



Weekly Set Lunch
4– 9 August 2025

Soup of The Day

Main Course (Select One)

Teriyaki Beef
with Eggplant and Japanese Rice

Pan-Fried Ox Tongue with Red Wine Sauce
served with Steamed Rice and Seasonal Vegetables



Spaghetti Pasta with Crab Meat
Chili, Garlic, White Wine, Spinach and Olive Oil

Chicken Tikka Jalfrezi
Bell Peppers, Onion, Tomato Sauce, Chat Masala and Garlic
served with Jeera Pulao Rice

Pan-fried Ling Fish Fillet in Supreme Soy Sauce
served with Steamed Rice

Kung Pao Chicken
served with Steamed Rice

Dessert (Select One)

Summer Pudding
Pear Charlotte 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
11 – 16 August 2025

Soup of The Day

Main Course (Select One)

Duck Confit with Balsamic Glaze and Quinoa Salad
*Cucumber, Kalamata Olives, Red Onion,
Arugula, Mint, Parsley and Italian Dressing*

Salmon Pesto Penne
Salmon, Pesto, Cherry Tomatoes, Green Beans and Parmesan



Seafood Linguine
with Crustacean Sauce

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

Sweet and Sour Pork
served with Steamed Rice

Wok-fried Beef
with Ginger, Bean Sprouts and Chinese Rice Wine

Dessert (Select One)

Caramel Custard

Strawberry Galette

Freshly Brewed Coffee or Tea

\$ 225



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Weekly Set Lunch
18 – 23 August 2025

Soup of The Day

Main Course (Select One)

Steak & Shrimp Creamy Spaghetti

Steak, Shrimp, Parmesan, Garlic, Butter, Onion and Chilli Flakes

Pan-fried Sole Fillet

Pencil Asparagus and Red Bell Pepper Stew

Avocado Couscous with Stuffed Eggplant

*with Mixed Vegetables in Tomato Concasse
and Topped with Melted Cheese*

Lamb Jalfrezi

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

Crispy Chicken Fillet with Lemon Sauce

served with Steamed Rice

Stir-fried Chinese Chive Flowers

Dried-Shrimp and Squid

Dessert (Select One)

Berries Sabayon

Chocolate Mud Cake

Freshly Brewed Coffee or Tea

\$ 225



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Weekly Set Lunch
25 – 30 August 2025

Soup of The Day

Main Course (Select One)

Grilled Half Spring Chicken

with Mashed Potatoes, Mushroom Ragout and French Beans

Spinach and Ricotta Ravioli

Shimeji Mushrooms with Spinach Cheese Cream Sauce

Roast Leg of Lamb with Red Wine Sauce

Roasted New Potatoes, French Beans and Tomato Confit

Fish Tikka Masala

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

Steamed Chicken

With Ginger and Scallion

Sautéed Scallops

with Lily Bulbs and Asparagus in Chilli Sauce

Dessert (Select One)

Vanilla Parfait

Japanese Cheese Cake

Freshly Brewed Coffee or Tea

\$ 225



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