

## Weekly Set Lunch 3-8 November 2025

#### Soup of The Day

#### Main Course (Select One)

## **Duck Confit with Red Cabbage Stew**and Anna Potatoes

#### Beef Lasagne with Mesclun Salad

## Seared Salmon Fillet

with Spanish Rice, Chorizo and Mushrooms



Spicy Sour Curry with Coconut Milk, Cloves and Tamarind served with Mint Chutney and Jeera Pulao Rice

# Sautéed Beef Fillet with Honey and Black Pepper served with Steamed Rice

### Sautéed Scallops with Lily Bulbs and Asparagus served with Steamed Rice

## **Dessert (Select One)**

Espresso Tiramisu

Pear Charlotte Cake

Freshly Brewed Coffee or Fine Tea







### Weekly Set Lunch 10-15 November 2025

#### Soup of The Day

#### Main Course (Select One)

#### Pan-Fried Ox Tongue with Mushroom and Onion Sauce served with Steamed Rice and Seasonal Vegetables

## **Sous-Vide Chicken Breast** with Aioli Linguine and Rocket



### Chicken Tikka Jalfrezi

Bell Peppers, Onion, Tomato Sauce, Chat Masala and Garlic served with Mint Chutney and Jeera Pulao Rice

Thai Fried Rice with Minced Pork and Shrimp Paste served with Fried Egg

**Sweet and Sour Fish** served with Steamed Rice

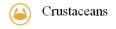
## **Dessert (Select One)**

Blackberry and Apple Crumble with Custard

Passion Fruit Mousse Cake with Raspberry Coulis

Freshly Brewed Coffee or Fine Tea







### Weekly Set Lunch 17-22 November 2025

#### Soup of The Day

#### Main Course (Select One)

#### Teriyaki Beef

with Eggplant and Japanese Rice

#### Grilled Half Spring Chicken

with French Fries, Mushroom Ragout and Green Beans

Linguine Pasta, Seared Scallops and Manila Clams with Mushrooms, Sundried Tomatoes, Spinach and Pine Nuts

#### Fish Tikka Masala

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

## **Braised Beef in Satay Sauce** with Enoki Mushrooms and Glass Noodles

## Sweet and Sour Pork

served with Steamed Rice

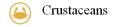
#### **Dessert (Select One)**

Fresh Strawberries Drizzled with Balsamic Vinegar and Vanilla Ice Cream

White Pear Mousse Cake with Orange

Freshly Brewed Coffee or Fine Tea







### Weekly Set Lunch 24, 25, 26, 28 and 29 November 2025

#### Soup of The Day

#### Main Course (Select One)

## Hokkaido Ramen Noodles

with Scallops, Prawns, Seaweed, Corn and Soft Boiled Egg

Steak & Shrimp Creamy Spaghetti Steak, Shrimp, Parmesan, Garlic, Butter, Onion and Chilli Flakes

> **Miso Marinated Sea Bass** served with Steamed Rice, Pickled Asian Greens

#### Lamb Jalfrezi

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

Sautéed Beef with Broccoli and XO Sauce served with Steamed Rice

Steamed King Prawns with Glass Noodles,
Ginger and Spring Onion
served with Steamed Rice

## **Dessert (Select One)**

Raspberry Cheese Cake

Panna Cotta with Berries

Coffee or Tea



