

Lunch Set Menu

2-Course \$18

Appetizer or Soup

Main Course

Or

Main Course & Dessert

Mocktail of the day (Student-created)

Tea or Coffee

3-Course \$20

Appetizer or Soup

Main Course

Dessert

APPETIZER & SOUP

Seafood Toast



\$7

Prawn, Squid, Mango Chilli Sauce,
Sesame Seeds

Caesar Salad



\$7

Romaine Lettuce, Tomatoes, Croutons,
Parmesan, Sous Vide Egg

Thai-Style Chicken Salad



\$7

Roasted Chicken, Citrus, Home-Grown Lettuce & Mint,
Shrimp Crackers, Cashews, Nam Chim Dressing

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)

Herb-Crusted Salmon

\$16

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

Chicken Fricassée

\$12

Braised Chicken Leg, Mashed Potatoes,
Root Vegetables, Mushrooms, White Wine Sauce

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.