



***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

\$ 225



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
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 Linguine



Risotto
with Crab Meat and Wild Mushrooms Sauce

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

\$ 225



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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

 ***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

\$ 225



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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

\$ 225



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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

\$ 225



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