



Weekly Set Lunch
5 - 10 October 2026

Soup of The Day

Main Course (Select One)

Crispy Fish Wraps with Cole Slaw and Tartar Sauce

*Tortilla filled with Deep-fried Ling Fish Fillet, Lettuce, Coleslaw and Tomato
served with French Fries*

Pan-Fried Ox Tongue with Black Pepper Sauce

served with Daily Vegetables and Jasmine Rice



“Khao Kluk Kapi”

Chicken and Shrimp Paste Thai Fried Rice

*served with Thai Sausage, Prawns, Egg, Cucumber, Lime,
Peanuts and Crispy Shallots*

Duck Leg Methi Malai

*Duck Leg Cooked in a Rich Curry Cream Sauce with Fresh Fenugreek Leaves
served with Basmati Rice*

Stir-Fried Pork Neck with Bitter Melon and Olive Pickles

served with Jasmine Rice

Poached Sweet Potato Leaves in Supreme Broth

*with Minced Pork, Salted Egg, Century Old Eggs and Dried Shrimp
served with Jasmine Rice*

Dessert (Select One)

Rich Orange Chocolate 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
12 - 17 October 2026

Soup of The Day

Main Course (Select One)



Seared Yellow Tail Tuna

served with Chilled Soba Noodles, Avocado, Edamame, Egg, Purple Cabbage, Carrots and Shimeji Mushrooms

Pan-Fried Pork Striploin with Cherry Gravy

served with Seasonal Vegetables and Roasted Potatoes



Seared Prawn Spaghetti Pasta

with Creamy Lemon Garlic Sauce

Lamb Kali Mirch Korma

*Peppery Lamb Slow-Cooked in Rich Creamy Gravy and Korma Masala
served with Onion Seed Naan*

Stir-Fried Beef Tenderloin Cubes, Okra and Garlic

served with Jasmine Rice

Deep-Fried Prawns with Yuzu Sauce and Broccoli

served with Jasmine Rice

Dessert (Select One)

Mango Napoleon

or

Raspberry Chocolate Cake

Coffee or Tea

\$ 235



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Weekly Set Lunch
19 - 24 October 2026

Soup of The Day

Main Course (Select One)



“Unagi Donburi”

*Japanese Grilled Eel Rice Bowl
served with Daikon, Ginger Pickles and Miso Soup*

Roasted Australian Beef Sirloin (8oz)

served with New Potatoes, Root Vegetables and Thyme Gravy

Gammon Ham and Emmental Cheese Quiche

served with Cherry Tomatoes, Mushrooms, Bell Pepper and Herb Salad

Chicken Tikka Lababdar

*Tender Char Chicken Tikka Cooked in Onion-Tomato Gravy and Fresh Coriander
served with Peas Pulao*

Braised Tofu with Roasted Pork Belly and Bean Curd Sheets

served with Jasmine Rice



Stir-Fried Vermicelli with Seafood

*Sakura Shrimp and Cabbage in Clay Pot
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
26 - 31 October 2026**

Soup of The Day

Main Course (Select One)



Vietnamese Grilled Prawn and Noodle Salad

with Carrots, Cucumber, Lettuce, Peanuts and Spicy Lime Dressing



Pan-fried Norwegian Salmon Fillet

on Pumpkin and Spinach Risotto

Poached Chicken Roll with Apricots

served with Roast Potatoes and Seasonal Vegetables

Bengali Fish Curry

*Barramundi Fillet Simmered in Fragrant Mustard and Turmeric Broth
served with Mint Naan*

Stir-Fried Shredded Beef

*with Preserved Vegetables and Bell Pepper
served with Jasmine Rice*

Braised Eggplant with Minced Pork and Malachan in Claypot

served with Jasmine Rice

Dessert (Select One)

Pistachio Tiramisu

or

Passion Fruit Cheese Cake

Coffee or Tea

\$ 235



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