

# Daily Set Lunch 1 April 2023

Wild Mushroom Cream Soup

CB CB CB

Teriyaki Chicken with Rice

or

Pan-Fried Sea Bass with Cherry Tomatoes and Clam Jus

or

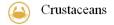
Sautéed Beef with Broccoli and XO Sauce

CB CB CB

Bitter Chocolate Mousse Cake

Freshly Brewed Coffee or Fine Tea







### Sunday Set Lunch Menu 2 April 2023

Greek Salad

or

(a) New Zealand Mussel Cream Soup

CB CB CB

Sole Paupiette with Champagne Cream Sauce

or

Lamb Curry with Ginger, Garlic Paste, Yoghurt and Turmeric served with Mint Chutney, Homemade Pickles and Biryani Rice

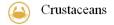
CB CB CB

Vanilla Ice Cream with Berry Compote

Freshly Brewed Coffee or Fine Tea

\$270 per person for 3 courses \$310 per person for 4 courses







### Sunday Set Dinner Menu 2 April 2023

Greek Salad

or

(a) New Zealand Mussel Cream Soup

CB CB CB

Pan-Seared Sea Bream Fillet with Orzo Pasta and Shellfish Reduction

or

Seared Angus Beef Tenderloin with Morel Cream Sauce served with Bacon Mashed Potatoes and Green Vegetables

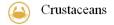
CB CB CB

Vanilla Ice Cream with Berry Compote

Freshly Brewed Coffee or Fine Tea

\$355 per person for 3 courses \$395 per person for 4 courses







## Daily Set Lunch 3 & 4 April 2023

Barley Soup

CB CB CB

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

or

Tandoori Salmon with Spaghetti and Chive Cream Sauce

or

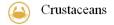
Stewed Chicken with Chinese Wine

CB CB CB

Hazelnut Chocolate Pudding with Chocolate Ice Cream

Freshly Brewed Coffee or Fine Tea







# Daily Set Lunch 5 & 6 April 2023

(a) Sweet Corn Cream Soup with Crabmeat

CB CB CB

Roast Leg of Lamb with Mashed Potatoes and Thyme Jus

or

Spinach and Ricotta Ravioli with Lobster Truffle Sauce

or

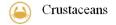
Braised Beef Ribs with Black Pepper and Onion

CB CB CB

Lemon Meringue Pie with Blood Orange Sorbet

Freshly Brewed Coffee or Fine Tea







# Daily Set Lunch 7 & 8 April 2023

Oyster Chowder

CB CB CB

Teriyaki Beef with Eggplant and Japanese Rice

or

Seared Scallops with Linguini and Wild Mushroom Sauce

or

Kadai Gosht

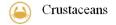
Lamb Cubes with Bell Peppers, Yoghurt and Coriander
served with Mint Chutney, Homemade Pickles and
Vegetable Biryani Rice

CB CB CB

**Tiramisu** 

Freshly Brewed Coffee or Fine Tea







### Daily Set Lunch 10 & 11 April 2023

Chicken Broth

CB CB CB

Pan-Fried Ox Tongue with Red Wine Sauce

or

Grilled Eel Rice Bowl

or

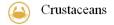
Braised Bean Curd with Assorted Mushrooms

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French Apricot Tart with Vanilla Ice Cream

Freshly Brewed Coffee or Fine Tea







# Daily Set Lunch 12 & 13 April 2023

**Borscht** 

CB CB CB

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

or

Pan-Seared Barramundi Fillet with Creamy Spinach

or

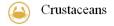
Cantonese Style Beef Fillet

CB CB CB

Blueberry Cheese Cake

Freshly Brewed Coffee or Fine Tea







#### **Daily Set Lunch**

#### 14 & 15 April 2023

Lentil Soup with Bacon

CB CB CB

Teriyaki Beef with Eggplant and Japanese Rice

or

Grilled Spring Chicken with Thyme Sauce served with Roasted New Potatoes and Vegetables

or

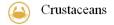
Sweet and Sour Pork

CB CB CB

(E) Carrot Cake

Freshly Brewed Coffee or Fine Tea







### Sunday Set Lunch Menu 16 April 2023

(a) Crabmeat and Avocado Rice Paper Rolls with Mango

or

Thai Coconut Chicken Soup

CB CB CB

(a) Seafood Linguine with Crustacean Sauce

or

Indian Butter Chicken served with Mint Chutney, Homemade Pickles and Biryani Rice

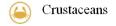
CB CB CB

Lemon Mousse Cake with Fresh Berry Compote

Freshly Brewed Coffee or Fine Tea

\$270 per person for 3 courses \$310 per person for 4 courses







### Sunday Set Dinner Menu 16 April 2023

(a) Crabmeat and Avocado Rice Paper Rolls with Mango

or

Thai Coconut Chicken Soup

CB CB CB

(a) Miso-Marinated Cod Fish with Teriyaki Sauce served with Crab Risotto

or

Roast US Angus Sirloin Steak with Red Wine Sauce Served with Mashed Potatoes and Vegetable Medley

