



Amber | west Lunch Set Menu

18th March to 17th April

2-course \$18

Appetiser or Soup

Main Course

or

Main Course

Dessert

Mocktail of the day (student-concocted)

Tea or Coffee

3-course \$20

Appetiser or Soup

Main Course

Dessert

Mocktail of the day (student-concocted)

Tea or Coffee

Our students are happy to advise you on our daily specials

MAIN COURSE

Braised Oxtail

Chinese Herbs, Mushroom,
Caramelized Pineapple and Daikon \$16
(\$4 supplement for set menu)

Pineapple Fried Rice

Plant Based Meat, Pineapple, Nuts, Raisin \$14

Ipoh Hor Fun

Prawns, Mushroom, Fish Cake, Shredded Chicken,
Rice Flat Noodle, Green Vegetable and Egg Gravy \$15

Baked Kicap Manis Salmon

Salmon, Kaffir Lime Marinade,
Sambal Goreng and Kicap Manis Sauce \$16
(\$4 supplement for set menu)

Add
Plain Fragrant Rice
\$2

DESSERT

Orh Nee


Yam, Scallion Oil, Coconut Milk,
Pumpkin, Ginkgo Nuts \$7

Mango Pomelo Sago

Mango, Pomelo, Sago, Coconut Milk
\$7

Fruit Plate

Tropical Fresh Cut Fruits
\$6

Vegetarian 

Prawn 

Nuts 

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 from service charge.
NETS, VISA and Mastercard payments are accepted.