

Daily Set Lunch 1 & 2 July 2024

Watercress Soup

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

or

Tandoori Salmon with Spaghetti and Chive Cream Sauce

or

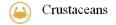
Braised Hairy Gourd with Glass Noodles, Dried Shrimp and Fermented Bean Curd Sauce

CB CB CB

Lemon Meringue Pie

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 3 & 4 July 2024

Lentil Soup with Bacon

CB CB CB

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

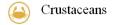
Braised Seafood with Pumpkin and Bean Curd

CB CB CB

Hazelnut Caramel Pear Cake

Freshly Brewed Coffee or Fine 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.



Daily Set Lunch 5 & 6 July 2024

Chicken Broth

CB CB CB

Thinly Sliced Pork in Mushroom Sauce served with Fettuccine

or

Baked Sole Fillet with Rice and Sweet Corn Sauce

or

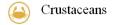
Sweet and Sour Prawns

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Coconut Tart

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 8 & 9 July 2024

Cauliflower Cream Soup

CB CB CB

Pan-fried Ox Tongue with Red Wine Sauce

or

Grilled Eel Rice Bowl

or

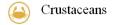
Chicken and Wontons with Green Vegetables and Supreme Soup

CB CB CB

Coconut Mango Cake

 $Freshly\ Brewed\ Coffee\ or\ Fine\ Tea$







Daily Set Lunch 10 & 11 July 2024

Milanese Vegetable Minestrone Soup

CB CB CB

Teriyaki Chicken with Rice

or

Thai Red Curry with Seafood

or

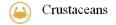
Sautéed Beef with Broccoli and XO Sauce

CB CB CB

Pavlova with Strawberries

 $Freshly\ Brewed\ Coffee\ or\ Fine\ Tea$







Daily Set Lunch 12 & 13 July 2024

Wild Mushroom Cream Soup

CB CB CB

Duck Confit with Red Cabbage Stew and Creamy Mashed Potatoes

or

Pan-fried Barramundi Fillet with Cherry Tomatoes and Clam Jus

or

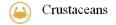
Braised Beef Ribs with Black Pepper and Onion

C3 C3 C3

Chocolate Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 15 & 16 July 2024

Cold Gazpacho Soup

CB CB CB

Teriyaki Beef with Eggplant and Japanese Rice

or

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

or

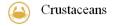
Sautéed Orange Roughy with Garlic and Bean Curd Stick

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Green Tea Cheese Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 17 & 18 July 2024

Cream of Chicken Soup

CB CB CB

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

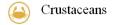
Sweet and Sour Pork

CB CB CB

Homemade Blood Orange Sorbet

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 19 & 20 July 2024

Cream of Celery Soup

CB CB CB

🎒 🌔 🛮 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

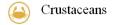
Sautéed Diced Chicken with Cashew Nuts and Chilli

CB CB CB

 $Cappuccino\ Mousse\ Cake$

Freshly Brewed Coffee or Fine Tea





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Daily Set Lunch 22 & 23 July 2024

Sweet Corn Cream Soup with Crabmeat

CB CB CB

Portuguese Chicken

or

Pan-fried Barramundi Fillet with Braised Cannellini Beans and Tomato or

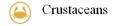
Sautéed Beef with Bell Pepper and Ginger

CB CB CB

Tropical Cheese Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 24 & 25 July 2024

Spinach Cream Soup

CB CB CB

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

or

Seafood Linguine with Crustacean Sauce

or

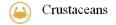
Stir-fried Beans with Minced Pork and Pickled Olives

C3 C3 C3

Chocolate Pie

Freshly Brewed Coffee or Fine Tea







*Daily Set Lunch*26 & 27 July 2024

Tomato, Corn and Okra Soup

C3 C3 C3

Deep-fried Pork Cutlet with Inaniwa Udon in Soup

or

Spinach and Ricotta Ravioli with Lobster Truffle Sauce

or

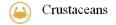
Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid

CB CB CB

Forest Fruit Chocolate Cream Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 29 & 30 July 2024

Seafood Chowder

C3 C3 C3

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

or

Sole Meunière with Mashed Potatoes and Vegetable Medley

or

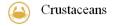
Braised Beef in Satay Sauce with Enoki Mushrooms and Glass Noodles

CB CB CB

Caramel & Chocolate Cheese Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 31 July & 1 Aug 2024

Watercress Soup

CB CB CB

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

CB CB CB

Strawberry Tart

Freshly Brewed Coffee or Fine Tea



