

# Weekly Set Lunch 1-6 December 2025

#### Soup of The Day

#### Main Course (Select One)

#### Confit Duck Leg and Foie Gras Risotto

#### Beef Lasagne with Rocket Salad

#### Miso Marinated Salmon Served with Japanese Fried Rice



# 🥯 Goan Prawn Curry

Spicy Sour Curry with Coconut Milk, Cloves and Tamarind served with Mint Chutney and Jeera Pulao Rice

# Sautéed Beef Fillet with Onion and Black Pepper Sauce served with Steamed Rice

# **Braised Fish Fillet in Casserole**

with Beancurd Puff, Ginger, Coriander and Spring Onions served with Steamed Rice

# Dessert (Select One)

Forest Fruit Chocolate Cream Cake

Hazelnut Caramel Pear Cake

Coffee or Tea







### Weekly Set Lunch 8-13 December 2025

#### Soup of The Day

#### Main Course (Select One)

**Pan-Fried Ox Tongue with Port Wine Sauce** served with Roasted New Potatoes and Seasonal Vegetables

#### Chicken Piccata with Caper Butter Sauce Served with Linquine



#### Fish Tikka Masala

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

#### Stir-Fried Chicken with Black Bean Sauce served with Steamed Rice

#### Braised Scallop, Shrimp, Conpoy and Assorted Vegetables in Casserole served with Steamed Rice

#### **Dessert (Select One)**

Strawberry Tart

Raspberry Vanilla Choux Puff

Coffee or Tea







# Weekly Set Lunch 15-20 December 2025

#### Soup of The Day

#### Main Course (Select One)

# Teriyaki Beef

with Eggplant and Japanese Rice

#### Grilled Half Spring Chicken with French Fries, Mushroom Ragout and Green Beans

# Ы Seared Sea Bream with Bouillabaisse

#### Chicken Tikka Jalfrezi

Bell Peppers, Onion, Tomato Sauce, Chat Masala and Garlic served with Mint Chutney and Jeera Pulao Rice

#### Braised Sliced Kagoshima Pork

with Wild Mushrooms and Bean Curd served with Steamed Rice

# Sautéed Prawns with Lily Bulb, Cashew Nuts, Bell Pepper, Broccoli and XO Sauce

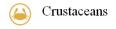
served with Steamed Rice

#### Dessert (Select One)

Chocolate Breton, Hazelnut, Chocolate Whip Ganache Mango and Coconut Tart

Coffee or Tea







#### Weekly Set Lunch

# 22, 23, 24, 27 December 2025 Soup of The Day

#### Main Course (Select One)

#### **Roasted Turkey**

with Brussels, Sprouts, Baby Carrot Chestnut Stuffing, Cranberry Sauce and Turkey Gravy

Steak & Shrimp Creamy Spaghetti Steak, Shrimp, Parmesan, Garlic, Butter, Onion, Chilli Flakes

#### Baked Sole Fillet Rice with Sweetcorn Sauce

#### Lamb Jalfrezi

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

#### **Sautéed Beef with Ginger and Spring Onion** served with Steamed Rice



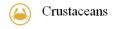
Wok-fried Sichuan Spicy Diced Chicken served with Steamed Rice

#### **Dessert**

Christmas Yule Log Cake

Coffee or Tea







#### Weekly Set Lunch 29, 30, 31 December 2025

#### Soup of The Day

#### Main Course (Select One)

Pan-Fried Ox Tongue with red Wine Sauce served with Corned Beef Hash Potatoes and Sautéed Green Peas

Roasted Lamb Leg with Garlic Herb Sauce served with Creamy Cheese Mashed Potatoes and Seasonal Vegetables

#### Seared Salmon Fillet

Linguine with Mushrooms and Chorizo Cooked in Crustacean Sauce

#### Chicken Vindaloo

Onion, Tomato Sauce, Garam Masala, Chat Masala and Diced Potatoes served with Mint Chutney and Jeera Pulao Rice



### Sautéed Eggplant with Spicy Garlic

and Salted Fish Sauce in Casserole served with Steamed Rice



# Wok-braised Diced Prawns, Dried Shrimps

with Bean Curd, Coriander and Spring Onions served with Steamed Rice

# **Dessert (Select One)**

American Cheese Cake

Crème Brulee with Berries

Coffee or Tea



