



Daily Set Lunch

1 & 2 March 2024

Barley Soup

or or or

*Seared Sirloin Steak
with Wild Mushroom Sauce
served with French Fries and Seasonal Vegetables*

or

Tandoori Salmon with Spaghetti and Chive Cream Sauce

or

*Braised Hairy Gourd with Glass Noodles,
Dried Shrimp and Fermented Bean Curd Sauce*

or or or

Banana Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



Crustaceans

****Our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products.
Please advise our staff if you have any food allergies.**



Daily Set Lunch

4 & 5 March 2024

Lentil Soup with Bacon

or or or

Seared Chicken Breast

*with Black Olives, Zucchini and Tomato Concassé
served with Fettuccine*

or

Fish Masala

*Sole Fillet with Red Curry Paste, Tamarind and Curry Leaf
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or

Braised Seafood with Pumpkin and Bean Curd

or or or

Rocky Road Chocolate Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

6 & 7 March 2024

Chicken Broth

or or or

*Thinly Sliced Pork in Mushroom Sauce
served with Fettuccine*

or

Baked Sole Fillet with Rice and Sweet Corn Sauce

or

Sweet and Sour Prawns

or or or

Coconut Tart

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

8 & 9 March 2024

Cauliflower Cream Soup

or or or

Pan-fried Ox Tongue with Red Wine Sauce

or

Grilled Eel Rice Bowl

or

*Chicken and Wonton
with Green Vegetables and Supreme Soup*

or or or

Black Sesame Cheese Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

11 & 12 March 2024

Milanese Vegetable Minestrone Soup

or or or

Teriyaki Chicken with Rice

or



Thai Red Curry with Seafood

or



Sautéed Beef with Broccoli and XO Sauce

or or or

Coconut Mango Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

13 & 14 March 2024

Wild Mushroom Cream Soup

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*Duck Confit with Red Cabbage Stew
and Creamy Mashed Potatoes*

or



*Pan-fried Barramundi Fillet
with Cherry Tomatoes and Clam Jus*

or

Braised Beef Ribs with Black Pepper and Onion

CS CS CS

Chocolate Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

15 & 16 March 2024

Borscht

or or or

*Teriyaki Beef
with Eggplant and Japanese Rice*

or

*Indian Butter Chicken
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or

Sautéed Orange Roughy with Garlic and Bean Curd Stick

or or or

Green Tea Cheese Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

18 & 19 March 2024

Cream of Chicken Soup

or or or

*Roast Leg of Lamb
with Mashed Potatoes and Thyme Jus*

or

*Sole Fillet Fritters with Tartar Sauce
served with French Fries and Side Salad
or*

Sweet and Sour Pork

or or or

Tangerine Cream Cake

Freshly Brewed Coffee or Fine Tea

225



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Daily Set Lunch

20 & 21 March 2024

Cream of Celery Soup

or or or



Prawn Korma

*Prawn, Onion, Cashew Nuts, White Pepper, Cardamom,
Yoghurt and Coconut Cream
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or

Pan-fried Salmon Fillet with Dill Cream Sauce

or



Sautéed Diced Chicken with Cashew Nuts and Chilli

or or or

Cappuccino Mousse Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

22 & 23 March 2024



Sweet Corn Cream Soup with Crabmeat

or or or



Portuguese Chicken

or

*Pan-fried Barramundi Fillet
with Braised Cannellini and Tomato*

or

Sautéed Beef with Bell Pepper and Ginger

or or or

Tropical Cheese Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

25 & 26 March 2024

Spinach Cream Soup

CS CS CS

*Lamb Vindaloo
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

or



Seafood Linguine with Crustacean Sauce

or

Stir-fried Beans with Minced Pork and Pickled Olives

CS CS CS

Chocolate Pie

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

27 & 28 March 2024

Tomato, Corn and Okra Soup

CS CS CS

Deep-fried Pork Cutlet with Inaniwa Udon in Soup

or



*Spinach and Ricotta Ravioli
with Lobster Truffle Sauce*

or

Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid

CS CS CS

Forest Fruit Chocolate Cream Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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Daily Set Lunch

29 & 30 March 2024

Seafood Chowder

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*Grilled Half Spring Chicken with Thyme Sauce
with French Fries and Vegetable Medley*

or

*Sole Meunière
with Mashed Potatoes and Vegetable Medley*

or



*Braised Beef in Satay Sauce
with Enoki Mushrooms and Glass Noodles*

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Caramel & Chocolate Cheese Cake

Freshly Brewed Coffee or Fine Tea

225



Nuts



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