



Weekly Set Lunch
2 - 7 March 2026

Soup of The Day

Main Course (Select One)



**Cajun Prawns, Avocado and Poached Eggs
on Sourdough Bread**

served with French Fries, Side Salad and Hollandaise



Crispy Korean Fried Chicken Burger with Spicy Gochujang

served with French Fries and Side Salad

Pan-fried Australian Pork Chop

with New Potatoes, Seasonal Vegetables and Pineapple Gravy



Fish Tikka Masala

*Oven Roasted Sole, Fenugreek Leaf, Onion Sauce, Yoghurt, Garam Masala
served with Mint Chutney, Homemade Pickles and Jeera Pulao Rice*



Braised Sliced Beef in Satay Sauce

with Enoki Mushrooms and Glass Noodles

Wok-fried Sliced Lamb with Cumin and Leeks

served with Jasmine Rice

Dessert (Select One)

Tropical Cheese Cake

or

Mixed Berry Sabayon

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
9 - 14 March 2026

Soup of The Day

Main Course (Select One)

***Pumpkin Smash, Serrano, Feta Cheese
and Poached Egg Open Face Sandwich***
served with Side Salad and French Fries

Pan-fried Seabass Fillet
with Braised Cannellini Beans and Tomatoes

“Tonkatsu”
Japanese Deep-fried Pork Cutlet with U-Don Soup Noodles

Palak Chicken
served with Mint Chutney, Homemade Pickles and Jeera Pulao Rice

Braised Beef Brisket and Turnip in Clear Broth
served with Jasmine Rice

  ***Wok-fried Chili Prawns with Celery and Cashew Nuts***
served with Jasmine Rice

Dessert (Select One)

 ***Pecan Tart***
or
Red Bean and Coconut Pudding

Coffee or Tea

\$ 235



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Weekly Set Lunch
16 – 21 March 2026

Soup of The Day

Main Course (Select One)

Glazed Salmon Fillet served with Chilled Soba Noodles

“Bò Kho”

Vietnamese Beef Stew with Basil and Tomato
served with French Baguette

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



Lamb Salfrezi

Lamb Cubes Cooked with Onion and Bell Pepper
served with Mint Chutney, Homemade Pickles and Jeera Pulao Rice

Sweet and Sour Pork
served with Jasmine Rice



Steamed Scallops with Black Bean Sauce and Soft Tofu
served with Jasmine Rice

Dessert (Select One)

Raspberry Mousse Cake
or
Chocolate Crème Brûlée

Coffee or Tea

\$ 235



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Weekly Set Lunch
23 - 28 March 2026

Soup of The Day

Main Course (Select One)

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

Teriyaki Beef Bowl
with Onion, Enoki Mushrooms, Ginger Pickles and Japanese Pearl Rice

Chicken A La King
*Creamy Chicken with Mushroom, Onion and Carrots
served with Jasmine Rice*

Lamb Biryani
*Lamb meat cooked with Basmati Rice
with Saffron, Yogurt, and Caramelized Onions*

***Stewed Seabass Fillet with Eggplant
Ginger and Spring onion***
served with Jasmine Rice

Stir-fried Long Beans with Minced Pork and Pickled Olives
served with Jasmine Rice

Dessert (Select One)

Banana Banoffee Pie
or
Sicilian Strawberry Pudding

Coffee or Tea

\$ 235



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Weekly Set Lunch
30 March – 4 April 2026

Soup of The Day

Main Course (Select One)

Grilled Vietnamese Lemongrass Pork with Noodle Salad
Carrot, Cucumber, Lettuce, Peanuts with Spicy Lime Dressing

Pan-Seared Minute Steaks
served with Butter Poached Potatoes, Seasonal Vegetables and Wild Mushroom Sauce

 ***Pumpkin Risotto with Cajun Shrimp***
with 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 Jeera Pulao 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 Bavarois

Coffee or Tea

\$ 235



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