



***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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