



**Weekly Set Lunch  
6-11 July 2026**

**Soup of The Day**

**Main Course (Select One)**

**Seared Tuna with Soba Noodle Salad**

*served with Avocado, Edamame, Egg, Purple Cabbage, Carrots and Shimeji Mushrooms*

**Red Wine Braised Beef Short Ribs with Rosemary**

*served with Mashed Potato*



**Spaghetti with Mussels**

*with Cherry Tomato, Thyme, Parmesan Cheese and White Wine Sauce*



**Chicken Tikka Jalfrezi**

*Bell Pepper, Onion, Garlic, Tomato Sauce and Chat Masala  
served with Mint Chutney and Basmati Rice*

**Wok-fried Pork Spare Ribs with Preserved Olives and Honey**

*served with Jasmine Rice*



**Wok-fried "Kung Pao" Prawns**

*with Celery, Chili and Cashew nuts  
served with Jasmine Rice*

**Dessert (Select One)**

**Rich Chocolate Orange Cake**

**or**

**Baked Cherry Clafoutis Tart**

*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  
13-18 July 2026**

***Soup of The Day***

**Main Course (Select One)**

***Beef and Onion Meat Pie***

*served with Green Peas, Garden Salad and Gravy*

***Pork Spare Ribs with BBQ Sauce***

*served with Roasted New Potatoes and Side Salad*



***Mediterranean Octopus Linguine***

*with Bell Pepper, Red Onion and Olives*

***Lamb Jalfrezi***

*Lamb Cooked with Onion, Bell Pepper and Curry Sauce  
served with Mint Chutney and Basmati Rice*

***Braised Beef with Enoki Mushrooms, Vermicelli  
and Satay Sauce in Clay Pot***

*served with Jasmine Rice*

***Sweet and Sour Chicken with Pineapple***

*served with Jasmine Rice*

**Dessert (Select One)**

***Passion Fruit Napoleon***

**or**

***Pistachio White Chocolate Cake***

*Coffee or Tea*

**\$ 235**



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**Weekly Set Lunch  
20-25 July 2026**

**Soup of The Day**

**Main Course (Select One)**



**“Gambas al Ajillo”**

*Spanish Garlic Shrimps Cooked in Olive oil  
served with Toasted Baguette and Tomato Salsa*

**Duck Leg Confit**

*with Crushed Potatoes, Tomato Confit and Thyme Jus*

**Japanese Tonkatsu Deep-fried Pork Cutlet  
U-don Soup Noodles**

*served with Mayonnaise and Daikon Pickles*

**Fish Madras**

*Ling Fish Fillet Cooked with Coriander, Cumin, Garlic, Onion and Coconut Milk  
served with Mint Chutney and Basmati Rice*

**Braised Beef Brisket with Bean Curd Stick in Clay Pot**

*served with Jasmine Rice*

**Crispy Chicken Fillets with Lemon Sauce**

*served with Jasmine Rice*

**Dessert (Select One)**

**Pecan Tart with Vanilla Ice Cream  
or  
Sherry Trifle**

*Coffee or Tea*

**\$ 235**



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**Weekly Set Lunch**  
**27 July - 1 August 2026**

**Soup of The Day**

**Main Course (Select One)**

**“Bun Ga Nuong”**

*Vietnamese Cold Noodles with Chicken  
Crispy Shallots, Bean Sprouts in a Coriander Garlic Lime Dressing*

**Roasted Australian Wagyu Beef Sirloin (8oz)**

*served with New Potatoes, Root Vegetables and Thyme Gravy*

**Penne Pasta with Ratatouille, Basil and Feta Cheese**



**Goan Ling Fish Curry**

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

**Wok-fried Pork Fillet with Lotus Root and Eggplant**

*in Dark Vinegar  
served with Jasmine Rice*

**Poached Chicken with Ginger and Scallion**

*served with Jasmine Rice*

**Dessert (Select One)**

**Classic Tiramisu Cake**  
**or**  
**Passion Fruit Cheese Cake**

*Coffee or Tea*

**\$ 235**



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