

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

Seafood Toast  **\$7**
Prawn, Squid, Mango Chilli Sauce,
Sesame Seeds

Thai-Style Chicken Salad    **\$7**
Roasted Chicken, Citrus, Home-Grown Lettuce & Mint,
Shrimp Crackers, Cashews, Nam Chim Dressing

Caesar Salad  **\$7**
Romaine Lettuce, Tomatoes, Croutons,
Parmesan, Sous Vide Egg

Soup of the Day **\$6**
Please ask our service students

MAIN COURSE

Hainanese Beef Stew **\$16**
Beef Oyster Blade, Mashed Potato,
Sautéed Vegetables
(\$4 supplement for set menu)

Chicken Fricassée **\$12**
Braised Chicken Leg, Mashed Potatoes,
Root Vegetables, Mushrooms, White Wine Sauce

Herb-Crusted Salmon **\$16**
Baked Salmon, Home-Grown Herb Breadcrumbs,
Crushed Potatoes, Pan-Roasted Vegetables,
Lemon Caper Sauce (\$4 supplement for set menu)





Plant-Based Zha Jiang Mian  **\$12**
Impossible Meat, Egg Noodles, Lettuce, Mushroom,
Home-Grown Bok Choy

DESSERT

Fuwa Fuwa (GF) **\$7**
Ricotta Cheesecake, Miso Gelato

Forêt - Noire (DF,GF) **\$7**
Flourless Chocolate Cherry Cake,
70% Chocolate Sorbet

Fruit Plate (DF,GF) **\$6**
Tropical Fresh Cut Fruits

Spicy  Vegetarian  Prawn  Nuts  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 Culinary Arts students

We accept non-cash payment only.