



Daily Set Lunch
1 March 2025

Cream of Asparagus Soup



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
Sautéed Orange Roughy
with Garlic and Bean Curd Stick



Lychee Mousse Cake

Freshly Brewed Coffee or Fine 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
3rd – 8th March 2025

Soup of The Day

MAIN COURSE (CHOICE OF ONE)

Teriyaki Beef

with Eggplant and Japanese Rice

Thinly Sliced Pork in Mushroom Sauce

served with Fettuccine

Sole Meunière

with Mashed Potatoes and Vegetable Medley

Lamb Jalfrezi

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

Sautéed Orange Roughy

with Garlic and Bean Curd Stick



Sautéed Diced Chicken

with Cashew Nuts and Chilli

DESSERT (CHOICE OF ONE)

Lychee Mousse Cake

Cappuccino Mousse Cake

Freshly Brewed Coffee or Fine Tea

\$ 225



Nuts



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Weekly Set Lunch
10th – 15th March 2025

Soup of The Day

MAIN COURSE (CHOICE OF ONE)

***Duck Confit with Red Cabbage Stew
and Creamy Mashed Potatoes***



***Spinach and Ricotta Ravioli
with Lobster Truffle Sauce***



***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*

Braised Bean Curd

with Black Mushrooms

Braised Beef in Satay Sauce

with Enoki Mushrooms and Glass Noodles

DESSERT (CHOICE OF ONE)

Hazelnut Caramel Pear Cake

Chocolate Pie

Freshly Brewed Coffee or Fine Tea

\$ 225



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Weekly Set Lunch
17th - 22nd March 2025

Soup of The Day

MAIN COURSE (CHOICE OF ONE)

Seared Sirloin Steak

with Wild Mushroom Sauce

served with French Fries and Seasonal Vegetables



Portuguese Chicken *with Steamed Rice*

Pan-fried Barramundi Fillet

with Braised Cannellini Beans and Tomato

Lamb Vindaloo

*served with Mint Chutney, Homemade Pickles
and Jeera Pulao Rice*

Sautéed Beef

with Broccoli and X O Sauce

Stir-fried Chinese Chive Flowers

with Dried-Shrimp and Squid

DESSERT (CHOICE OF ONE)

Tropical Cheese Cake

Forest Fruit Chocolate Cream Cake

Freshly Brewed Coffee or Fine Tea

\$ 225



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Weekly Set Lunch
24th – 29th March 2025

Soup of The Day

MAIN COURSE (CHOICE OF ONE)

Grilled Half Spring Chicken

with Thyme Sauce

French Fries and Vegetable Medley

Creamy Wild Mushroom Linguine

with Seared Scallops

Roast Leg of Lamb

with Mashed Potatoes and Thyme Jus

Fish Tikka Masala

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

Sautéed Chicken with Scallion

and Black Bean Sauce in Clay Pot

Sweet and Sour Prawns

DESSERT (CHOICE OF ONE)

Coconut Tart

Fresh Fruit Tart

Freshly Brewed Coffee or Fine Tea

\$ 225



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