

Ramadan 2024 Menu

Lunch Mon - Fri: \$94++ per adult, \$25++ per child (6 - 12 y/o)
 Lunch Sat- Sun: \$98++ per adult, \$25++ per child (6 - 12 y/o)
 Dinner Mon - Thu: \$118++ per adult, \$30++ per child (6 - 12 y/o)
 Dinner Fri - Sun: \$128++ per adult, \$30++ per child (6 - 12 y/o)



SEAFOOD ON ICE

Poached Tiger Prawn
 Australia Black Mussel
 Sea Whelk
 Sweet Clam
 Baby Abalone
 Half Shelled Scallop *(weekday dinner & weekend lunch and dinner)*
 Baby Rock Lobster *(weekend dinner only)*
 Irish Oyster *(weekend dinner only)*
 Condiments: Lemon Wedges, Cocktail Sauce, Hot Sauce, cut Chili Padi with Soya, Thai Sweet Chili

 Cold Whole Seabass *(daily lunch)*
 Cold Whole Baked Salmon *(daily dinner)*

ULAM & SAMBAL BELACAN

White Cabbage, Carrot, Cucumber, Assorted Pickle, Tempeh, Long Bean, Local Lettuce, Ulam, Chili Padi, Calamansi

Condiments: Terasi, Nyonya Sambal Belacan, Sambal Ikan Bilis, Garlic Chili & Sambal Tumis

SALAD & CONGEE

Air Flown Mesclun
 Romaine Lettuce
 Cherry Tomato
 Japanese Cucumber
 Carrot
 Sweet Corn

Choice of Dressing
 Caesar Dressing
 Thousand Island
 Sesame Dressing
 Herbs Olive Oil

Sweet Potato Congee
Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Spring Onion, Fried Shallot, Ginger, You Tiao, Century Egg, Braised Soya Egg with Tau Pok

**Please note that this menu is subject to changes on a daily basis,
 depending on the availability of ingredients.**

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COMPOUND SALAD

4 salad on rotation

Quinoa and Kale Salad with Marinades
Cajun Chicken Summer Vegetable with
Smoked Chicken
Three Bean Salad with Chicken Ham
Macaroni Pasta with Smoked Duck Salad
Roasted Duck Salad with Pomegranate
Bow Tie Pasta Salad with Seafood
Tuna Nicoise Salad
Thai Papaya Salad with Seafood Salad
Pesto Beef Salad
Creamy Potato Salad with Beef Pastrami
Beef Salad (Yam Nua)

JAPANESE CORNER

Fresh Salmon Sashimi
(dinner only)

Assorted Sushi and Maki Roll
(dinner daily and weekend lunch only)

*Condiments: Soy Sauce, Wasabi
& Pickled Pink Ginger*

SOUP

1 Asian Soup on rotation

Beef Ball Soup (Bakso)
Oxtail Soup
Soto Ayam
Chicken Herbal Soup

1 Western Soup on rotation

Cream of Cauliflower
Cream of Mushroom
Cream of Tomato
Minestrone

HEALTH CORNER

3 dishes on rotation

Tzatziki & Vegetables Crudites
Summer Quinoa Salad
Greek Salad, Mushroom Salad
Tabbouleh Salad
Caprese Salad
Pumpkin Salad with Broccolini
Roasted Asparagus & Pea Salad
Chickpea Salad
with 3 types of hummus & dips

CHEF'S LIVE STATION SIGNATURES

Freshly Made Prata

with selection of Dhal or Chicken Curry

Signature Hainanese Chicken Rice

Roasted Chicken, Steamed Chicken or
Roasted Duck
*Condiments: Chicken Rice Chili, Ginger
Puree and Dark Soy Sauce*

Chef's Signature Singapore Laksa

served with a choice of Boiled Egg, Tow Pok,
Prawn, Fish Cake, Beansprout, Laksa Leaf,
Sambal Onion

Cucur Udang with assorted dips

(dinner daily only)

Goreng Pisang

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ASIAN DELIGHTS

1 Seafood on rotation

Stir-Fry Sotong with Sambal Hijau

Spiced Prawn Sambal

Lemak Siput Sedut

(fresh mud snails in spicy coconut gravy)

