



**Weekly Set Lunch**  
**2, 3, 5 to 10 January 2026**

***Soup of The Day***

**Main Course (Select One)**

***Confit Duck Leg and Foie Gras Risotto***

***Beef Lasagne with Rocket Salad***

***Miso Marinated Salmon***  
*served with Japanese Fried Rice*



***Goan Prawn Curry***

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

***Sweet and Sour Chicken***

*served with Steamed Rice*

***Sautéed Beef and Kale with Satay Sauce***

*served with Steamed Rice*

**Dessert (Select One)**

*Tropical Cheese Cake*

*Forest Fruit Chocolate Cream Cake*

*Coffee or Tea*

**\$ 235**



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**  
**12 to 17 January 2026**

***Soup of The Day***

**Main Course (Select One)**

**Lamb Chilli con Carne**

served with Pitta Bread, Avocado and Sour Cream



**Spaghetti with Grilled Prawns**

Sun-Dried Tomato Cream and Parmigiano

**Butter Poached Chicken Roll with Apricots**

served with Roasted Potatoes and Seasonal Vegetables

**Fish Tikka Masala**

Oven Roasted Sole Fillet, Fenugreek Leaf, Onion Sauce, Yoghurt, Garam Masala  
served with Mint Chutney and Basmati Rice

**Chinese-Style Wok-Fried Beef Fillet**

served with Jasmine Rice



**Sautéed Scallops and Broccoli with XO Sauce**

served with Jasmine Rice

**Dessert (Select One)**

**Espresso Tiramisu**

**Sherry Trifle with Custard and Berries**

*Coffee or Tea*

**\$ 235**



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**Weekly Set Lunch**  
**19 - 24 January 2026**

***Soup of The Day***

**Main Course (Select One)**

***Hong-Kong Style Pork Cutlet Bun***

*served with Wasabi Mayonnaise, Side Salad and French Fries*

***Thai Green Fish Curry***

*Sole Fillet, Chili, Galangal, Lemongrass, Thai Basil, Coconut Milk  
served with Jasmine Rice*

***Pan-seared Half Spring Chicken***

*served with Roasted Potatoes, Seasonal Vegetables and Mushroom Gravy*

***Duck Tikka Jalfrezi***

*Bell Peppers, Onion, Tomato Sauce, Char Masala and Garlic  
served with Mint Chutney and Basmati Rice*

***Braised Beef Brisket***

*and White Turnips in Clay Pot  
served with Jasmine Rice*



***Soft Scrambled Eggs with Prawns and Chinese Chives***  
*served with Jasmine Rice*

**Dessert (Select One)**

***Cappuccino Mousse Cake***

***Banana & Passionfruit Mille-Feuille***  
*with Vanilla sauce*

*Coffee or Tea*

*\$ 235*



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**Weekly Set Lunch  
26 to 31 January 2026**

***Soup of The Day***

**Main Course (Select One)**

**New York Grilled Rueben Sandwich**

Rye Bread filled with Sliced Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing  
served with French Fries and Side Salad

**Spinach and Ricotta Ravioli**

with Wild Mushroom Sauce

**Mediterranean Baked Barramundi Fillet**

with New Potatoes, Capers, Olives and Chili with White Wine Sauce

**Lamb Jalfrezi**

Lamb Cube Cooked with Onion and Bell Pepper  
served with Mint Chutney and Basmati Rice



**Wok-Fried Dried-Shrimps and Squid**

Char-Siu, Chinese Chive Flowers  
served with Jasmine Rice

**Deep-Fried Crispy Chicken Fillet with Lemon Sauce**

served with Jasmine Rice

**Dessert (Select One)**

**Double Chocolate Cake**

**Thai Mango Pancake**

served with Crispy Coconut and Coconut Cream

*Coffee or Tea*

**\$ 235**



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