




Weekly Set Lunch
30th March – 4th April 2026

Soup of The Day

 **Grilled Vietnamese Lemongrass Pork with Noodle Salad**
Carrots, Cucumber, Lettuce and Peanuts, Spicy Lime Dressing

Grilled Waygu Beef Hambagu Steak
served Pearl Rice, Seasonal Vegetables and Miso Soup

 **Pumpkin Risotto with Cajun Shrimp**
Rocket Leaf and Parmesan cheese

Vegetable and Chickpea Curry
*Vegetables and Chickpeas cooked with Garam Masala and Mustard Oil
served with Mint Chutney, Pickles and Basmati Rice*

Sautéed Chicken with Onion and Black Bean Sauce in Clay Pot
served with Jasmine Rice

Deep-Fried Ling Fish Fillet with Creamy Sweet Corn Sauce
served with Jasmine Rice

Dessert (Select One)

Dark Chocolate Ganache Hazelnut Cake

or

Vanilla Bavaois

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
06th – 11th April 2026

Soup of The Day

Main Course (Select One)



Italian Caprese Sandwich

*Sourdough Sandwich with Pesto, Tomato Confit, Mozzarella, Basil and Arugula
served with French Fries, Side Salad*



Seared Norwegian Salmon and Prawns

with Mashed Potato, Seasonal Vegetables in Champagne Cream sauce

Beef Bourguignon

*Classic Stewed Beef in Red Wine Sauce
served with Mashed Potatoes*



Madras Fish Curry

*Sole Fillet, Mustard Seed, Coconut Milk, Onion, Tomato Sauce
served with Mint Chutney, Homemade Pickles and Basmati Rice*

Sweet and Sour Pork

served with Jasmine Rice



Sautéed Chicken with Kale in Satay Sauce

served with Jasmine Rice

Dessert (Select One)

Pear Charlotte

or

Baileys Chocolate Cream Trifle

Coffee or Tea

\$235



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Weekly Set Lunch
13th – 18th April 2026

Soup of The Day

Main Course (Select One)

Croque Monsieur

*Sourdough Sandwich with Gruyere, Parmesan and Gammon Ham
served with French Fries and Side Salad*

Pan-Fried Ox Tongue with Red Wine Sauce

served with Jasmine Rice and Seasonal Vegetables

Crispy Norwegian Salmon Fillet

on Alsace Style Clams Curry sauce

Chicken Methi Malai

*Chicken Cubes Cooked with Fenugreek Leaf
served with Mint Chutney, Homemade Pickles and Basmati Rice*



Hokkien Fried Rice

with Shrimps, Chicken, Conpoy and Vegetables



Soft Scrambled Eggs with Scallops and Chinese Chives

served with Jasmine Rice

Dessert (Select One)



Hazelnut Praline Chocolate Cake

or

Lemongrass Panna Cotta

Coffee or Tea

\$ 235



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Weekly Set Lunch
20th – 25th April 2026

Soup of The Day

Main Course (Select One)

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

“Bò Kho”
Vietnamese Beef Stew with Basil and Tomatoes
served with French Baguette

Grilled Half Spring Chicken with Thyme Sauce
with Sautéed Potatoes and Vegetable Medley

 **Lamb Dopiaza**
Slow Cooked Lamb Cubes with Two Types of Onion and Indian Spices
served with Mint Chutney, Homemade Pickles and Basmati Rice

Wok-fried Sliced Pork Neck with Spicy Green Peppers
served with Jasmine Rice

 **Wok-fried Sea Bass Fillet**
with Assorted Mushrooms, Ginger and Spring Onion
served with Jasmine Rice

Dessert (Select One)

Rum Raisin Cheese Cake
or
Lemon Posset with Mango Sorbet

Coffee or Tea

\$ 235



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Weekly Set Lunch
27th April – 02nd May 2026

Soup of The Day

Main Course (Select One)

 **Smoked Salmon, Avocado, Feta Cheese,
and Poached Eggs on Sourdough Bread**
served with Side Salad and French Fries

Pan-fried Australian Pork Chop
with New Potatoes, Seasonal Vegetables and Pineapple Gravy

Coq au Vin
*Braised Chicken in Red Wine Sauce with Bacon, Mushrooms, Onion and Carrots
served with French Baguette*

  **Mustard Prawn Curry**
*Whole-Grain Mustard, Onion, Cream and Yellow Chilli Powder
served with Mint Chutney, Homemade Pickles and Jeera Pulao Rice*

Stir-fry Beef Fillet
*with Preserved Vegetables and Bell Pepper
served with Jasmine Rice*

  **Stir-fried Minced Pork, Eggplant
and Balacan Sauce in Clay Pot**
served with Jasmine Rice

Dessert (Select One)

**Coffee and Chocolate Lava Tart
with Vanilla Ice-cream**

or

Baked Sago Pudding

Coffee or Tea



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