



Weekly Set Lunch
28th April & 3rd May 2025

Soup of The Day

Main Course (Select One)
Baked Pork Chop and Spaghetti
*Pork Chop, Arugula, Mozzarella,
Parmesan and Tomato Sauce*

Miso Marinated Sea Bass
served with Steamed Rice, Pickled Young Ginger and Asian Greens

Penne Pasta with Mushrooms
In Alfredo Sauce

Goan Prawn Curry
*Spicy Sour Curry with Coconut Milk, Cloves and Tamarind
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

**Deep-Fried Eggplant
with Crispy Garlic and Dried Chilli**
served with Steamed Rice
避風塘茄子

Cantonese Style Beef Fillet
served with Steamed Rice
中式牛柳

Dessert (Select One)
Chocolate Cake

Carrot Cake

Freshly Brewed Coffee or 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.



Weekly Set Lunch
5th - 10th May 2025

Soup of The Day

Main Course (Select One)

Beef with Teriyaki Sauce

with Sesame Seeds, Bean Sprout and Japanese Rice

Pork Wiener Schnitzel

with Fries, Mesclun Salad and Lemon Wedge

Pan-Seared Barramundi

Tossed Chorizo, Fennel, and Lemon White Wine Sauce

Lamb Jalfrezi

*Lamb Cubes Cooked with Onion and Bell Pepper
served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

Cantonese Style Beef Fillet

中式牛柳

Sautéed Scallops with Lily Bulbs and Asparagus

帶子露筍炒百合

Dessert (Select One)

Fresh Fruit Tart

Cappuccino Mousse Cake

Freshly Brewed Coffee or Tea

\$ 225



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Weekly Set Lunch
12th – 17th May 2025

Soup of The Day

Main Course (Select One)

Duck Confit with Gravy
Sauteed French Bean and Anna Potato



Spinach and Ricotta Ravioli
Tomato Sauce with Black Truffle

Seared Salmon Fillet
Saffron Sauce with Herb Oil, Sauteed Spinach and Boiled Diced Potatoes

Pickled Fish Curry
Sole Fillet with Tomato Sauce, Garam Masala and Mustard Oil
served with Mint Chutney, Pickles and Jeera Pulao Rice

Beef Short Ribs with Black Pepper Sauce
黑椒牛仔骨

Braised Seasonal Vegetables
with Marmoreal Mushroom and Cordyceps Flower
靈芝菇蟲草花扒時蔬

Dessert (Select One)
Hazelnut Caramel Pear Cake

Chocolate Pie

Freshly Brewed Coffee or Tea

\$ 225



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Weekly Set Lunch
19th – 24th May 2025

Soup of The Day

Main Course (Select One)

Seared Sirloin Steak

with Shallot Red Wine Sauce

served with Waffle Fries and Seasonal Vegetables



Portuguese Chicken with Steamed Rice

Seafood Bouillabaisse

with Garlic Bread

Lamb Vindaloo

served with Mint Chutney,

Homemade Pickles and Jeera Pulao Rice

Sweet and Sour Pork with Pineapple

甜酸咕嚕肉

Braised Assorted Vegetables

in Casserole with Glass Noodles

雜菜粉絲煲

Dessert (Select One)

Tropical Cheese Cake

Forest Fruit Chocolate Cream Cake

Freshly Brewed Coffee or Tea

\$ 225



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Weekly Set Lunch
26th – 31th May 2025

Soup of The Day

Main Course (Select One)

Grilled Half Spring Chicken with Chasseur Sauce
served with Waffle Fries and Seasonal Vegetables

Aioli Spaghetti
with Seared Scallops

Roast Leg of Lamb
with Mashed Potatoes, Seasonal Vegetables and Thyme Sauce

Fish Tikka Masala
*Oven Roasted Sole, Fenugreek Leaf,
Onion Sauce, Yoghurt, Garam Masala*
*served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

Stir-fried Beef with Scallion in XO Sauce
XO 醬京蔥炒牛肉

Fried Beancurd and Fish Mousse with Mushroom and Vegetables
煎釀紅燒琵琶豆腐

Dessert (Select One)

Coconut Tart

Opera Cake

Freshly Brewed Coffee or Tea

\$ 225



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