

Weekly Lunch Specials

MONDAY **\$ 25⁺⁺**

Starters

CREAMY CAULIFLOWER SOUP

Gently simmered cauliflower blended with fresh cream

or

MESCLUN SALAD

Fresh mesclun leaves tossed in a classic balsamic extra virgin olive oil dressing



Mains

PORK COLLAR WITH PARSLEY MASHED POTATO

Tender, juicy grilled pork collar served on a bed of smooth & creamy mashed potato

or

ORECCHIETTE PASTA IN CHICKEN PINK SAUCE

Orecchiette pasta tossed with seasoned chicken in a light, creamy tomato-blush sauce

or

THIN - CRUST PIZZA

Option: Mushroom or Chicken Sausage

Crispy thin-crust on a rich tomato base, topped with your choice of sautéed mushrooms or savoury chicken sausage, finished with melted cheese



Dessert

DESSERT OF THE DAY

Chef's Special

Weekly Lunch Specials

TUESDAY **\$25⁺⁺**

Starters

CREAMY MUSHROOM SOUP

A rich, velvety mushroom soup blended to a smooth and comforting finish

or

MESCLUN SALAD

Fresh mesclun leaves dressed in a bright, zesty lemon vinaigrette



Mains

SEABASS FILLET WITH MARBLE POTATOES

Golden pan-seared seabass fillet served with tender marble potatoes and a light Mediterranean sauce

or

SPAGHETTI AMATRICIANA

Al dente spaghetti in a robust tomato sauce with crispy bacon – a classic Roman comfort dish

or

THIN - CRUST PIZZA

Option: Mixed Cheese or Turkey Ham

Crispy thin-crust on a tangy sour cream base, topped with your choice of a melted mixed cheese blend or savory turkey ham



Dessert

DESSERT OF THE DAY

Chef's Special

Weekly Lunch Specials

WEDNESDAY **\$25⁺⁺**

Starters

ITALIAN MINISTRONE SOUP

A hearty, rustic Italian vegetable soup slow-simmered in a rich tomato broth

or

MIXED GREEN SALAD

Crisp garden greens served with a classic house Caesar dressing

Mains

FRENCH POULET CHICKEN

French-style chicken oven-baked until golden and aromatic with a blend of fine herbs, served with seasonal mixed vegetables

or

FUSILLI BACON ALFREDO

Fusilli pasta tossed in a luxuriously creamy Alfredo sauce with crispy bacon, rich and deeply satisfying

or

THIN - CRUST PIZZA

Option: Mushroom or Chicken

Crispy thin-crust on a sour cream base, topped with your choice of sautéed mushrooms or tender chicken, finished with melted cheese

Dessert

DESSERT OF THE DAY

Chef's Special

Weekly Lunch Specials

THURSDAY \$25⁺⁺

Starters

CREAMY POTATO & LEEK SOUP

A comforting blend of tender potatoes and sweet leeks, finished with cream for a warming, velvety texture

or

MESCLUN SALAD

Fresh mesclun leaves dressed in a smooth honey mustard vinaigrette

Mains

BEEF STROGANOFF WITH BUTTER SAFFRON RICE

Tender strips of beef simmered in a rich, creamy mushroom sauce. Served alongside fragrant butter saffron rice

or

CHICKEN PENNE ARRABBIATA

Penne pasta and succulent chicken pieces tossed in a bold, spicy tomato Arrabbiata sauce

or

THIN - CRUST PIZZA

Option: Mushroom or Chicken Sausage

Crispy thin-crust on a sour cream base, topped with your choice of earthy mushrooms or savory chicken sausage, finished with melted cheese

Dessert

DESSERT OF THE DAY

Chef's Special

Weekly Lunch Specials

FRIDAY \$25⁺⁺

Starters

CREAMY BROCCOLI CHEESE SOUP

Tender broccoli and rich melted cheese blended into a smooth, indulgent soup – the perfect comfort starter

or

MIXED GREEN SALAD

Crisp garden greens tossed in a light, creamy herbed mayonnaise dressing

Mains

MUSHROOM BEEF STEW WITH BUTTER PILAU RICE

Slow-cooked beef stew with mushrooms and seasonal vegetables in a deep, savory gravy.
Served with fragrant butter pilau rice

or

SPAGHETTI FISH FINGERS AGLIO OLIO

Spaghetti tossed in warm garlic-infused olive oil, topped with golden, crispy fish fingers
– a simple classic with a fun twist

or

THIN-CRUST PIZZA

Option: Mixed Vegetables or Bacon

Crispy thin-crust on a rich tomato base, topped with your choice of fresh seasonal vegetables or savoury bacon, topped with melted cheese

Dessert

DESSERT OF THE DAY

Chef's Special

* All prices are subject to 10% service charge & prevailing government taxes.