

3 COURSE SET LUNCH AT \$24++ 1130AM - 230PM

Meticulously crafted to satisfy your cravings

FIRST COURSE (CHOOSE ONE)

- SPINACH RAVIOLI spinach, leek coulis
- APPLE SAUSAGE SALAD red apple, chicken sausages, mixed green, mustard dressing
- SPICY JALAPENO TOSTADA
- jalapeno, cream cheese, monterey jack, mozzarella, served in tostada with avocado mango salsa and nachos
- SOUTHWEST CAESAR SALAD
- romaine lettuce, grilled chicken breast, soft boiled egg, croutons, parmagiano cheese, house special caesar dressing
- CHEF'S SOUP CREATION daily creation with full-flavoured fresh ingredients blended with chef love

SECOND COURSE (CHOOSE ONE)

✓ PAN-FRIED SALMON	22
salmon fillet, quinoa, beet root confit, bacon horse redish sauce	

- TEMPURA-STYLE FISH & CHIPS 20 tempura fish fillet, served with french fries and tartar sauce
- 22 prawns, linguine, asparagus, cherry tomatoes, garlic, olive oil
- BBQ GLAZED CHICKEN BURGER 20 boneless chicken leg, grilled burger bun, lettuce, tomatoes, gherkins, cheddar cheese slice, fries
- ▶ PINK SAUCE PASTA 20 linguine, asparagus, cherry tomatoes, pink sauce, olives, bell peppers
- BACON CARBONARA PASTA 20 penne, bacon, onion, egg yolk, cream, parmesan cheese
- IMPOSSIBLE BURGER 20 plant-based patty, grilled burger bun, sliced cheddar cheese, tomatoes, lettuce, fries

GRILLED RIB EYE STEAK ADD: \$4

grass feed rib eye, roasted potatoes, sautéed vegetables, demi glaze

THIRD COURSE (CHOOSE ONE)

CRISPY CARAMEL BRANDY SNAPS

DOUBLE DELIGHT ICE CREAM

ICED LEMON TEA





3 COURSE SET LUNCH AT \$24⁺⁺

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FIRST COURSE (CHOOSE ONE)

- CALI WINGS (4 PCS) marinated mid joint wings, hot and BBQ Sauce
- ₩ WILD MUSHROOM CROSTINI focaccia, mushrooms, cream sauce, salad
- SOUTHWEST CAESAR SALAD
- romaine lettuce, grilled chicken breast, soft boiled egg, croutons, parmagiano cheese, caesar dressing
- SPICY JALAPENO TOSTADA
- jalapeno, cream cheese, monterey jack, mozzarella, served in tostada with avocado mango salsa and nachos
- CHEF'S SOUP CREATION daily creation with full-flavoured fresh ingredients blended with chef love

SECOND COURSE (CHOOSE ONE)

✓ PAN-FRIED SALMON
salmon fillet, quinoa, beet root confit, bacon horse redish sauce

- TEMPURA-STYLE FISH & CHIPS tempura fish fillet, served with french fries and tartar sauce
- HONEY MUSTARD CHICKEN LEG boneless chicken thigh, sautéed vegetables,

mash potato, honey mustard sauce, pico de gallo

- SLOW-COOKED BEEF RAGU minced beef, tomato sauce, linguine, shaved parmesan cheese
- GRILLED BRATWURST
- bratwurst sausage, sautéed vegetables, mash potato, caramelised onion, brown sauce
- 🦞 VEGGIE DELIGHT PIZZA 20 fresh dough thin crust, tomato sauce, mozzarella cheese, basil leaves, tomatoes, olives, bell pepper, onion, asparagus
- IMPOSSIBLE BURGER 20 plant-based patty, grilled burger bun, sliced cheddar cheese, tomatoes, lettuce, fries

S GRILLED RIB EYE STEAK ADD: \$4

grass feed rib eye, roasted potatoes, sautéed vegetables, demi glaze

THIRD COURSE (CHOOSE ONE)

PASSION FRUIT PANNA COTTA

DOUBLE DELIGHT ICE CREAM

ICED LEMON TEA



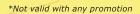
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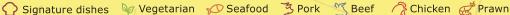
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3 COURSE SET LUNCH AT \$24⁺⁺

FIRST COURSE (CHOOSE ONE)

