

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

MAIN COURSE

Thai BBQ Chicken \$10.00

½ Spring chicken, mixed salad & homemade Thai dressing

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

Braised Beef Shank \$14.00

(Supplement \$3 for Set Lunch)

Seasonal vegetables & mashed potato

Catch of the Day \$11.00

Marinated fish fillet, otah gallette, spicy carrot & tomato puree

Impossible® Tower \$9.00

Impossible plant-based meat, millet, broccoli, cauliflower, carrot, mushroom & yam

DESSERT

Putri Salat Cake \$6.00

Seasonal fresh berries

Black Sesame Lava \$6.00

Home-made coconut lime ice-cream

Mango Pomelo Sago Panna Cotta \$6.00

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.