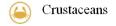
CB CB CB

Lemon Mousse Cake with Fresh Berry Compote

Freshly Brewed Coffee or Fine Tea

\$355 per person for 3 courses \$395 per person for 4 courses







# Daily Set Lunch 17 & 18 April 2023

Vegetable Soup with White Beans and Bacon

CB CB CB

Korean Stone Pot Rice with Pork and Bean Curd

or

Baked Sole Fillet and Sweet Corn Sauce

or

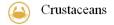
실 Sautéed Prawns Sichuan Style

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(E) Carrot Cake

Freshly Brewed Coffee or Fine Tea







# Daily Set Lunch 19 & 20 April 2023

Cauliflower Cream Soup

CB CB CB

Portuguese Chicken

or

Pan-Fried Sea Bass with Cherry Tomatoes and Clam Jus

or

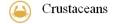
(Sautéed Scallops with Ginkgo Nuts and Scallions

CB CB CB

Bitter Chocolate Mousse Cake

Freshly Brewed Coffee or Fine Tea







# Daily Set Lunch 21 & 22 April 2023

Pumpkin Cream Soup

CB CB CB

Teriyaki Chicken with Rice

or

or

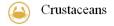
(A) Sautéed Beef with Broccoli and XO Sauce

CB CB CB

Opera Cake

Freshly Brewed Coffee or Fine Tea







### Sunday Set Lunch Menu 23 April 2023

(a) Prawn Cocktail with Avocado

or

Leek and Potato Soup

CB CB CB

Spaghetti and Quail Breast with Wild Mushroom Sauce

or

Pan-Seared Fillet Sole and Grilled King Prawn with Orzo Pasta and Shellfish Reduction

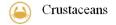
CB CB CB

Lemon Mousse Cake with Fresh Berry Compote

Freshly Brewed Coffee or Fine Tea

\$270 per person for 3 courses \$310 per person for 4 courses







### Sunday Set Dinner Menu 23 April 2023

(A) Prawn Cocktail with Avocado

or

Leek and Potato Soup

CB CB CB

(a) Miso-Marinated Sea Bass with Teriyaki Sauce and Crab Risotto

or

Braised Lamb Shank with Mashed Potatoes, Mushrooms and Baby Carrots

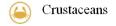
CB CB CB

Lemon Mousse Cake with Fresh Berry Compote

Freshly Brewed Coffee or Fine Tea

\$355 per person for 3 courses \$395 per person for 4 courses







#### **Daily Set Lunch**

#### 24 & 25 April 2023

Cream of Chicken Soup

CB CB CB

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

or

Prawn Cutlet with Tartar Sauce French Fries and Seasonal Vegetables

or

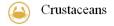
Stir-fried Chinese Chive Flower with Dried Shrimp and Squid

CB CB CB

Panna Cotta with Mixed Berries

Freshly Brewed Coffee or Fine Tea







# Daily Set Lunch 26 & 27 April 2023

Leek and Potato Soup with Bacon

CB CB CB

Roasted Duck Breast with Sweet and Sour Sauce

or

Sole Meuniere with Mashed Potatoes and Vegetable Medley

or

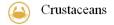
Braised Beef in Satay Sauce with Enoki Mushrooms and Glass Noodles

CB CB CB

White Peach and Raspberry Cheese Cake

Freshly Brewed Coffee or Fine Tea







# Daily Set Lunch 28 & 29 April 2023

Wild Mushroom Cream Soup

CB CB CB

Teriyaki Chicken with Rice

or

Pan-Fried Sea Bass with Cherry Tomatoes and Clam Jus

or

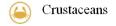
Sautéed Beef with Broccoli and XO Sauce

CB CB CB

Bitter Chocolate Mousse Cake

Freshly Brewed Coffee or Fine Tea







### Sunday Set Lunch Menu 30 April 2023

Nicoise Salad with Seared Peppered Tuna

or

Oxtail Soup

CB CB CB

Spaghetti with Prawns and Oysters in Crustacean Sauce

or

Duck Confit with Red Cabbage Stew and Creamy Mashed Potatoes

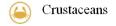
CB CB CB

Raspberry Pavlova with Mango Coulis

Freshly Brewed Coffee or Fine Tea

\$270 per person for 3 courses \$310 per person for 4 courses







### Sunday Set Dinner Menu 30 April 2023

Nicoise Salad with Seared Peppered Tuna

or

Oxtail Soup

CB CB CB

Teriyaki Salmon served with Vegetable Brown Rice and Avocado

or

Seared Angus Beef Tenderloin in Green Peppercorn Sauce served with Bacon Mashed Potatoes and Green Vegetables

CB CB CB

Raspberry Pavlova with Mango Coulis

Freshly Brewed Coffee or Fine Tea

\$355 per person for 3 courses \$395 per person for 4 courses



