



Weekly Set Lunch
7-12th September 2026

Soup of The Day

Main Course (Select One)



“Yum Woon Sen”

*Thai Style Warm Glass Noodles Salad with Ground Pork,
Shrimps, Tomatoes, Cucumber, Onion, Peanuts and Thai Spicy Lime Sauce*

Hungarian Beef Goulash

served with Bell Peppers, Tomatoes and Root Vegetables

Wild Mushroom Penne Pasta with Black Truffle Cream Sauce

served with Parmesan Cheese

“Shahi Mutton Korma”

*Slow Cooked Lamb Cubes in Cashew Nut Based Gravy
served with Basmati Rice*

Braised Pork Belly with Tofu and Bean Curd Sheets

served with Jasmine Rice



Stir-Fried Scallops with Sponge Gourd and Black Fungus

served with Jasmine Rice

Dessert (Select One)

Sea Salt Caramel Chocolate 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
14-19th September 2026

Soup of The Day

Main Course (Select One)



Japanese Style Shredded Chicken Salad

served with Soba Noodles and Sesame Sauce



Pan-fried Barramundi Fillet with Lemon Butter Sauce

served with Seasonal Vegetables and Roasted Potatoes



Ricotta Ravioli with Pumpkin Sauce

served with Spinach, Pine Nuts and Parmesan Cheese

Chicken “Kashmiri Zafran”

Boneless Chicken Leg Cooked in Rich Creamy Mild sauce

served with Butter Naan

***Chinese-Style Wok-Fried Beef Fillet
with Sweet and Sour Sauce***

served with Jasmine Rice



***Stir-Fried Prawns with Asparagus and Lily Bulbs
in XO Sauce***

served with Jasmine Rice

Dessert (Select One)

Pistachio Tiramisu

or

Lemon Meringue Tart

Coffee or Tea

\$ 235



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Weekly Set Lunch
21-25th September 2026

Soup of The Day

Main Course (Select One)

Korean Style Pork Belly Bossam

served with Kimchi, Garlic, Lettuce, Pearl Rice and Korean Chili Sauce

Confit Duck Leg

served with Crushed Potatoes, Tomato Confit and Orange Gravy



Spaghetti Pasta with Crab Meat and Salmon Roe

served with Sea Urchin Cream Sauce



Garlic Chicken Tikka

Chicken Marinated and Cooked in Tandoori Garlic Masala Chili Garlic Sauce

served with Basmati Rice

Wok-fried Beef with Choy Sum

served with Jasmine Rice



Braised Cod Fillet with Ginger, Scallions and Mixed Mushrooms

served with Jasmine Rice

Dessert (Select One)

Cappuccino Cake

or

Red Bean and Coconut Panna Cotta

Coffee or Tea

\$ 235



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Weekly Set Lunch
28th September - 3th October 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

Roasted Australian Wagyu Beef Sirloin (8oz)

served with New Potatoes, Root Vegetables and Thyme Gravy



Seared Prawns with Linguini

Rocket Leaves, Parmesan Cheese and Sun-dried Tomato Cream Sauce



Mallu Mughlai Ling Fish Curry

Ling Fish Cooked in Coconut Milk and Cooked in Tomato Onion Based Gravy, South Indian Style sauce served with Butter Naan

Sweet and Sour Pork with Strawberries

served with Jasmine Rice

Poached Chicken with Ginger and Scallions

served with Jasmine Rice

Dessert (Select One)

Hazelnut Praline Chocolate Cake
or

Lemon Posset with Mango Sorbet

Coffee or Tea

\$ 235



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