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**\$20 LUNCH MENU**

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***ALL DISHES ARE DESIGNED TO SHARE BUT MAY BE PLATED INDIVIDUALLY***

**CHOICE OF  
SALAD**

Green Papaya Salad, Market Apples and Candied Ginger

Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed Vinaigrette

**CHOICE OF  
ENTRÉE**

Grilled Salmon Salad  
Crystallized Mustard and Lemon Soy Dressing

Pork Vindaloo

Red Curried Duck

Jasmine and Brown Rice

*\*Menu subject to change based on seasonal availability*



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**\$25 LUNCH MENU**

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***ALL DISHES ARE DESIGNED TO SHARE BUT MAY BE PLATED INDIVIDUALLY***

**CHOICE OF  
SOUP OR SALAD**

Green Papaya Salad, Market Apples and Candied Ginger

Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed Vinaigrette

Chicken and Coconut Milk Soup

**CHOICE OF  
ENTRÉE**

Grilled Salmon Salad  
Crystallized Mustard and Lemon Soy Dressing

Pork Vindaloo

Red Curried Duck

Chili-Garlic Egg Noodles  
Seared Shrimp and Star Anise

Jasmine and Brown Rice

**DESSERT**

Assorted House Made Ice Cream & Sorbet

*\*Menu subject to change based on seasonal availability*



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**\$30 LUNCH MENU**

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*ALL DISHES ARE DESIGNED TO SHARE BUT MAY BE PLATED INDIVIDUALLY*

**APPETIZERS**

Black Pepper Shrimp

Spiced Chicken Samosas

**SALAD**

Market Green Salad, Radishes, Cherry Tomatoes & Sesame Seed Vinaigrette

**ENTRÉE**

Grilled Salmon Salad

Crystallized Mustard and Lemon Soy Dressing

Red Curried Duck

Char Grilled Chicken, Kumquat Lemongrass Dressing

**SIDE DISHES**

Baby Corn and Broccoli, Lemongrass and Chili

**DESSERT**

Assorted House Made Ice Cream & Sorbet

Gourmet Cookies

*\*Menu subject to change based on seasonal availability*