



GARDEN ROOM

SET LUNCH MONDAY

STARTER

HOME SMOKED SALMON SALAD

honey mustard dill dressing  

OR

CELERIAC SOUP

crispy bacon

MAIN COURSE

GRILLED PORK CHOP

mashed potatoes, apple-mustard sauce  

OR

KERALA FISH THALI

curry leaf rice, beetroot yoghurt, bean thoran

DESSERT

Chinese Dessert Soup

OR

Choice of Cake

2 COURSES **\$195 PER PERSON**

3 COURSES **\$215 PER PERSON**

If you have an allergy or intolerance, please let us know before ordering.

 Vegetarian  Dairy  Pork  Nuts  Eggs

 Spicy  Gluten-free





GARDEN ROOM

SET LUNCH TUESDAY

STARTER

CAULIFLOWER SOUP

hazelnuts  

OR

AVOCADO, MANGO & PRAWN SALAD

MAIN COURSE

BUTTER CHICKEN KOFTA THALI

raita, garlic naan, aloo jeera   

OR

TERIYAKI SALMON

Japanese pearl rice 

DESSERT

Chinese Dessert Soup

OR

Choice of Cake

2 COURSES **\$195 PER PERSON**

3 COURSES **\$215 PER PERSON**

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GARDEN ROOM

SET LUNCH WEDNESDAY

STARTER

HEIRLOOM TOMATO SALAD

crab cake, arugula  

OR

CREAM OF CORN SOUP

MAIN COURSE

KHOW SUEY

Northern Thai coconut curried soup, pork, egg noodles   

OR

BEEF STROGANOFF

with fettuccine or steamed rice 

DESSERT

Chinese Dessert Soup

OR

Choice of Cake

2 COURSES **\$195 PER PERSON**

3 COURSES **\$215 PER PERSON**

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GARDEN ROOM

SET LUNCH THURSDAY

STARTER

BEEF CARPACCIO

rocket salad, parmesan shavings  

OR

JERUSALEM ARTICHOKE SOUP

MAIN COURSE

GARDEN ROOM SEAFOOD LINGUINE

clams, prawns & scallops with tomato sauce

OR

BEEF RENDANG

steamed rice, pickles 

DESSERT

Chinese Dessert Soup

OR

Choice of Cake

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GARDEN ROOM

SET LUNCH FRIDAY

STARTER

MELON & HAM CARPACCIO

cantaloupe with Serrano ham  

OR

CHICKEN CONSOMMÉ

MAIN COURSE

SURF & TURF

broccolini, potatoes, hollandaise,
beef tenderloin 100g 

upgrade your beef tenderloin to 150g, \$50 supplement

OR

DUCK CONFIT

slow braised red cabbage, potatoes

DESSERT

Chinese Dessert Soup

OR

Choice of Cake

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3 COURSES **\$215 PER PERSON**

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 Spicy  Gluten-free