

Lunch Set Menu

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

2-Course @ \$18.00

Appetizer *or* Soup of the Day
Main Course

OR

Main Course
Dessert

3-Course @ \$20.00

Appetizer *or* Soup of the Day
Main Course
Dessert

MAIN COURSE

“Dong Po” Belly \$15.00 🐷
Braised pork belly, homemade kimchi
& deep-fried mantou

Beef Satay Noodles \$16.00
Minced beef, flat rice noodles,
roasted peanuts & lettuce

Ikan Pepes \$16.00 🦐
Baked fish, lontong rice, sayur lodeh &
deep-fried **home-grown Brazilian spinach*

🍴 Thai Roasted Chicken \$14.00
Chicken boneless thigh, potato cake,
pickled cucumber &
garnished with **home-grown Basil*

✓ Nasi Goreng Tornado \$12.00
Plant-based meat, fried rice, vegetables,
egg nest, mushroom & papadam
Add Prawn \$2.00
Add Chicken \$2.00

DESSERT

Pengat Pisang Chocolate Lava \$8.00
Banana chocolate lava & coconut ice cream

Bandung Mousse Cake \$8.00
Rose mousse, coconut sponge, cremeux
& garnished with **home-grown Mint*

Soya Panna Cotta \$7.00
Lemon vanilla infused grass jelly,
almond tuile &
garnished with **home-grown Mint*

Spicy 🌶️ Vegetarian ✓ Pork 🐷 Prawn 🦐

*** Reducing carbon footprints and promoting sustainability are our mission.
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.

