

LUNCH SET MENU



The
Noon Affair



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Available only on Weekdays Lunch from Monday to Friday

Appetiser

Duo of Flavours

Lemon Butter Prawn, Grilled Satay (Chicken)

Soup

“Hokkien Style” Bak Kut Teh (Mini Portion)

A bowl that nourishes both belly and soul, our Bak Kut Teh is stewed low and slow in a heady herbal broth with Sakura pork ribs and served with deep-fried dough fritters.

Main Course

Mandarin Chicken Rice

Some call it Legendary, others call it Iconic. This dish is simply what we have been proudly serving since 1971.

Perhaps it's because our free-range chickens (about 2kg each, producing 4 servings) are specially reared for 60 days that is an additional 15 days more to ensure plumper, juicier, and more flavourful meat. Or the fact that it is lovingly cooked in an aromatic stock, slowly steamed till tender, and then cooled to seal in the symphony of flavours. We can't tell you all our secrets, but we invite you to taste this special dish that has put us on the map for over 50 years.

Or

Seafood Hokkien Mee

This umami-rich, flavourful stirfry combines fresh, succulent prawns, squid, pork belly, eggs, bean sprouts and chives with thick bee hoon (rice vermicelli) and yellow noodles. Simmered over high heat in rich, homemade seafood broth, this dish is a seafood-lover's must-have.

Dessert

Trio of Peranakan Kuehs

Sago Bandung, Kueh Bengka, Sarang Semut

Add-ons

Lobster Laksa (Mini Portion)

15

Lawson's Dry Hills Sauvignon Blanc or Pinot Noir (Glass / Bottle)

10/60

Osmanthus Oolong Sparkling Tea (Bottle)

55

45 Per Person

All prices are subject to service charge and GST. This Set Lunch is available for 1 person only and is not applicable in conjunction with other existing promotions. Dishes may contain nuts, wheat, milk and eggs. Please speak to our team to find out more.