

2 & 3 Sept 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

CB CB CB

Coconut Tart

Freshly Brewed Coffee or Fine Tea

225





## 4 & 5 Sept 2024

#### Cauliflower Cream Soup

03 03 03

#### 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

Homemade Pineapple Sorbet

Freshly Brewed Coffee or Fine Tea

225





### 6 & 7 Sept 2024

Milanese Vegetable Minestrone Soup

CI CI CI

Teriyaki Chicken with Rice

or

🔌 Thai Red Curry with Seafood

or

😂 Sautéed Beef with Broccoli and XO Sauce

C3 C3 C3

Coconut Mango Cake

Freshly Brewed Coffee or Fine Tea

225





#### 9 & 10 Sept 2024

#### Wild Mushroom Cream Soup

C3 C3 C3

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

03 03 03

Chocolate Cake

Freshly Brewed Coffee or Fine Tea

225



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

Crustaceans



11 & 12 Sept 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

cs cs cs

Lychee Mousse Cake

Freshly Brewed Coffee or Fine Tea

225



Crustaceans



13 & 14 Sept 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

C3 C3 C3

Fresh Fruit Tart

Freshly Brewed Coffee or Fine Tea

225



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Crustaceans



16 & 17 Sept 2024

Cream of Celery Soup

CB CB CB

Prawn Korma
Prawns, 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

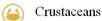
03 03 03

Cappuccino Mousse Cake

Freshly Brewed Coffee or Fine Tea

225







#### 18 & 19 Sept 2024

😂 Sweet Corn Cream Soup with Crabmeat

B CB B



Portuguese Chicken

or

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

Sautéed Beef with Bell Pepper and Ginger

B B B

Tropical Cheese Cake

Freshly Brewed Coffee or Fine Tea

225





20 & 21 Sept 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

CB CB CB

Chocolate Pie

Freshly Brewed Coffee or Fine Tea

225



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Crustaceans



## 23 & 24 Sept 2024

## Tomato, Corn and Okra Soup

CB CB CB

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

225





25 & 26 Sept 2024

#### Seafood Chowder

CB CB CB

Grilled Half Spring Chicken with Thyme Sauce 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

C3 C3 C3

Caramel & Chocolate Cheese Cake

Freshly Brewed Coffee or Fine Tea

225



Crustaceans



#### 27 & 28 Sept 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

C3 C3 C3

Strawberry Tart

Freshly Brewed Coffee or Fine Tea

225



실 Crustaceans



#### 30 Sept& 1 Oct 2024

#### Lentil Soup with Bacon

C3 C3 C3

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

C3 C3 C3

Hazelnut Caramel Pear Cake

Freshly Brewed Coffee or Fine Tea

225



실 Crustaceans