



GARDEN ROOM

SET LUNCH MONDAY

STARTER

TUNA TATAKI SALAD

pan-seared tuna, olives, tomatoes, beans

OR

ROASTED TOMATO SOUP

parmesan straw

MAIN COURSE

GRILLED PORK CHOP

kale and pickled apple salad, roast potatoes

OR

BEEF RENDANG

steamed rice, achar pickles

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  Shellfish



GARDEN ROOM

SET LUNCH TUESDAY

STARTER

AVOCADO, MANGO
& CHICKEN SALAD 

OR

SUMMER GAZPACHO 

MAIN COURSE

THAI NOODLE SOUP     
minced pork, fish balls, Thai herbs

OR

TERIYAKI SALMON 
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

ASPARAGUS SOUP

walnut-parsley pistou

MAIN COURSE

VEGETARIAN THALI

matar paneer, dal, okra masala, boondi raita

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

MELON & HAM CARPACCIO



cantaloupe with Serrano ham

OR

CAULIFLOWER SOUP



hazelnuts

MAIN COURSE

GARDEN ROOM SEAFOOD LINGUINE



clams, prawns & scallops with tomato sauce

OR

CHICKEN ROULADE



Serrano ham, chicken jus

DESSERT

Chinese Dessert Soup

OR

Choice of Cake

2 COURSES **\$195 PER PERSON**

3 COURSES **\$215 PER PERSON**

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Vegetarian Dairy Pork Nuts Eggs

Spicy Gluten-free Shellfish



GARDEN ROOM

SET LUNCH FRIDAY

STARTER

THAI POMELO PRAWN SALAD   

OR

CREAM OF CORN SOUP  

MAIN COURSE

SURF & TURF 

broccolini, potatoes, hollandaise,
beef tenderloin 100g

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

OR

BUTTER CHICKEN
KOFTA THALI   

raita, garlic naan, aloo jeera

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  Shellfish