



Weekly Set Lunch
3-8th August 2026

Soup of The Day

Main Course (Select One)

Korean Style Pork Belly Bossam

served with Kimchi, Garlic, Lettuces, Pearl Rice and Korean Chili Sauce

Butter-Seared Herb Spring Chicken

served with Roasted New Potatoes, Seasonal Vegetables and Thyme Gravy

(V) Wild Mushrooms and Asparagus Penne Pasta

with Truffle Cream Sauce

Goan Prawn Curry

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

Braised Beef Brisket with Turnip in Clear Broth

served with Jasmine Rice



**Stir-Fried Fresh Beans, Eggplant
and Dried Tofu in Bean Sauce**

served with Jasmine Rice

Dessert (Select One)

Dark Chocolate Ganache Hazelnut Cake

or

Baked Red Bean and Sago Custard Pudding

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
10-15th August 2026

Soup of The Day

Main Course (Select One)

Thai Green Mango and Prawns Salad
served with Chilled Vermicelli and Spicy Lime Dressing

“Loco Moco”
Hawaiian seared Wagyu Beef Patty, Pineapple and Egg
served with Jasmine Rice and Black Pepper Sauce

 ***Sous-Vide Chicken Breast with Chorizo and Bean Stew***
served with Beans, Onion, Celery Carrot and Arugula

Lamb Keema
Lamb Minced Cooked in Blended Spices and Onion Tomato Based Gravy
served with Jeera Pulao Rice

Braised Cod Fish Fillet with Eggplant in Rich Soy Sauce
served with Jasmine Rice

Stir-Fried String Beans with Minced Pork
and Preserved Olive Vegetable
served with Jasmine Rice

Dessert (Select One)

Coffee and Chocolate Lara Tart with Vanilla Ice Cream
or
Lime and Pineapple Verrine

Coffee or Tea

\$ 235



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Weekly Set Lunch
17-22th August 2026

Soup of The Day

Main Course (Select One)

Teriyaki Chicken Quesadillas

*Grilled Tortillas with Chicken, Cheddar Cheese, Red Onion,
Cucumber, Radish Pickled and Teriyaki Sauce
served with French Fries and Side Salad*

Pan-Fried Salmon Fillet with Orange Butter Sauce

served with Avocado, Tomatoes Couscous and Fennel

Ricotta Ravioli with Red Beet Root Sauce

and Spinach, Pine Nut, Parmesan Cheese

Tandoori Half Spring Chicken with Roganjosh Sauce

*Half Chicken cooked in Tandoori Oven with Curry Sauce
served with Basmati Rice*

Wok-fried Chili Prawns with Celery and Cashew Nuts

served with Jasmine Rice

Braised Sliced Beef in Satay Sauce

served with Enoki Mushrooms and Glass Noodles

Dessert (Select One)

Cappuccino Mousse Cake

or

Mix Berries Sabayon

Coffee or Tea

\$ 235



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Weekly Set Lunch
24-29th August

Soup of The Day

Main Course (Select One)

Grilled Vietnamese Lemongrass Pork with Noodle Salad

Carrot, Cucumber, Lettuce, Peanuts with Spicy Lime Dressing

Chicken Schnitzel

served New Potatoes Salad and Quick-Pickled Radishes

Spinach and Emmental Cheese Quiche

served with Cherry Tomatoes, Mushroom and Bell Pepper and Herbs Salad

Andra Barramundi

Pan Fried Barramundi Fish – Coriander Mint and Blended Marinated with Andra Style Fish Sauce served with Basmati Rice or Paratha

Wok-Fired Beef Fillet in Sweet and Savory Sauce

served with Jasmine Rice

Garlic-Crusted Crispy Pork Ribs

served with Jasmine Rice

Dessert (Select One)

Citron Meringue Tarter

or

Strawberry Pavlova

Coffee or Tea

\$ 235



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Weekly Set Lunch
31th August - 5th September

Soup of The Day

Main Course (Select One)

Vegetable Fajitas Taco with Guacamole
served with Bell Peppers Red Onion Mushroom Lime and Cottage Cheese

Roasted Australian Wagyu Beef Sirloin (8oz)
served New Potatoes, Root Vegetables and Thyme Gravy

***Pan-Seared Prawns with Green Pea Risotto
and Herbs Cream Cheese***

Kerala style Seafood Curry
served with Baby Octopus, Mussels, Clams, Lings Fish and Basmati Rice

Sweet and Sour Pork
served with Jasmine Rice

Stir-Fried Chicken with Basil
served with Jasmine Rice

Dessert (Select One)

***Germany Cheese Cake with Rum Raisin Ice Cream
or
Thai Mango Pancake***

Coffee or Tea

\$ 235



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