



**Weekly Set Lunch**  
**27<sup>th</sup> April – 02<sup>nd</sup> 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*

**\$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**  
**4-9 May 2026**

**Soup of The Day**

**Main Course (Select One)**

 **Crab Meat, Corn and Avocado Open Face Sandwich**  
*served with Rye Bread, French Fries and Side Salad*

**Roasted Australian Wagyu M4 Beef Sirloin (8oz)**  
*served with New Potatoes, Root Vegetables and Thyme Gravy*

**Slow-Cooked Chicken Breast Fricassee with Spaghetti**

**Gosht (Lamb) Kali Mirch**

*North Indian Lamb in Thick Yoghurt Gravy and Black Pepper  
served with Mint Chutney, Homemade Pickles and Basmati Rice*

**Wok-fried Pork Neck with Okra**

*served with Jasmine Rice, Garlic and Black Bean Sauce*

 **Braised Cod with Bean Curd Sticks in Casserole**  
*served with Jasmine Rice*

**Dessert (Select One)**

**Citron Cheese Cake**

*or*

**Williams Pear and Apple Sabayon**

*Coffee or Tea*  
**\$235**



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**Weekly Set Lunch**  
**11-16 May 2026**

**Soup of The Day**

**Main Course (Select One)**

**Sliced Black Pepper Beef Butter Roll**

*served with Onion, Tomato, French Fries and Side Salad*



**Japanese Deep-fried Fish Cutlet**

*served with Pearl Rice, Vegetables and Curry Sauce*

**Butter Poached Chicken Roll with Apricots**

*served with Roasted Potatoes and Seasonal Vegetables*



**Hyderabadi Prawn Biryani**

*Slow Cooked Prawns with Saffron, Infused Basmati Rice, Mint and Spices  
served with Mint Chutney and Homemade Pickles*

**Braised Bean Curd, Mushrooms and Shredded Pork**

*in Casserole served with Jasmine Rice*



**Sautéed Squid with Celery and Cashew Nuts**

*served with Jasmine Rice*

**Dessert (Select One)**

**Lime and Chocolate Cake with Cointreau**

*or*

**Vanilla Semifreddo with Apricot Confit**

*Coffee or Tea*

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**Weekly Set Lunch**  
**18-23 May 2026**

**Soup of The Day**

**Main Course (Select One)**

**Smoked Salmon and Egg Open Face Sandwich**

*Rye Bread, Boursin Cheese, Smoked Salmon, Egg, Capers, Red onion and Dill  
served with French Fries and Side Salad*

**“Tonkatsu”**

*Japanese Deep-fried Pork Cutlet with U-Don Soup Noodles*

**Ricotta Ravioli with Pumpkin Sauce**

*Spinach, Pine Nuts and Parmesan Cheese*

**Reshmi Chicken Masala**

*Creamy chicken Curry cooked with Yoghurt, Cashew nuts,  
Fresh Cream and Cardamom  
served with Mint Chutney, Homemade Pickles and Basmati Rice*

**Cantonese Stewed Beef Brisket and Tendons with Turnips**

*served with Jasmine Rice*

**Wok-fried Scallops with Broccoli in XO Sauce**

*served with Jasmine Rice*

**Dessert (Select One)**

**Raspberry and Matcha Layer Cake**

or



**Coconut and Pineapple Verrine**

*Coffee or Tea*

**\$ 235**



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**Weekly Set Lunch**  
**25-30 May 2026**

**Soup of The Day**

**Main Course (Select One)**

**Serrano Ham, Avocado, Tomato and Arugula Ciabatta**  
*served with French Fries and Side Salad*

**Thai Green Fish Curry**  
*Ling Fish Fillet, Chili, Galangal, Lemongrass, Thai Basil and Coconut Milk*  
*served with Jasmine Rice*

**Seared Shrimps with Linguini**  
*Rocket Leaves, Parmesan Cheese and Sun-dried Tomato Sauce*

 **Lamb Dopiazza**  
*Slow Cooked Lamb Cubes with Onion and Indian Spices*  
*served with Mint Chutney, Homemade Pickles and Basmati Rice*

**Poached Chicken with Ginger and Scallion Soy Sauce**  
*served with Jasmine Rice*

**Stir-fried Beef with Choy Sum in Oyster Sauce**  
*served with Jasmine Rice*

**Dessert (Select One)**

**Light Blackcurrant Cream with Almond Dacquoise**  
*or*  
**Coffee Caramel Crème**

*Coffee or Tea*

**\$ 235**



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