

## Lunch Set Menu

(All set menus include a student-concocted Mocktail of the Day)

### 2-Course @ \$12.00

Appetizer *or* Soup of the Day

Main Course

*OR*

Main Course

Dessert

### 3-Course @ \$15.00

Appetizer *or* Soup of the Day

Main Course

Dessert

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## MAIN COURSE


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Chicken Tikka \$8.00  
Chicken skewer, raita & rice

Seafood Laksa “Pao Fan” \$10.00  
Prawns, fish, tofu puffs, egg & Japanese rice

Char Siew Duck Breast \$12.00  
(*Supplement \$3 for Set Lunch*)  
Pickled beetroot, seasonal vegetables & mashed potato

HK-style Braised Beef \$14.00  
(*Supplement \$3 for Set Lunch*)  
Root vegetables & mashed potato

 Catch of the Day \$11.00  
Otah gallette, spicy carrot & tomato puree

 Impossible® Tower \$9.00  
Impossible plant-based meat, millet, broccoli, cauliflower, carrot, mushroom & yam

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## DESSERT

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Putri Salat Cake \$6.00  
Seasonal fresh berries

Mango Pomelo Sago Panna Cotta \$6.00

Black Sesame Lava \$6.00  
Home-made coconut lime ice-cream

Spicy  Vegetarian 

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.

