

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







Weekly Set Lunch 6–12 October 2025

Soup of The Day

Main Course (Select One)

Duck Confit with Balsamic Glaze and Quinoa SaladCucumber, 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







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







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 Fishserved with Steamed Rice

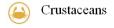
Dessert (Select One)

Mango Cheese Cake

Crème Brulee with Fruit Compote

Coffee or Tea







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



