

Lunch Set Menu

2-Course \$18

Appetizer or Soup

Main Course

Or

Main Course & Dessert

3-Course \$20

Appetizer or Soup

Main Course

Dessert

Mocktail of the day (Student-created)

Tea or Coffee

APPETIZER & SOUP

Appetizer of the Day

Please ask our service students

\$7

Honey Soy "Karaage"

Home-made Plant-based Karaage,
Honey Soy Glaze, Pickles

\$7

Soup of the Day

Please ask our service students

\$6

MAIN COURSE

Beef Bourguignon

Beef Oyster Blade, Mashed Potato,
Roasted Root Vegetable, Red Wine Sauce
(\$4 supplement for set menu)

\$16

Salmon En Papillote

Salmon Fillet, Garden Vegetables,
Confit Potato, Tarragon Beurre Blanc
(\$4 supplement for set menu)

\$16

Chicken Schnitzel

Pan-Fried Breaded Chicken,
Cheese Dressing, Spätzle, Salad

\$14

"Suan Cai" Seafood Stew

Prawns, Mussels, Squid, Fish, Pickled Mustard Broth,
Glass Noodles, Tofu, Peppercorn Oil, Fragrant Rice
(\$3 supplement for set menu)

\$15

Cabbage Steak

Grilled Savoy Cabbage, Butter Bean Puree, Confit
Byaldi, Parmesan Crumb, Pomegranate Salsa

\$14

DESSERT

Tangerine (GF)

\$7

Carrot Cake, Candied Ginger,
Chilli Orange Sorbet

Crème Chocolat

\$7

Crème brûlée, Financier,
Salted Caramel Gelato

Fruit Plate (DF,GF)

\$6

Tropical Fresh Cut Fruits

Spicy  Vegetarian  Seafood  Gluten-Free **GF** Dairy-Free **DF**

Home-Grown vegetables are featured in this menu

This experience is brought to you by the Higher Nitec in Hospitality Operations, Culinary Arts and Pastry & Baking

We accept non-cash payment only.