



***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– 11 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– 18 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– 25 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



Nuts



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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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