- SESAME PAN SEARED TUNA tuna, zucchini, capers, egg plant
- CRISPY PARMESAN RISOTTO CAKE risotto, bread crumbs, parmesan cheese, veggie stock
- SPICY JALAPENO TOSTADA
- 🥡 jalapeno, cream cheese, monterey jack, mozzarella, served in tostada with avocado mango salsa and nachos
- SOUTHWEST CAESAR SALAD
- romaine lettuce, grilled chicken breast, soft boiled egg, croutons, parmagiano cheese, house special caesar dressing
- CHEF'S SOUP CREATION daily creation with full-flavoured fresh ingredients blended with chef love

SECOND COURSE (CHOOSE ONE)

sauteed vegetables, mashed potatoes

- PAN-FRIED SALMON 22 salmon fillet, quinoa, beet root confit, bacon horse redish sauce
- TEMPURA-STYLE FISH & CHIPS 20 tempura fish fillet, served with french fries and tartar sauce
- CORDON BLEU CHICKEN 22 boneless chicken leg, picnic ham, mozzarella, bread crumbs,
- MEATY BEEF RAGU 22 shredded beef, penne, mushroom, tomato sauce, grana padano
- FLORENTINE FISH FILLET 22 seabass fish fillet, baby spinach, garlic, béchamel sauce, mozzarella
- SPINACH STUFFED RAVIOLI 22 spinach, butternut squash veloute
- IMPOSSIBLE BURGER 20 plant-based patty, grilled burger bun, sliced cheddar cheese, tomatoes, lettuce, fries
- GRILLED RIB EYE STEAK ADD: \$4 grass feed rib eye, roasted potatoes, sautéed vegetables, demi glaze

THIRD COURSE (CHOOSE ONE)

FROZEN SEMIFREDDO

DOUBLE DELIGHT ICE CREAM

ICED LEMON TEA





















3 COURSE SET LUNCH AT \$24⁺⁺ 1130AM - 230PM

Meticulously crafted to satisfy your cravings

FIRST COURSE (CHOOSE ONE)

- SPICED AHI TUNA tuna, chefs special spices, baby spinach
- SALMON MOUSSE MEDLEY smoked salmon, cream, pepper, toast, salad
- SPICY JALAPENO TOSTADA
- jalapeno, cream cheese, monterey jack, mozzarella, served in tostada with avocado mango salsa and nachos
- SOUTHWEST CAESAR SALAD
- romaine lettuce, grilled chicken breast, soft boiled egg, croutons, parmagiano cheese, house special caesar dressing
- CHEF'S SOUP CREATION daily creation with full-flavoured fresh ingredients blended with chef love

SECOND COURSE (CHOOSE ONE)

✓ PAN-FRIED SALMON	22
salmon fillet, quinoa, beet root confit, bacon horse redish sauce	

- TEMPURA-STYLE FISH & CHIPS 20 tempura fish fillet, served with french fries and tartar sauce
- HERB-INFUSED GRILLED CHICKEN LEG 20 boneless chicken leg, rosemarry, thymes, spices, sauteed vegetables, mushroom cream sauce
- TRUFFLE MUSHROOM PASTA 20 linguine, mushroom, truffle paste, cream
- CHICKEN PENNE ARRABBIATA 20 penne, tomato sauce, chicken cubes, chilli, garlic
- PAN-SEARED BARRAMUNDI FILLET 22 barmundi fillet, quinoa, leek and saffron sauce, haricot
- ₩ IMPOSSIBLE BURGER 20 plant-based patty, grilled burger bun, sliced cheddar cheese, tomatoes, lettuce, fries
- S GRILLED RIB EYE STEAK ADD: \$4

grass feed rib eye, roasted potatoes, sautéed vegetables, demi glaze

THIRD COURSE (CHOOSE ONE)

CHEWY BROWNIE

DOUBLE DELIGHT ICE CREAM

ICED LEMON TEA



















DRINKS MENU

*Applicable with set lunch menu

BEER ON TAP	
TIGER (Half-Pint)	5
BOTTLED BEER	
HEINEKEN	5
CORONA	5
RED WINE (BY GLASS)	
PIERRE JEAN MERLOT FRANCE	5
WHITE WINE (BY GLASS)	
PIERRE JEAN CHARDONNAY FRANCE	5
CANNED DRINKS	
SODA WATER	2
ROOT BEER	2
GINGER ALE	2
COKE	2
HOT COFFEE	
AMERICANO	3
LATTE	4
CAPPUCCINO	4
HOT TEA	
ENGLISH BREAKFAST Tea Forte.	4
GINGED LEMON CDASS	1





