



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

Dessert (Select One)

*French Apricot Tart
with Vanilla Ice Cream*

Orange Cheese 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
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

 ***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 Chicken
with Pineapple and Bell Peppers

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

Dessert (Select One)

Lemon Meringue Pie with Blood Orange Sorbet

Passion Fruit Mousse Cake with Raspberries Coulis

Freshly Brewed Coffee or 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.



Weekly Set Lunch
16 – 21 June 2025

Soup of The Day

Main Course (Select One)

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

Dessert (Select One)

Tiramisu

Blueberry Cheese 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
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

\$ 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.