

### (All set menus include a student-concocted Mocktail of the Day and a Coffee or Tea)

2-course @ \$18 Appetizer or Soup of the Day **Main Course** OR

> **Main Course** Dessert

3-course @ \$20 Appetizer or Soup of the Day **Main Course** Dessert

### **MAIN COURSE**

#### Thai Chicken Curry Noodle \$ 15.00 🔎 Spiced coconut-based chicken broth, egg noodle.

### Hong Kong Char Siew Chicken \$ 15.00

Honey roasted char siew, kai lan, braised egg, fragrant jasmine rice.

## Marinated Black Pepper Pork \$ 16.00

Marinated pork loin, pineapple achar, egg fried rice.

### **V** Plant Based Meatball Noodle Soup \$ 16.00 Rice stick noodle, vegetables, tofu.

Seafood Hor Fun \$ 16.00

Wok fried flat kway teow, assorted seafood, vegetables, egg gravy.

# 📎 Udang Masak Pedas \$ 18.00

Spicy tamarind prawn, vegetables stewed in coconut milk, fragrant jasmine rice. (Supplement \$4 for *Set Lunch*)

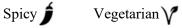
## DESSERT

**Purple Sweet Potato Mousse Cake \$7.00** Citrus gelee, matcha red bean gelato.

**Seasonal Fresh Fruits Plate \$6.00** Assorted seasonal fresh fruits.

**Japanese Cheesecake \$8.00 Coconut Gelato** 









 $\bigvee$  Home-grown vegetables are featured in this menu. Your experience was delivered to you by the Nitec in Asian Culinary Arts and Hospitality Operations students. All prices are inclusive of GST and exempted of service charge. NETS, Visa and Master Cards payment accepted.

