

Lunch Set Menu

2-Course \$18

Appetizer or Soup

Main Course

Or

Main Course & Dessert

3-Course \$20

Appetizer or Soup

Main Course

Dessert

Mocktail of the day (Student-developed)

Tea or Coffee

APPETIZER & SOUP

Thai Seafood Lettuce Wraps

Seafood, Sweet Thai-Style Dressing
Lettuce, Pickled Chili \$7

Chicken & Potato Croquettes

Shredded Chicken, Potato
Bechamel, Curry Aioli \$7

Caprese Salad

Mozzarella Cheese, Roma Tomato
Balsamic Glaze, Home-Grown Basil \$7

Soup of the Day

Kindly check with our service staff who will be happy to
advise you \$6

MAIN COURSE

Red Wine Braised Beef Oyster Blade

Creamy Mashed Potato, Seasonal Vegetables
Red Wine Jus \$16
(\$4 supplement for set menu)

"Butter" Chicken Baked Rice

Fragrant Rice, Spiced Tomato Yoghurt
Mozzarella Cheese, Cilantro \$12

Pan Roasted Salmon

Fragrant Rice, Steamed Seasonal Vegetables
Signature Soy Sauce \$16
(\$4 supplement for set menu)

Plant-Based Bolognese Pasta

Impossible Meat™, Spaghetti
Parmesan Cheese, Home-Grown Basil \$12

Add Plain Fragrant Rice \$2

DESSERT

Passionfruit & Caramel Mousse


Served with Dark Chocolate
Ice Cream \$7


Walnut Praline Pudding

Winter Melon & Ginkgo Nut Mini-Cake \$7

Fruit Plate

Tropical Fresh Cut Fruits \$6

Vegetarian 

Prawn 

Nuts 

Home-Grown vegetables are featured in this menu

This experience is brought to you by the Nitec in Asian Culinary Arts and Nitec in Hospitality Operations students

We accept non-cash payment only.