

Lunch Set Menu

2 - Course \$18

Appetizer or Soup or Dessert
Main Course

3 - Course \$20

Appetizer or Soup
Main Course
Dessert

Student Created Mocktail
Coffee or Tea

APPETIZER & SOUP

Appetizer of the Day

Kindly check with
our service team

Soup of the Day

Kindly check with
our service team

Honey Soy "Karaage" 🌿

Tofu Karaage, Pickles,
Honey Soy Glaze

MAIN COURSE

Seabass 🐟

Cured Seabass, Sautéed Spinach, Confit Potatoes,
Tomato Salsa, Fish Velouté, Tarragon Oil

Chicken Cassoulet 🐔

Roasted Chicken Leg, White Bean Stew,
Sausage, Root Vegetables

Cabbage Steak 🌿

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

Chilli Prawn Linguine 🐟🌶️

Tiger Prawns, Chilli Tomato Sauce, Sous-Vide Egg
(\$3 supplement for set menu)

Beef Bourguignon

Beef Oyster Blade, Roasted Potatoes,
Root Vegetables, Red Wine Sauce
(\$4 supplement for set menu)

DESSERT

Tangerine (GF)

Carrot Cake, Candied Orange,
Blood Orange Sorbet

Crème Chocolat

Chocolate Lime Tart,
70% Chocolate Sorbet

Fruit Plate (DF,GF)

Tropical Fresh Cut Fruits

Pork 🐷 Spicy 🌶️ Vegetarian 🌿 Seafood 🐟 Gluten-Free GF Dairy-Free DF

Home-Grown vegetables are featured in this menu

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

We accept non-cash payment only