



***Weekly Set Lunch***  
***1 -4 October 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*

*Pecan Tart*

*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**  
**6– 12 October 2025**

***Soup of The Day***

**Main Course (Select One)**

***Duck Confit with Balsamic Glaze and Quinoa Salad***  
*Cucumber, Kalamata Olives, Red Onion,  
Arugula, Mint, Parsley and Italian Dressing*

***Seared Cajun Salmon***  
*with Hummus Cream and Spinach with Cucumber Raita*

***Lobster Sauce Risotto with Seafood***  
*Shrimp, Scallop, Salmon, Bell Pepper and Arborio Rice*

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

***Wok-fried Beef with Scallion and Eringi Mushrooms***  
*served with Steamed Rice*

***Stir-Fried Prawns with Bell Pepper, Broccoli  
and Black Bean Sauce***  
*served with Steamed Rice*

**Dessert (Select One)**

*Espresso Tiramisu*  
*Cappuccino Mousse Cake*

*Coffee or Tea*

**\$ 225**



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**Weekly Set Lunch**  
**13– 19 October 2025**

***Soup of The Day***

**Main Course (Select One)**

***Teriyaki Beef***  
*with Eggplant and Japanese Rice*



***Braised Chicken Breast in Wild Mushroom Sauce***  
*served with Mashed Potatoes and Seasonal Vegetables*



***Spaghetti Pasta with Crabmeat***  
*Chili, Garlic, White Wine, Spinach and Olive Oil*

***Pickled Fish Curry***  
*Sole Fillet with Tomato Sauce, Garam Masala and Mustard Oil*  
*served with Mint Chutney and Jeera Pulao Rice*

***Stir-Fried Cuttlefish with Lotus Root, Celery***  
***Bell Pepper and Bean Curd Sauce***  
*served with Steamed Rice*

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

**Dessert (Select One)**

*Fresh Fruit Tart*

*Chocolate Cake*

*Coffee or Tea*

**\$ 225**



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**Weekly Set Lunch**  
**20– 26 October 2025**

***Soup of The Day***

**Main Course (Select One)**

***Pan-Fried Ox Tongue with Red Wine Sauce***  
*served with Steamed Rice and Seasonal Vegetables*

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

***Avocado Couscous with Stuffed Eggplant***  
*with Mixed Vegetables in Tomato Concasse  
and Topped with Melted Cheese*

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

***Crispy Chicken Fillet with Lemon Sauce***  
*served with Steamed Rice*

***Braised Sea Bass Casserole with Bean Curd and Salty Fish***  
*served with Steamed Rice*

**Dessert (Select One)**

*Mango Cheese Cake*

*Crème Brulee with Fruit Compote*

*Coffee or Tea*

**\$ 225**



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***Weekly Set Lunch***  
***27 October to 1 November 2025***

***Soup of The Day***

***Main Course (Select One)***

***DWB Beef Tongue Curry with Steamed Rice***

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

***Ricotta Spinach Ravioli***  
***with Wild Mushroom and 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)***

*Chocolate Fondant with Mixed Berry Compote*

*Pear Mousse Cake with Orange Sauce*

*Coffee or Tea*

***\$ 225***



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