



Weekly Set Lunch
1– 6 September 2025

Soup of The Day

Main Course (Select One)

Grilled Miso Salmon
with Pickled Cucumber and Japanese Rice

Slow Cooked Chicken Breast with Mushroom Sauce
served with Brown Rice and Seasonal Vegetables

 ***Spaghetti Pasta with Crispy Soft Shell Crab***
Garlic, Thai Asparagus and Tomato Sauce

Fish Masala
Ling Fish with Red Curry, Tamarind and Curry Leaf
Mint Chutney and Jeera Pulao Rice

Sautéed Prawns Sichuan Style

Braised Beef Brisket
with White Turnip Served in Casserole

Dessert (Select One)

Coconut Mango Cake

Apple Crumble Tart with Cinnamon Ice Cream

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
8– 13 September 2025***

Soup of The Day

Main Course (Select One)

Steak and Prawn Creamy Spaghetti

Steak, Shrimp, Parmesan, Garlic, Butter, Onion and Chilli Flakes



Fried Rice with Eel and Vegetables

served with Fried Egg

Ravioli with Ricotta

and Wild Mushrooms with Black Truffle Cream

Chicken Tikka Jalfrezi

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

Sweet and Sour Pork with Pineapple

served with Steamed Rice

Wok-Fried Scallops

Asparagus and Morel Mushrooms

Dessert (Select One)

Carrot Cake with Vanilla Ice Cream

Tropical Cheese Cake

Coffee or Tea

\$ 225



Nuts



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Weekly Set Lunch
15– 20 September 2025

Soup of The Day

Main Course (Select One)

Gilled Half Spring Chicken with Angel Hair Pasta
Garlic, Black Pepper, Onion and Olive oil

Baked Sole Fillet
with Rice and Sweetcorn Sauce

Thai Green
Vegetable Curry with Steamed Rice

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

Cantonese Style Beef Fillet
served with Steamed Rice

Scrambled Egg and Prawns
served with Steamed Rice

Dessert (Select One)

Forest Fruit Chocolate Cream Cake

Tiramisu with Vanilla Ice Cream

Coffee or Tea

\$ 225



Nuts



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Weekly Set Lunch
22– 27 September 2025

Soup of The Day

Main Course (Select One)

DWB Beef Tongue Curry
with Steamed Rice

Fettuccine with Tiger Prawns
with Garlic, French Beans, Chili and Olive Oil

Ricotta Spinach Ravioli
with Wild Mushroom Tomato Sauce

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

Stewed Roasted Pork Belly
with Garlic and Kau Choy served in Casserole

Wok-Fried Prawns
with Vegetables and Mushrooms in XO Sauce

Dessert (Select One)

Caramel and Chocolate Cheese Cake

Lemon Meringue Pie
with Blood Orange Sorbet

Coffee or Tea

\$ 225



Nuts



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Weekly Set Lunch
29– 30 September 2025

Soup of The Day

Main Course (Select One)

Beef Moussaka
with Potatoes and Spinach

Roast Leg of Lamb with Red Wine Sauce
Roasted New Potatoes, French Beans and Tomato Confit

Pan-Fried Salmon Fillet with Orange Butter Sauce
served with Avocado, Couscous and Herbs

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

Stir-fried Chicken
with Asparagus and Mixed Mushrooms

Braised Orange Roughy
with Spinach Tofu, Capsicum and Black Bean sauce in Casserole

Dessert (Select One)

Opera Cake

Blueberry Cheese Cake

Coffee or Tea

\$ 225



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