



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



Goan Prawn Curry
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

\$ 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
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



Risotto

with Crab Meat and Seared Cajun Prawns

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

\$ 225



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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

\$ 225



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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

\$ 225



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