Chili Crab with Mantao

(weekend dinner only)

1 Vegetable on rotation

Sambal Goreng Jawa

(fried beancurd & tempe with long beans cooked in belacan)

Sayur Lodeh

(cabbage, carrot, long beans & tofu cooked in spiced coconut gravy)

Terung Sambal Belado

(Eggplant with stir-fried sambal)

Urap

(fresh vegetables & bean sprouts mixed with seasoned grated coconut)

1 Beef/Lamb on rotation

Beef Rendang

Paru Belado

(fried beef lungs tossed in stir-fried sambal)

Lemak Babat

(beef tripe cooked in thick coconut gravy)

1 Chicken/Duck on rotation

Lemak Chili Padi Ayam

Ayam Masak Merah Kerisik

Kampung Ayam Goreng with spices

Braised Basil Chicken

1 Fish Dish on rotation

Asam Pedas Fish (Ikan)

Fried Ikan Kampung With Spices

Sweet & Sour Fish

Steam Fish with Black Bean Sauce

1 Rice/Noodle on rotation

Seafood Mee Goreng Mamak

Nasi Goreng Ayam

Wok-Fried Hong Kong Noodle with Shrimp

Seafood Fried Rice

Assorted Satay (chicken/mutton)

submerged in peanut sauce

with selection of condiments

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BARBECUE STATION

3 on rotation (dinner only)

Fish Otah
Sambal Sotong
BBQ Honey Chicken Wings
Grilled Lamb Chops (weekend only)

CARVINGS

Roasted Leg of Lamb or Roasted Beef Ribeye
(weekday dinner only)

Roasted Whole Baby Lamb with Condiments
(weekend dinner only)

Roast Baby Potato with Caramelized Onion
(daily dinner)

Roast Seasonal Vegetable With Herbs Oil
(daily dinner)

MAKE YOUR OWN

Kueh Pie Tie

Condiments: Shrimp, Egg Shredder, Peanut
Crush, Coriander Leaf, Nyonya Sambal

HOT WESTERN FEASTERS

1 Seafood on rotation

Pan-fried Fish with Fennel and Orange
Mexican Baked Salsa Fish
Seafood Mornay
Black Mussel in Basil Cream Sauce

1 Beef/Lamb on rotation

Slow Cooked Beef Short Rib with BBQ Sauce
Beef Stifafo
Irish Lamb Stew
Lamb Moussaka

1 Chicken on rotation

Chicken Lasagna
Chicken Chasseur (Poulet Chasseur)
Chicken Fricassee
Roasted Spring Chicken with Aprico Sauce

**Roast Baby Potato with Caramelized Onion
Roast Seasonal Vegetable with Herbs Oil**

INDIAN PALETTE

1 Rice on rotation

Biryani Rice
Lemon Rice
Peas Pulao

1 Seafood on rotation

Fish Tikka Masala
Goan Fish
Prawn Vindaloo

1 Meat on rotation

Butter Chicken
Tandoori Chicken
Chicken Masala

1 Vegetable on rotation

Dal Fry
Aloo Gobi
Palak Paneer

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SWEET TEMPTATIONS

Cold Dessert

Ice Cream with Wafer or Rainbow Bread

D.I.Y

Ice Kachang
Ice Chendol

Hot Dessert (1 on rotation)

Cheng Teng
Pengat Pisang
Red Bean soup with Ginkgo Nut
Bubur Hitam
Tau Suan with You Tiao
Green Bean Soup with Sago
Bubur Cha Cha

Baked Dessert

Kueh Bahulu
Bingka Serikaya
Traditional Cookies
Assorted Traditional Malay Kueh and Mini
French Pastries

Seasonal Fresh Fruits

Different types of assorted cut
fruits on daily rotation

Chocolate Fondue

with assorted fruits and condiments

THIRST QUENCHERS

Hot Quenchers

Coffee

Espresso

Café Latte 

Cappuccino 

Flat White 

Tea

Earl Grey
Peppermint
Chamomile
English Breakfast
Jasmine Green Tea

Steamed Milk

Cold Quenchers (3 on rotation)

Calamansi
Blackcurrant
Peach Tea
Ice Lemon Tea

*Nutri-Grade mark is based on default
preparation (before addition of ice)*

