

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 Brisketwith White Turnip Served in Casserole

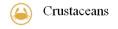
<u>Dessert (Select One)</u>

Coconut Mango Cake

Apple Crumble Tart with Cinnamon Ice Cream

Coffee or Tea







Weekly Set Lunch 8–13 September 2025

Soup of The Day

<u> Main Course (Select One)</u>

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 ScallopsAsparagus and Morel Mushrooms

Dessert (Select One)

Carrot Cake with Vanilla Ice Cream

Tropical Cheese Cake

Coffee or Tea







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 Önion 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







Weekly Set Lunch 22–27 September 2025

Soup of The Day

<u> Main Course (Select One)</u>

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

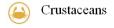
Dessert (Select One)

Caramel and Chocolate Cheese Cake

Lemon Meringue Pie with Blood Orange Sorbet

Coffee or Tea







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



