

Daily Set Lunch 1 & 2 November 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

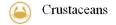
Braised Beef Ribs with Black Pepper and Onion

C3 C3 C3

Chocolate Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 4 & 5 November 2024

Milanese Vegetable Minestrone Soup

CB CB CB

Teriyaki Chicken with Rice

or

Thai Red Curry with Seafood

or

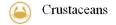
Sautéed Beef with Broccoli and XO Sauce

CB CB CB

Coconut Mango Cake

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







Daily Set Lunch 6 & 7 November 2024

Asparagus Cream Soup

CB CB CB

Teriyaki Beef with Eggplant and Japanese Rice

or

Murgh Chicken Korma Chicken Cubes Cooked with Onion, Coconut Cream, Cardamom and Garam Masala served with Mint Chutney, Homemade Pickles and Jeera Pulao Rice

or

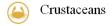
Sweet and Sour Prawns

CB CB CB

Lychee Mousse Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 8 & 9 November 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

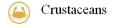
Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid

CB CB CB

Forest Fruit Chocolate Cream Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 11 & 12 November 2024

Cream of Celery Soup

CB CB CB

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

or

Pan-fried Salmon Fillet with Dill Cream Sauce

or

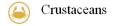
Sautéed Diced Chicken with Cashew Nuts and Chilli

CB CB CB

Cappuccino Mousse Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 13 & 14 November 2024

Sweet Corn Cream Soup with Crabmeat

CB CB CB

Portuguese Chicken

or

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

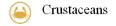
Sautéed Beef with Bell Pepper and Ginger

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Tropical Cheese Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 15 & 16 November 2024

Seafood Chowder

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

or

Sole Meunière with Mashed Potatoes and Vegetable Medley

or

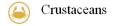
Braised Beef in Satay Sauce with Enoki Mushrooms and Glass Noodles

CB CB CB

Caramel & Chocolate Cheese Cake

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 18 & 19 November 2024

Cream of Chicken Soup

CB CB CB

Roast Leg of Lamb with Mashed Potatoes and Thyme Jus

or

Fish Tikka Masala

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

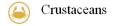
Sweet and Sour Pork

CB CB CB

Fresh Fruit Tart

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 20 & 21 November 2024

Spinach Cream Soup

CB CB CB

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

or

lacktriance Seafood Linguine with Crustacean Sauce

or

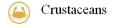
Stir-fried Beans with Minced Pork and Pickled Olives

CB CB CB

Chocolate Pie

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 22 & 23 November 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

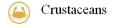
Braised Hairy Gourd with Glass Noodles, Dried Shrimp and Fermented Bean Curd Sauce

CB CB CB

Strawberry Tart

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 25 & 26 November 2024

Lentil Soup with Bacon

CB CB CB

Seared Chicken Breast

with Black Olives, Zucchini and Tomato Concassé served with Fettuccine

or

Pickled Fish Curry

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

or

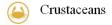
Braised Seafood with Pumpkin and Bean Curd

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.



Thanksgiving Day Lunch and Dinner at Fairway Grill & Bistro Wednesday, 27 November 2024 Thursday, 28 November 2024

Menu

Caesar Salad

CB CB CB

Cream of Pumpkin Soup

CB CB CB

Roast Turkey Chestnut Stuffing, Carrots and Brussels Sprouts Served with Roasted New Potatoes, Gravy and Cranberry Sauce

or

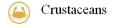
Pan-Seared Sea Bass Fillet with Shrimp, Orzo Pasta and Shellfish Reduction

CB CB CB

Pecan Tart with Vanilla Ice Cream

Freshly Brewed Coffee or Fine Tea







Daily Set Lunch 29 & 30 November 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

Sautéed Orange Roughy with Garlic and Bean Curd Stick

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Coconut Tart

Freshly Brewed Coffee or Fine Tea



