

Appetizer

Baby Bocconcini with Beetroot Spaghetti

Mesclun Salad & Mint Basil Pesto

Soup

Wild Mushroom, Leek & Gruyere with Puff Pastry

Main Course

Pan Seared Japanese Scallops

With Squid Ink Risotto

OR

Lamb Provençal

With Mustard Crust & Ratatouille

Rosemary Demi Glaze

Dessert

Chocolate Tiramisu



Week 11 Lunch Menu

Apr 12, 2021

\$78 per Person

Including Soft Drink, Juice, Coffee or Tea

Appetizer

Scallops Fricassee with Polenta

Soup

Roasted Butternut Squash with Crispy Bacon

Main Course

Pan Seared Barramundi Fillet

With Baby Choi Sum, Fine Bean

Poppy Red Bell Pepper Sauce

OR

Slow Cooked Duck Confit

With Pumpkin Mash,

Black Truffle Sauce

Dessert

Panna Cotta with Raspberries



Week 12 Lunch Menu

Apr 19, 2021

\$78 per Person

Including Soft Drink, Juice, Coffee or Tea

Appetizer

Caprese Salad

Soup

Seafood Minestrone

Main Course

Baked Sea Bass Fillet

In Spicy Lemon Marinade

Melon Salsa

OR

BBQ Baby Pork Ribs

With Fries & Salad

Dessert

Poached Pear in Spiced Red Wine

& Honey Mascarpone



Week 13 Lunch Menu

Apr 26, 2021

\$78 per Person

Including Soft Drink, Juice, Coffee or Tea

Appetizer

Japanese Scallops

With Crunchy Apple Salad

Soup

Anchovy Gazpacho

Main Course

Amadai Urokoyaki

Pea Puree, Asparagus

Sauce Dugléré

OR

Pan Seared Duck Breast

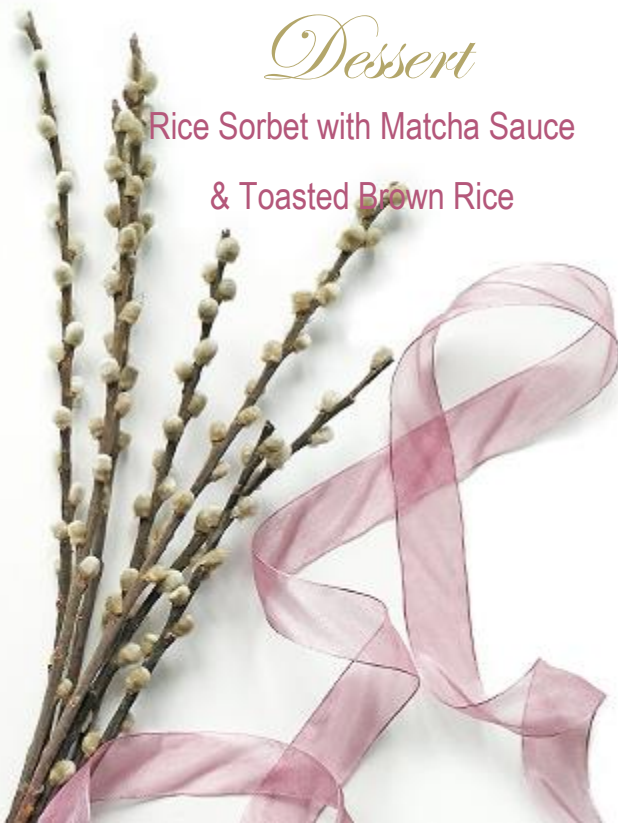
Creamed Sweet Corn

Morel Mushroom Sauce

Dessert

Rice Sorbet with Matcha Sauce

& Toasted Brown Rice



Week 14 Lunch Menu

May 3, 2021

\$78 per Person

Including Soft Drink, Juice, Coffee or Tea