



Weekly Set Lunch
1-6th June 2026

Soup of The Day

Main Course (Select One)



Thai-Style Tortilla Wrap with Prawns
filled with Red Onion, Tomato, Coriander and Cucumber
served with French Fries and Side Salad

Za'atar Barramundi

with Zucchini, Cherry Tomatoes, Bell Pepper and Couscous

Beef and Mushroom Stroganoff

served with French Baguette or Spaghetti

Awadhi Chicken Biryani

Yogurt Marinated Chicken and Indian Spice Cooked with Basmati Rice
served with Mint Chutney, Pickles and Basmati Rice

Hokkien Fried Rice

with Roasted Duck, Shrimps, Chicken, Conpoy and Vegetables



Sichuan-Spiced Deep-fried Welsh Lamb Ribs
served with Jasmine Rice

Dessert (Select One)

Lemon Raspberry Cake

or

Pistachio Tiramisu

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
8-13th June 2026

Soup of The Day

Main Course (Select One)

Crispy Fried Ling Fish Brioche Roll

served with Home-made Dill Tartar Sauce, Onion Pickle, Side Salad and French Fries

Japanese Beef Curry with Potatoes and Carrots

served with Pearl Rice, Pickles and Miso Soup



Ricotta Ravioli with Pumpkin Sauce

served with Spinach, Pine Nuts, Parmesan Cheese



Dhaba Style Prawn Curry

Prawns Cooked with Garlic, Tomato and Mustard Gravy

served with Mint Chutney, Pickles and Basmati Rice

Braised Minced Pork with Eggplant Cooked in Clay Pot

served with Jasmine Rice

Poached Fresh Chicken with Ginger and Scallion Soy Sauce

served with Jasmine Rice

Dessert (Select One)

Triple Chocolate Mousse Cake

or

Red Bean and Coconut Panna Cotta

Coffee or Tea

\$235



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Weekly Set Lunch
15-20th June 2026

Soup of The Day

Main Course (Select One)

Black Pepper Sliced Beef Butter Roll

served with Onion, Tomato, French Fries and Side Salad

Butter Poached Chicken Roll with Apricots

served with Roasted Potatoes and Seasonal Vegetables

 ***Penne Pasta Alla Norma***

Spinach, Pine Nuts and Parmesan Cheese

 ***Bengali Fish Curry***

*Ling Fish, Cauliflower and Potatoes cooked in Mustard Curry
served with Mint Chutney, Pickles and Basmati Rice*

Sweet and Sour Pork with Pineapple

served with Jasmine Rice

Scallops, Conpoy, Vegetables and Glass Noodles in Clay Pot

served with Jasmine Rice

Dessert (Select One)

Lychee Panna Cotta

or

Red Wine Pear with Vanilla Ice Cream

Coffee or Tea

\$ 235



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Weekly Set Lunch
22-27th June 2026

Soup of The Day

Main Course (Select One)

Ricotta Toast with Mixed Berries and Beetroot Hummus
served with French Fries and Mediterranean Salad

Roasted Australian Wagyu M4 Beef Sirloin
served with New Potatoes, Root Vegetables and Thyme Gravy

Seared Norwegian Salmon Fillet
on Pumpkin and Spinach Risotto

Mirch Kaaliya
Lamb meat cooked with Tomato and Spicy Curry
served with Mint Chutney, Pickles and Basmati Rice

Braised Ling Fillet with Bean Curd Sheets and Tofu
served with Jasmine Rice

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

Dessert (Select One)

Caramel Custard Cream Tart
or
Rhubarb and Pear Cobbler

Coffee or Tea

\$ 235



Nuts



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Weekly Set Lunch
29th June-4th July 2026

Soup of The Day

Main Course (Select One)

Prawn and Avocado Open Sandwich with Mango Salsa
served with French Fries and Side Salad

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

Butter Fried Scallops with Fettuccine
Garlic, French Beans, and Shrimp Sauce

 ***Patiyala Chicken Curry***
Marinated Chicken Cooked in Robust Spiced Onion and Tomato Gravy
served with Mint Chutney, Pickles and Basmati Rice

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

Stir-fried Pork Neck and Bitter Melon
in Black Bean Sauce
served with Jasmine Rice

Dessert (Select One)

Strawberry Red Velvet Cake
or
Lychee Almond Pudding

Coffee or Tea

\$ 235



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