

CLASSIC CHINESE BENTO LUNCH

Menu A

Wok-fried Citrus Soy Barramundi Fillet (G)

Sustainable Barramundi, Bonito Flakes, Citrus Sauce

Stir-fried Sichuan Chicken (G)

Boneless Chicken Thigh, Broccoli, Sichuan Chili Sauce

Braised Spinach with Duo Mushroom (V)

Chinese Spinach, Shimeji, Shitake Mushroom, Mushroom Sauce

Golden Egg Fried Rice (V)

Egg Yolk Fried Rice, Mixed Vegetables, Jasmine Rice

Egg Tart (D, G, V)

Menu B

“Cantonese-style” Red Snapper

Sustainable Red Snapper, Leek, Coriander, Fish Sauce

Stir-fried Chicken with Ginger

Boneless Chicken Thigh, Garlic, Scallion, Ginger

Kung Pao Bean Curd (V)

Broccoli, Kung Pao Sauce, Dried Chilli

Wok-fried Yellow Noodle with Vegetables (V)

Seasonal Vegetables, Premium Soy Sauce, Egg, Scallion

Osmanthus Jelly (Vegan)

Wolfberry, Osmanthus Flower

(A)Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (P) Pork, (S) Shellfish, (VE) Vegan, (V) Vegetarian

LOCAL DELIGHT BENTO LUNCH

Menu A

Ayam Goreng Serai (G)

Turmeric Chicken Thigh, Lemon grass, Ginger

Fish Curry

Seabass Fillet, Fresh Tomato, Chef's Special Masala Mix

Terung Masak Merah (S)

Fried Brinjal, Tomato-onion Sambal, Dried Chili, Tamarind

Jasmine Fragrant Rice (V)

Panda Kaya Cake (D, G, V)

Pandan Sponge, Kaya Cream, Coconut Cremeux

Menu B

Ayam Panggang (G)

Marinated Chicken Thigh, Dard Soy Sauce

Singapore Chili Tiger Prawn (D, S)

Sweet-Spicy Chili Sauce, Ginger, Fresh Coriander

Sayur Lodeh (S)

Cabbage, Long Bean, Carrot, Coconut Curry Sauce

Nasi Goreng (S)

Fried Rice with Shrimps and Fried Shallot

Mango Mousse Cake (D, G)

Vanilla Genoise, Mango Cream

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GOURMET WESTERN BENTO LUNCH

Menu A

Steamed Barramundi Fillet (D, S)

Sustainable Barramundi, Black Mussel, Fennel Cream Sauce, Black Olives

Corn-fed Chicken ‘Piperade’

Boneless Chicken Thigh, Bell Pepper Ragout, Paprika

Roasted Cauliflower and Broccoli (V)

Garlic, Extra virgin olive oil, Thyme

Pilaf Rice (V)

Parsley, Onion, Fragrant Jasmine Rice, Extra virgin olive oil

New York Cheesecake (D, G, N, V)

Baked Cheesecake, Vanilla Crumble

Menu B

Pan-seared Dill Marinated Seabass

Zucchini-eggplant Tomato Sauce, Fresh Basil

Baked Cajun-spice Chicken

Boneless Chicken, Cajun Spices Mix, Fresh Herbs

Slow-cook Vegetable Caponata (V)

Seasonal Vegetables, Kalamata Olives, Tomato Sauce

Penne Pasta with Pesto Sauce (G, N, V)

Parmesan Cheese, Italian Pesto, Roasted Pine Nuts

Peach Frangipane Tart (D, G, N, V)

Poached Peach, Pastry Cream, Vanilla Sablée

(A)Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (P) Pork, (S) Shellfish, (VE) Vegan, (V) Vegetarian