

Executive Set Lunch

Main Course A

Grilled Beef Sirloin with Aioli Potato Wedges and Butter Green Peas

Asian Style Roasted Chicken with Sautéed Mushrooms and Coconut Pandan Rice

Al Forno Monkfish with Cherry Tomatoes, Olives, Capers and Lemon Butter Sauce

Farfalle Pasta with Clam and Tomato with Sea Clam, Cherry Tomotoes and Fresh Basil

Spinach Risotto
with Snow Sprouts and Crispy Parma Ham

Seafood Pizza with Capsicum, Onion and Thousand Island Dressing



Main Course B

Grilled OX Tongue with Boiled Potato ,Bacon Cabbage and Green Peppercorn Reduction

Pan-Seared BBQ Pork Chop with Homemade Coleslaw and Fries

Crispy Buttered Pomfret with Boiled Broad Beans, Parsnip Purée and Tomato Basil Sauce

Chorizo Fettuccine with Chorizo Sausage, Capsicum and Red Onion

Seafood Paella with Assorted Seafood, Chorizo, Capasicum and Saffron

Pizza with Curry flavoured Prawn Chestnut, Raisins and Chutney



Main Course C

Slow-Cooked Beef Cheek with Crunchy Potatoes and Lemon Zest

Grilled Whole Pigeon with Balsamic Beetroot and Port Wine Reduction

Pan-Fried Red Snapper with White Radish, Creamy Taro and Japanese Miso Sauce

Linguine with Tiger Prawn and Anchovy with Chili, Sliced Garlic, Eggplant and Cherry Tomatoes

Scallop Risotto with Green Pea Purée, Capsicum Juice and Gorgonzola

Quattro Stagioni Pizza with Gorgonzola, Taleggio, Parmesan and Mozzarella Cheese



Main Course D

Roasted Rack of Lamb
with Spicy Mint Yogurt and Tomato Couscous

Grilled Tiger Prawn with Homemade Citrus Salad and Goat Cheese

Seasonal Seafood with Garlic Prawns, Octopus, Clams and Mussels served with Grilled Rye Bread

Spahghetti Alla Puttanesca with Capers , Anchovy, Olives and Chili

"Portuguese Style" Duck Rice with Confit Duck Meat, Chorizo Sausage, Capsicum and Olives

Salmon Pizza with Roasted Salmon, Sour Cream and Fresh Dill



Main Course E

Char- Grilled Beef Tenderloin with Mushroom Ragout, Lyonnaise Potato and Béarnaise Sauce

Roasted Crackling Pork Belly with Gratin Potato and Italian Tomato Salad

Over-Seared Salmon Fillet with Parma Ham and Kataifi Beetroot Mashed Potato, Honey Root Vegetable and Citrus Butter Cream

Orzo Pasta with Crab Meat with Baby Spinach, Bonito and Red Miso Cream Sauce

Seafood Bouillabaisse Risotto assorted Seafood in Saffron Broth

Ricotta Cheese and Spinach Pizza with Sun-Dried Tomato