

Monday to Friday Lunch: 12 - 2:30 pm,

1-Course (Main Course) - SGD 17.90++ per person

2-Course (Main Course + Salad or Dessert) - SGD 20.90++ per person

3-Course (Main Course + Salad + Dessert) - SGD26.90++ per person

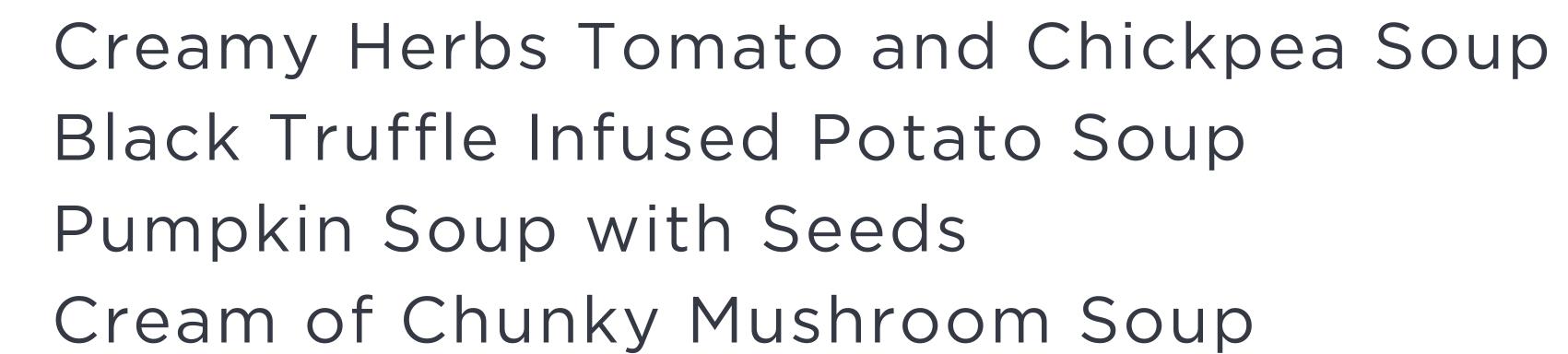
## CHEF'S GREEN HEALTHY SALAD BOWL

Market Greens Salad with Condiments & Citrus Dressing

# CREATIVE HOMEMADE COMPRESSED SALAD – 3 TYPES DAILY ROTATION

Cherry Tom and Bocconcini Salad with Fresh Basil Dressing Edamame and Sweet Corn with Goma Dressing Refreshing Aloe Vera and Orange with Dried Cranberry Pink Beetroot Cous Cous with Raisin and Pumpkin Seed Pineapple & Cucumber Salad with Yoghurt Dressing Spicy Marinated Black Fungus with Chili and Garlic

## SOUP OF THE DAY – 1 TYPE DAILY ROTATION



served with Grissini Stick

## SELECTION OF ICE CREAM – 5 TYPES DAILY ROTATION

Thai Milk Tea, Tutti Fruity, Mango, Coconut, Durian, Chocolate, Strawberry, Vanilla, Lemon Sherbet

## ASSORTED CAKES & DESSERTS – 4 TYPES DAILY ROTATION

Chocolate Cream Puff, American Cheesecake, Frosty Red Velvet Cake, Dark Chocolate Fudge Cake, Mini Lychee Swiss Roll, Mini Mango Swiss Roll, Chilled Longan with Lime Jelly, Fresh Cut Assorted Fruits



































### MONDAY

Western - Baked Salmon with Guacamole & Cheese Topping, Corn Salsa and Nacho Chips Local - Laksa Fried Rice with Grilled Prawn and Half Shell Scallop Malay - Beef Rendang, Stir Fried Chili Long Bean and Turmeric Basmati Rice

#### TUESDAY

Western - Melted Mozzarella Cheeseburger Black Angus Beef Patties with Thick Fries Local - Stir Fried Saucy Black Pepper Noodle with Deep-Fried Soft-Shell Crab Malay - Chicken Balado, Wok Fried Long Bean with Dried Shrimp and Jasmine Rice

#### WEDNESDAY

Western - Pan Seared Seabass with Sauté French Bean, Cherry Tomato and Parmesan Mashed Potato Local - Herbal Braised Beef Soup with Thick Rice Noodle and Local Green Vegetables Malay - Sambal Chicken Thigh with Turmeric Cabbage and Jasmine Rice

#### THURSDAY

Western - Slow Cooked Beef Stewed with Baked Vegetables Medley and Creamy Polenta Local - Salmon Flake Fried Rice with Ebiko and Japanese Breaded Prawn Fritter Malay - Malay Style Honey Baked Chicken with Sambal Lady Finger and Spiced Butter Rice

### FRIDAY

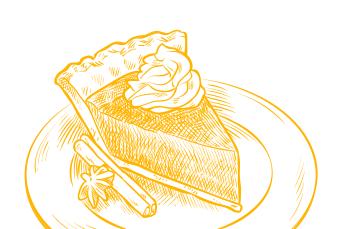
Western – Baked Cajun Chicken with Trio Tomato Bean Stewed, Grilled Romaine Lettuce and Parmesan Local – Yakiniku Beef Kway Teow with Local Market Greens Malay – Asam Pedas Seabass, Eggplant & Lady Fingers served with Steamed Rice

Vegetarian and special dietary options are available upon request

All items are subjected to changes

























## MONDAY

Western - Grilled Beef Steak with Potato Fries, Roasted Zucchini and Rosemary Jus Local - Laksa Fried Rice with Grilled Prawn and Half Shell Scallop Malay - Curry Seabass with Vegetables and Jasmine Rice

#### TUESDAY

Western – Salmon Steak with Balsamic Reduction, Thick Fries, Sauteed Asparagus & Mushroom Local – Singapore Thick Gravy Laksa with Prawn, Clam and Fish Cake Malay - Lemongrass Fried Chicken Leg with Sambal Long Bean and Raisin Butter Rice

#### WEDNESDAY

Western - Baked Sea Bass with Tangy Orange Tomato Sauce, Sweet Corn and Herbs Cous Cous Local - Pineapple Fried Rice with Chicken Floss and Torch Smoked Duck Breast Malay - Ayam Masak Merah with Spiced Basmati Rice, Pickled Achar and Papadum

#### THURSDAY

Western - Argentina Style Spiced Chicken with Olive Tomato Sauce, Garlic French Bean and Gratinated Potato Local - Spicy Fried Rice with Lao Gan Ma and Deep-Fried Pork Cutlet Malay - Turmeric Seabass with Kicap Manis, Lady Finger, Homemade Chili, and Steamed Rice

### FRIDAY

Western – Slow Braised Beef with Vegetables, Confit Garlic and Mashed Potato
Local 1 – Salted Egg Yolk Chicken, Marinated Spicy Cucumber and Steamed Jasmine Rice
Malay – Baked Seabass with Eggplant & Tomato cooked in Lemongrass Coconut Sauce and Steamed Rice

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