

Weekly Set Lunch 2 – 7 June 2025

Soup of The Day

Main Course (Select One)

Seared Canadian Scallop Caponata

Eggplant Cooked with Red Bell Pepper, Red Onion, Basil, Garlic and Tomato

Seared Sirloin Steak

Mash Potatoes, Rocket Salad with Balsamic Dressing and Parmesan

Roasted Barramundi

with Tomato Gazpacho and Seared Cauliflower

Lamb Jalfrezi

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

Braised Bean Curd

with Shimeji Mushrooms, Crab Meat and Crab Roe



Sautéed Kurobuta Diced Pork

with Cashew Nuts and Chilli

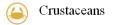
<u>Dessert (Select One)</u>

French Apricot Tart with Vanilla Ice Cream

Orange Cheese Cake

Freshly Brewed Coffee or Tea







Weekly Set Lunch 9 – 14 June 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



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 Chicken with Pineapple and Bell Peppers

Wok-fried Beef

Dessert (Select One)

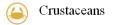
with Ginger, Bean Sprouts and Chinese Rice Wine

Lemon Meringue Pie with Blood Orange Sorbet

Passion Fruit Mousse Cake with Raspberries Coulis

Freshly Brewed Coffee or Tea







Weekly Set Lunch 16 – 21 June 2025

Soup of The Day

<u>Main Course (Select One)</u> Pan-fried Ox Tongue with Red Wine Sauce

Pan-fried Sole Fillet

Pencil Asparagus and Red Bell Pepper Stew

Truffle Carbonara

Smoked Bacon, Mushrooms, Egg Yolk, Spaghetti, Parmesan and Truffle Paste

Lamb Vindaloo

Mint Chutney, Homemade Pickles and Jeera Pulao Rice

Braised Beef Brisket

and White Turnips in Clay Pot

Stir-fried Chinese Chive Flowers

Dried-Shrimp and Squid

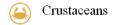
<u>Dessert (Select One)</u>

Tiramisu

Blueberry Cheese Cake

Freshly Brewed Coffee or Tea







Weekly Set Lunch 23 – 28 June 2025

Soup of The Day

Main Course (Select One)

Seared Duck Breast with Cherry Sauce Pumpkin Puree, Green Asparagus and Baby Carrots

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 Mushrooms and Black Fungus

Sautéed Prawns

with Lily Bulbs and Asparagus in Chilli Sauce

Dessert (Select One)

Apple Crumble Tart with Cinnamon Ice Cream

Carrot Cake

Freshly Brewed Coffee or Tea



