



Weekly Set Lunch
02-07 February 2026

Soup of The Day

Main Course (Select One)



Peking Duck Quesadillas

*Grilled Tortillas with Peking Duck, Cheddar Cheese, Red Onion,
Spring Onion and Hoisin Sauce
served with French Fries and Side Salad*

Pan-seared Minute Steaks

*Roasted New Potatoes, French Beans and Tomato Confit
Mushroom Gravy*

Pan-Fried Salmon Fillet with Orange Butter Sauce

served with Avocado, Couscous and Herbs



Goan Prawn Curry

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

Stir-fried Chicken

with Asparagus and Mixed Mushrooms



Braised Seabass Fillet

*with Tofu Puff, Mushrooms, Ginger, Spring Onion and Oyster sauce in Casserole
served with Jasmine Rice*

Dessert (Select One)

Chocolate Feuilletine Crunch Cake

Earl Gray Panna Cotta

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
09-14 February 2026

Soup of The Day

Main Course (Select One)



Crab Meat, Corn and Avocado Open Face Sandwich
served with Dark Rye Bread, French Fries and Side Salad

Pan-Fried Ox Tongue with Red Wine Sauce
served with Jasmine Rice and Seasonal Vegetables

Seared Norwegian Salmon Fillet
on Pumpkin and Spinach Risotto

Lamb Jalfrezi
*Lamb Cubes Cooked with Onion and Bell Pepper
served with Mint Chutney and Jeera Pulao Rice*

Crispy Chicken Fillet with Lemon Sauce
served with Jasmine Rice



Wok-Fried Sliced Pork Belly
with Lotus Root, XO Sauce and Jasmine Rice

Dessert (Select One)

Espresso Tiramisu

Cherry Clafoutis

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
16-21 February 2026

Soup of The Day

Main Course (Select One)



Teriyaki Sliced Beef Butter Roll

with onion, Cheddar Cheese, French Fries and Side Salad

Sous-Vide Chicken Breast in Wild Mushroom Sauce

served with New Potatoes and Seasonal Vegetables



Seared Norwegian Salmon and Prawns

with Mashed Potato, Seasonal Vegetables in Champagne Cream sauce

Lamb Vindaloo

*Lamb meat with Hot Spicy Tomato Sauce
served with Mint Chutney and Jeera Pulao Rice*

Stir-Fried Cuttlefish with Lotus Root, Celery

*Bell Pepper and Bean Curd Sauce
served with Jasmine Rice*

Sweet and Sour Pork

served with Jasmine Rice

Dessert (Select One)

Rum Raisin Cheese Cake

Mixed Berry Eton Mess

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
23-28 February 2026

Soup of The Day

Main Course (Select One)

Mediterranean Lamb Kofta
served with Pita Bread and mint Yogurt

Roasted Teriyaki Salmon Bowl
served with Pearl Rice, Avocado and Ginger Pickles

 ***Fettuccine with Tiger Prawns***
Garlic, French Beans, Chili and Olive Oil

Chicken Tikka Jalfrezi
Bell Peppers, Onion, Tomato Sauce, Chat Masala and Garlic
served with Mint Chutney and Jeera Pulao Rice

Wok-fried Beef with Scallion and Eringi Mushrooms
served with Jasmine Rice

Deep-fried Pork Fillet with Wasabi Mayo
served with Jasmine Rice

Dessert (Select One)

Citron Meringue Tarte

Milk Chocolate Praline Mousse 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.