

Malay and Nonya Selection

Nasi Puteh: steamed white rice

Beef Rendang: beef simmered in coconut milk and local spices

Sayor Lodeh: mixed vegetables with coconut gravy

Cucur Sayor: crispy vegetable fritters

Mee Goreng: fried yellow noodles or bee hoon with chilli sambal or yellow bean paste

Fish / Prawns / Chicken /Lamb - cooked in different styles: masak merah / lauk pedas / tau cheo / assam manis / kurma

BBQ

Otak Otak

Sambal Fish

Condiments: calamansi, sambal chilli, sambal belachan and achar timun (Malaysian cucumber salad)

Satay Grill

Selection of Satay: chicken / lamb / beef

Condiments: rice cakes, diced cucumber, onions, warm peanut sauce

Chinese Selection

Soup of the Day Wok Fried Seasonal Vegetables

Fried Rice: seafood / chicken meat / crabmeat

Fried Noodles (Singapore style)

Seasonal Seafood: prawns / mussels

Steamed whole Fish

Fried Carrot Cake

Roast Duck

Hainanese Style

Steamed Chicken

Braised Chicken with Soya Sauce

Chicken Rice

Clear Chicken Broth

Condiments: homemade chilli, minced ginger, superior dark soy sauce, sliced cucumber, sliced tomato, sambal chilli, plum sauce, fried shallots

Additional Dinner Items (Chinese Selection)

Wok Fried Crab: black pepper or chilli crab

Condiments: sambal chilli, sliced red chilli, marinated green chilli, light soy sauce,

Chinese Noodle Selection

Prawn Mee Soup: noodles in rich prawn broth

Laksa Singapura: rice vermicelli in spicy coconut gravy

Chicken Noodle Soup: rice noodles and shredded chicken

Hot and Sour Broth: rice noodles and straw mushroom

Local Vegetables with Oyster Sauce

Condiments: sliced red chilli, sliced green chilli, chilli powder, spring onion, fried shallots, light soy sauce, laksa leaf and calamansi

Indian Tandoor Selection

Tandoori Murgh: skinless chicken baked in tandoor oven

Machi Hariyali Tikka: marinated fish cubes with yoghurt, ajwain and Indian spices

Paneer Tikka: homemade cottage cheese

Lassuni Kebab: garlic flavored boneless chicken

Bhotti Kebab: marinated tandoor lamb cubes

Bread and Rice

Plain Naan

Garlic Naan

Roti Prata

Chicken Murtabak

Saffron Basmati Rice

Condiments: onion, lime wedges, mint yogurt, raita (Indian yoghurt salad), mango chutney, papadum

Indian Selection

Murgh Ka Salan: chicken curry

Gosht Vindaloo: mutton cubes cooked with potato and spices

Jhingga Masala: prawns in thick gravy

Dhall Makhani: stewed black kidney beans with cream

Makki Khumb: baby corn and mushroom masala

Palak Paneer: spinach cooked with homemade cottage cheese

Aloo Shimla Mirch: stir fried potato with capcisiium

Additional Dinner Items (Indian Selection)

Tandoori Prawns with Traditional Spices

Tandoori Aloo: tandoor oven baked potato Dhall Palak: stewed lentils with spinach

Keema Mattar: minced mutton gravy with green peas

Murgh Makhani: boneless chicken in tomato and cashew nut gravy

Lauki Channa Masala: chick peas with bottlegourd, masala

Malai Kofta: potato and cheese balls in cashew nut gravy,

Local Salad Selection

Gado Gado with Peanut Sauce
Chinese Rojak
Popiah

Dessert Selection

Sago Gula Melaka
Mango Pudding
Gui Ling Gao: herbal jelly with honey
Min Jiang Kueh: local pancake with grated coconut, red bean paste and peanuts
Kueh Lapis
Assorted Nonya Kueh
Barfi: Indian sweets

Warm

Banana and Sweet Potato Fritter (seasonal)
Cheng Teng: chinese dried fruits in syrup dessert
Bubur Kacang: green bean soup
Pulut Hitam with Coconut Cream (black glutinous rice)

Cold

Ice Kacang
Chendol

Soft serve ice cream

Coconut, chocolate
Toppings – seasonal fruits, ice kacang toppings, love letter, palm sugar

Seasonal Fruits

Watermelon, Papaya, Pineapple and other local fruits in season
Menu items can be replaced with chef's recommended selections when required.