



Daily Set Lunch

1 & 2 September 2023

Chicken Broth

❧ ❧ ❧

Pan-Fried Ox Tongue with Red Wine Sauce

or

Grilled Eel Rice Bowl

or

*Chicken and Wonton
with Baby Cabbage and Ham Soup*

❧ ❧ ❧

 *Coffee Choux*

Freshly Brewed Coffee or Fine Tea

215



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.**



Daily Set Lunch

4 & 5 September 2023

Barley Soup

CS CS CS

*Seared Sirloin Steak
with Wild Mushroom Sauce
served with French Fries and Seasonal Vegetables*

or

Tandoori Salmon with Spaghetti and Chive Cream Sauce

or

Stewed Chicken with Chinese Wine

CS CS CS

Mango Pudding

Freshly Brewed Coffee or Fine Tea

215



Nuts



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Daily Set Lunch

6 & 7 September 2023

Tomato, Corn and Okra Soup

or or or

*Lamb Vindaloo
with Mint Chutney, Homemade Pickles
and Vegetable Biryani Rice*

or

 *Sole Fillet Roulade
with Prawn Mousse, Vegetable Purée and Quinoa*

or

Stir-fried Chinese Chive Flowers with Dried Shrimp and Squid

or or or

Chocolate Crème Brûlée

Freshly Brewed Coffee or Fine Tea

215



Nuts



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Daily Set Lunch

8 & 9 September 2023

Pumpkin Cream Soup

or or or

Teriyaki Chicken with Rice

or



Thai Red Curry with Seafood

or



Sautéed Beef with Broccoli and XO Sauce

or or or

Japanese Yoghurt Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

11 & 12 September 2023

Cream of Chicken Soup

or or or

*Honey Glazed Ham with Madeira Sauce
Roasted Potatoes and Seasonal Vegetables*

or

*Pan-Seared Sea Bream with Tomato Cream Sauce
Mashed Pumpkin and Pencil Asparagus*

or

Braised Orange Roughy with Bean Puff and Ginger

or or or

Cinnamon Green Apple Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

13 & 14 September 2023

Lentil Soup with Bacon

or or or

*Seared Chicken Breast
with Black Olives, Zucchini and Tomato Concassé
served with Fettucine*

or



Scallop Risotto with Wild Mushrooms

or

Braised Ling Fish with Bean Curd and Black Mushrooms

or or or

Dark Chocolate Rum Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

15 & 16 September 2023

Carrot Cream Soup

CS CS CS

Deep-fried Pork Cutlet with Inaniwa Udon in Soup

or

*Sole Fillet Fritters with Tartar Sauce
served with French Fries and Side Salad*

or

Braised Ling Fish with Bean Curd and Black Mushrooms

CS CS CS

Coconut Raspberry Mousse Cake

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

18 & 19 September 2023

Borscht

❧ ❧ ❧

Chicken Jalfrezi

*Tomato Based Curry, Chicken Cubes and Bell Pepper
served with Mint Chutney, Homemade Pickles
and Vegetable Biryani Rice*

or

*Pan-Seared Sea Bream Fillet
with Creamy Spinach and Saffron Cream Sauce*

or

Cantonese Style Beef Fillet

❧ ❧ ❧

Earl Grey Crème Brûlée

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

20 & 21 September 2023

Cauliflower Cream Soup

or or or



Portuguese Chicken

or

*Pan-Fried Barramundi Fillet
with Braised Cannellini and Tomato*

or



Sautéed Scallops with Ginkgo Nuts and Scallions

or or or

Cherry Trifle

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

22 & 23 September 2023

Wild Mushroom Cream Soup

CS CS CS

*Teriyaki Beef
with Eggplant and Japanese Rice*

or



*Pan-Fried Barramundi Fillet
with Cherry Tomatoes and Clam Jus*

or

Sweet and Sour Pork

CS CS CS

Sicilian Cannoli

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

25 & 26 September 2023

Seafood Chowder

CS CS CS

Roasted Duck Breast with Sweet and Sour Sauce

or

*Sole Meunière
with Mashed Potatoes and Vegetable Medley*

or



*Braised Beef in Satay Sauce
with Enoki Mushrooms and Glass Noodles*

CS CS CS

Chocolate Bread and Butter Pudding

Freshly Brewed Coffee or Fine Tea



Nuts



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Daily Set Lunch

27 & 28 September 2023



Sweet Corn Cream Soup with Crabmeat

CS CS CS

*Roast Leg of Lamb
with Mashed Potatoes and Thyme Jus*

or



*Spinach and Ricotta Ravioli
with Lobster Truffle Sauce*

or

Braised Beef Ribs with Black Pepper and Onion

CS CS CS

Black Forest in Glass

Freshly Brewed Coffee or Fine Tea

215



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Daily Set Lunch

30 September 2023



Crabmeat and Avocado Rice Paper Rolls with Mango

or

Milanese Vegetable Minestrone Soup

or or or



Seafood Linguine with Crustacean Sauce

or

*Indian Butter Chicken
served with Mint Chutney, Homemade Pickles
and Green Pea Pulao Basmati Rice*

or or or

Raspberry and Strawberry Cream Cake

Freshly Brewed Coffee or Fine Tea

\$270 per person for 3 courses

\$310 per person for 4 courses



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Daily Set Lunch

2 & 3 October 2023

Celery Root Cream Soup

or or or



Malaysian Beef Curry

or

Pan-Fried Salmon Fillet with Dill Cream Sauce

or



Sautéed Diced Chicken with Cashew Nuts and Chilli

or or or

Citrus Tart

Freshly Brewed Coffee or Fine Tea

215



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