

SET DINNER A

(MONDAY TO FRIDAY 5:00PM - 8:30PM)

ALL SETS INCLUDE:
DAILY SOUP / CLASSIC CAESAR SALAD /
FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

SLOW COOKED HANGER STEAK
WITH CREAMY PEPPERCORN SAUCE
\$288

SQUID INK SPAGHETTI
WITH SEAFOOD IN TOMATO SAUCE
\$208

ROASTED WHOLE SNAPPER STUFFED
WITH FENNEL & HERBS IN LEMON OLIVE OIL
\$238

ASSORTED MUSHROOM & SPINACH RISOTTO 
\$188

**+\$20 FOR COFFEE OR TEA
**\$50 CONCESSION
IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

9 – 20 DECEMBER 2024

(EXCEPT FOR PUBLIC HOLIDAYS)

SET DINNER B

(MONDAY TO FRIDAY 5:00PM - 8:30PM)

ALL SETS INCLUDE:
DAILY SOUP / CLASSIC CAESAR SALAD /
FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

PAN SEARED GAROUPA FILLET
WITH THYME CREAM SAUCE

\$238

LINGUINE WITH CRABMEAT
& OYSTER IN WHITE WINE SAUCE

\$208

BRAISED US OX TAIL WITH MASHED POTATO

\$288

VEGETABLES LASAGNES 

\$188

**+\$20 FOR COFFEE OR TEA

**\$50 CONCESSION

IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

23 DECEMBER 2024 - 3 JANUARY 2025

(EXCEPT 24 - 26 DECEMBER)

(EXCEPT FOR PUBLIC HOLIDAYS)

SET DINNER C

(MONDAY TO FRIDAY 5:00PM - 8:30PM)

ALL SETS INCLUDE:
DAILY SOUP / CLASSIC CAESAR SALAD /
FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

BEEF RAGOUT HANDMADE FETTUCCINI
WITH CHEESE CHIPS

\$228

MEDITERRANEAN BAKED HALIBUT

\$248

MILAN-STYLE PORK RIB

\$268

CAULIFLOWER STEAK WITH COCONUT-TURMERIC
RELISH & SMASHED POTATO 

\$198

**+\$20 FOR COFFEE OR TEA

**\$50 CONCESSION

IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

6 – 17 JANUARY 2025

(EXCEPT FOR PUBLIC HOLIDAYS)

SET DINNER D

(MONDAY TO FRIDAY 5:00PM - 8:30PM)

ALL SETS INCLUDE:
DAILY SOUP / CLASSIC CAESAR SALAD /
FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

DUCK LEG CONFIT RISOTTO

\$228

SAUCY SEAFOOD BOIL

\$258

GARLIC BUTTERFLY CHICKEN & VEGGIES

\$268

ZUCCHINI & EGGPLANT MOUSSAKA 

\$198

**+\$20 FOR COFFEE OR TEA

**\$50 CONCESSION

IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

20 - 28 JANUARY 2025

(EXCEPT FOR PUBLIC HOLIDAYS)