

## 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

### Smoked Salmon Salad

Glass Noodle, Black Fungus, Carrot  
Cucumber, Asian Dressing \$7

### Chicken & Potato Croquettes

Shredded Chicken, Potato  
Petite Salad, Curry Aioli \$7

### Caprese Salad

Mozzarella Cheese, Roma Tomato  
Herb Pesto, Home-Grown Basil \$7

### Soup of the Day

Please Approach our Service Students \$6

## MAIN COURSE

### Braised Beef Oyster Blade in Red Wine

Creamy Mashed Potato, Seasonal Vegetables  
Red Wine Jus \$16  
(\$4 supplement for set menu)

### Slow-Roast Chicken Leg

Golden Baby Potato, Seasonal Vegetables  
Spiced Tomato Cream Sauce \$12

### Pan Roasted Salmon

Fragrant Rice, Steamed Seasonal Vegetables  
Signature Soy Sauce \$16  
(\$4 supplement for set menu)

### Baked Rice with Ragu

Impossible Meat™, Fragrant Rice, Mozzarella  
& Parmesan Cheese, Home-Grown Thai Basil \$12

Add Plain Fragrant Rice \$2

## DESSERT

### Passionfruit & Caramel Mousse


Served with Dark Chocolate  
Ice Cream \$7

### Walnut Praline Pudding

Winter Melon & Ginkgo Nut Mini-Cake \$7

### Fruit Plate

Tropical Fresh Cut Fruits \$6

Vegetarian 

Nuts 

Home-Grown vegetables are featured in this menu

*This experience is brought to you by the Nitec in Asian / Western Culinary Arts and Nitec in Hospitality Operations students*

We accept non-cash payment only.