








Lunch Set Menu

<p>2-Course \$18 Appetizer or Soup Main Course Or Main Course & Dessert</p>	<p>3-Course \$20 Appetizer or Soup Main Course Dessert</p>
<p>Mocktail of the day (Student-created) Tea or Coffee</p>	

APPETIZER & SOUP





<p>Seafood Toast  \$7 Prawn, Squid, Mango Chilli Sauce, Sesame Seed</p> <p>Thai-Style Chicken Salad    \$7 Roasted Chicken, Citrus, Home-Grown Lettuce & Mint, Shrimp Crackers, Cashews, Nam Chim Dressing</p>	<p>Panzanella Salad  \$7 Tomato, Cucumber, Shallot, Crispy Crouton, Tomato Vinaigrette</p> <p>Soup of the Day \$6 Please ask our service students</p>
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MAIN COURSE

<p>Beef Bourguignon \$16 Beef Oyster Blade, Mashed Potato, Crispy Kale, Roasted Root Vegetable (\$4 supplement for set menu)</p> <p>Chicken Fricassée \$12 Braised Chicken Leg, Mashed Potato, Root Vegetable, Mushroom, White Wine Sauce</p> <p>Plant-Based Zha Jiang Mian  \$12 Impossible™ Meat, Egg Noodles, Lettuce, Mushroom, Home-Grown Bok Choy</p>	<p>Miso-Glazed Salmon \$16 Miso-Blackened Salmon, Fragrant Rice, Dashi Braised Daikon, Garden Vegetable (\$4 supplement for set menu)</p> <p>Seafood Bouillabaisse  \$14 Prawns, Mussels, Clams, Squid, Fish, Rouille, Tomato Broth, Garlic Bread. (\$2 supplement for set menu)</p>
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DESSERT

<p>Fuwa Fuwa (GF) \$7 Ricotta Cheesecake, Miso Gelato</p>	<p>Forêt - Noire (DF,GF) \$7 Flourless Chocolate Cherry Cake, 70% Chocolate Sorbet</p>	<p>Fruit Plate (DF,GF) \$6 Tropical Fresh Cut Fruits</p>
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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 Hospitality Operations and Higher Nitec in Culinary Arts students

We accept non-cash payment only.