

Lunch Set Menu

2-course \$18

Appetiser or Soup

Main Course

or

Main Course

Dessert

Mocktail of the day (student-concocted)

Tea or Coffee

3-course \$20

Appetiser or Soup

Main Course

Dessert

Mocktail of the day (student-concocted)

Tea or Coffee

Our students are happy to advise you on our daily specials

MAIN COURSE

Braised Oxtail

Chinese Herbs, Mushroom,
Caramelized Pineapple and Daikon \$16
(\$4 supplement for set menu)

Chicken Rendang Banh Mi

Chicken, Pickles, Chef Sauce,
Salad, Home-Made Baguette \$11

Pad Krapoh Gai

Minced Chicken, Long Bean, Home-Grown Thai Basil,
Chilli, Fragrant Rice, Egg \$12

Ipoh Hor Fun

Prawns, Mushroom, Fish Cake, Shredded Chicken,
Rice Flat Noodle, Green Vegetable and Egg Gravy \$15
(\$3 supplement for set menu)

Baked Kicap Manis Salmon

Salmon, Kaffir Lime Marinade,
Sambal Goreng and Kicap Manis Sauce \$16
(\$4 supplement for set menu)

Pineapple Fried Rice

Plant Based Meat, Pineapple, Nuts, Raisin \$14

Add Plain Fragrant Rice \$2

DESSERT

Orh Nee

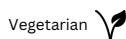
Yam, Scallion Oil, Coconut Milk,
Pumpkin, Ginkgo Nuts \$7

Fruit Plate

Tropical Fresh Cut Fruits \$6

Mango Pomelo Sago

Mango, Pomelo, Sago, Coconut Milk \$7



Home-grown vegetables are featured in this menu

This experience is brought to you by the Nitec in Asian Culinary Arts and Nitec in Hospitality Operations students

All prices are inclusive of GST and exempted from service charge. NETS, VISA and Mastercard payments are accepted.

