



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

Pan-fried Australian Pork Loin

served with Roasted New Potatoes, Vegetables and Apricot Mustard Sauce



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 Con Chorizo”

*Spanish Chorizo and Garlic Prawns 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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