



**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*

*Mango Cheese Cake*

*Freshly Brewed Coffee or Tea*

**\$ 225**



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**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**



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**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**



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**Weekly Set Lunch**  
**30 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**



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