

Weekly Set Lunch 28th April & 3rd May 2025

Soup of The Day

<u>Main Course (Select One)</u> 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

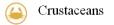
Dessert (Select One)

Chocolate Cake

Carrot Cake

Freshly Brewed Coffee or Tea







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

带子露筍炒百合

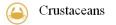
<u>Dessert (Select One)</u>

Fresh Fruit Tart

Cappuccino Mousse Cake

Freshly Brewed Coffee or Tea







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

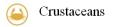
Dessert (Select One)

Hazelnut Caramel Pear Cake

Chocolate Pie

Freshly Brewed Coffee or Tea





^{**}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 19th – 24th May 2025

Soup of The Day

<u>Main Course (Select One)</u> 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

甜酸咕噜肉

Braised Assorted Vegetables

in Casserole with Glass Noodles 雜菜粉絲煲

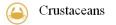
<u>Dessert (Select One)</u>

Tropical Cheese Cake

Forest Fruit Chocolate Cream Cake

Freshly Brewed Coffee or Tea







Weekly Set Lunch 26th – 31th May 2025

Soup of The Day

<u>Main Course (Select One)</u> Grilled Half Spring Chicken with Chasseur Sauce served with Waffle Fries and Seasonal Vegetables

Aioli Spaghetti with Seared Scallops

Roast Leg of Lambwith 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



