



## ***Daily Set Lunch***

***1 April 2023***

*Wild Mushroom Cream Soup*

*or or or*

*Teriyaki Chicken with Rice*

*or*

 *Pan-Fried Sea Bass  
with Cherry Tomatoes and Clam Jus*

*or*

 *Sautéed Beef with Broccoli and XO Sauce*

*or or or*

*Bitter Chocolate Mousse Cake*

*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.**



## ***Sunday Set Lunch Menu***

***2 April 2023***

*Greek Salad*

*or*

 *New Zealand Mussel Cream Soup*

*or or or*

*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*

*or or or*

*Vanilla Ice Cream with Berry Compote*

*Freshly Brewed Coffee or Fine Tea*

*\$270 per person for 3 courses*

*\$310 per person for 4 courses*



Nuts



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## ***Sunday Set Dinner Menu***

***2 April 2023***

*Greek Salad*

*or*

 *New Zealand Mussel Cream Soup*

*or or or*

 *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*

*or or or*

*Vanilla Ice Cream with Berry Compote*

*Freshly Brewed Coffee or Fine Tea*

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



Nuts



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## ***Daily Set Lunch***

***3 & 4 April 2023***

*Barley Soup*

*or or or*

*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*

*or or or*

 *Hazelnut Chocolate Pudding with Chocolate Ice Cream*

*Freshly Brewed Coffee or Fine Tea*

215



Nuts



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## ***Daily Set Lunch***

***5 & 6 April 2023***

 *Sweet Corn Cream Soup with Crabmeat*

*or or or*

*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*

*or or or*

*Lemon Meringue Pie with Blood Orange Sorbet*

*Freshly Brewed Coffee or Fine Tea*

215



Nuts



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## ***Daily Set Lunch***

***7 & 8 April 2023***



*Oyster Chowder*



*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*



*Tiramisu*

*Freshly Brewed Coffee or Fine Tea*

***215***



Nuts



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***Daily Set Lunch***  
***10 & 11 April 2023***

*Chicken Broth*

❧ ❧ ❧

*Pan-Fried Ox Tongue with Red Wine Sauce*


*or*

*Grilled Eel Rice Bowl*

*or*

*Braised Bean Curd with Assorted Mushrooms*

❧ ❧ ❧

 *French Apricot Tart with Vanilla Ice Cream*

*Freshly Brewed Coffee or Fine Tea*

215



Nuts



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## ***Daily Set Lunch***

***12 & 13 April 2023***

### *Borscht*

❧ ❧ ❧

### *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*

❧ ❧ ❧

### *Blueberry Cheese Cake*

*Freshly Brewed Coffee or Fine Tea*

**215**



Nuts



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## ***Daily Set Lunch***

***14 & 15 April 2023***

*Lentil Soup with Bacon*

or or or

*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*

or or or

 *Carrot Cake*

*Freshly Brewed Coffee or Fine Tea*

215



Nuts



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## ***Sunday Set Lunch Menu***


***16 April 2023***

 *Crabmeat and Avocado Rice Paper Rolls with Mango*

*or*

*Thai Coconut Chicken Soup*

*or or or*

 *Seafood Linguine with Crustacean Sauce*

*or*

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

*or or or*

*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*



Nuts



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## ***Sunday Set Dinner Menu***

***16 April 2023***

 *Crabmeat and Avocado Rice Paper Rolls with Mango*

*or*

*Thai Coconut Chicken Soup*

*or or or*

 *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*

*or or or*

*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*



Nuts



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## ***Daily Set Lunch***

***17 & 18 April 2023***

*Vegetable Soup with White Beans and Bacon*


*or or or*

*Korean Stone Pot Rice with Pork and Bean Curd*


*or*

*Baked Sole Fillet and Sweet Corn Sauce*

*or*

 *Sautéed Prawns Sichuan Style*

*or or or*

 *Carrot Cake*

*Freshly Brewed Coffee or Fine Tea*

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 Nuts

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## ***Daily Set Lunch***

***19 & 20 April 2023***

*Cauliflower Cream Soup*



*or or or*

 *Portuguese Chicken*

*or*

 *Pan-Fried Sea Bass*  
*with Cherry Tomatoes and Clam Jus*

*or*

  *Sautéed Scallops with Ginkgo Nuts and Scallions*

*or or or*

*Bitter Chocolate Mousse Cake*

*Freshly Brewed Coffee or Fine Tea*

**215**



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## ***Daily Set Lunch***


***21 & 22 April 2023***

*Pumpkin Cream Soup*

❧ ❧ ❧

*Teriyaki Chicken with Rice*

*or*

 *Thai Red Curry with Seafood*

*or*

 *Sautéed Beef with Broccoli and XO Sauce*

❧ ❧ ❧

*Opera Cake*

*Freshly Brewed Coffee or Fine Tea*

***215***



Nuts



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## ***Sunday Set Lunch Menu***

***23 April 2023***



*Prawn Cocktail with Avocado*

*or*

*Leek and Potato Soup*

*or or or*

*Spaghetti and Quail Breast with Wild Mushroom Sauce*

*or*

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

*or or or*

*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*



Nuts



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## ***Sunday Set Dinner Menu***

***23 April 2023***



*Prawn Cocktail with Avocado*

*or*

*Leek and Potato Soup*

*or or or*



*Miso-Marinated Sea Bass with Teriyaki Sauce  
and Crab Risotto*

*or*

*Braised Lamb Shank  
with Mashed Potatoes, Mushrooms and Baby Carrots*

*or or or*

*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*



Nuts



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## ***Daily Set Lunch***

***24 & 25 April 2023***

*Cream of Chicken Soup*

*or or or*

*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*

*or or or*

*Panna Cotta with Mixed Berries*

*Freshly Brewed Coffee or Fine Tea*

**215**



Nuts



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## ***Daily Set Lunch***

***26 & 27 April 2023***

*Leek and Potato Soup with Bacon*

*or or or*

*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*

*or or or*

*White Peach and Raspberry Cheese Cake*

*Freshly Brewed Coffee or Fine Tea*

***215***



Nuts



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## ***Daily Set Lunch***

***28 & 29 April 2023***

*Wild Mushroom Cream Soup*

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*Teriyaki Chicken with Rice*

*or*

 *Pan-Fried Sea Bass  
with Cherry Tomatoes and Clam Jus*

*or*

 *Sautéed Beef with Broccoli and XO Sauce*

*œ œ œ*

*Bitter Chocolate Mousse Cake*

*Freshly Brewed Coffee or Fine Tea*

***215***



Nuts



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## ***Sunday Set Lunch Menu***

***30 April 2023***

 *Nicoise Salad with Seared Peppered Tuna*

*or*

*Oxtail Soup*

*CS CS CS*

 *Spaghetti with Prawns and Oysters  
in Crustacean Sauce*

*or*

*Duck Confit with Red Cabbage Stew  
and Creamy Mashed Potatoes*

*CS CS CS*

*Raspberry Pavlova with Mango Coulis*

*Freshly Brewed Coffee or Fine Tea*

*\$270 per person for 3 courses*

*\$310 per person for 4 courses*



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## ***Sunday Set Dinner Menu***

***30 April 2023***

 *Nicoise Salad with Seared Peppered Tuna*

*or*

*Oxtail Soup*

*or or or*

*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*

*or or or*

*Raspberry Pavlova with Mango Coulis*

*Freshly Brewed Coffee or Fine Tea*

*\$355 per person for 3 courses*

*\$395 per person for 4 courses*



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