

# 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.**

# Ramadan 2024 Menu

## 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

Classic Thai 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

# Ramadan 2024 Menu

## 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