet chilli Sauce (VO)

Dessert

Passionfruit and white chocolate semifreddo sandwiched in macadamia nut biscuits (GF)

Rich Chocolate tart, chocolate sauce and vanilla Ice Cream

French Apple Cake with Chantilly Cream

Menu subject to change

V – Vegetarian VO – Vegetarian option VG – Vegan GF - Gluten free

GFO- Gluten free option