

STRAITSKITCHEN

Ramadan Dinner & Hari Raya Puasa Menu

Ramadan Dinner | 6 May – 4 June 2019
Dinner
\$78++ per Person
\$38++ per Child (5 - 12 years old)

Hari Raya Puasa | 5 June 2019
Lunch
Dinner
\$68++ per Person
\$78++ per Person
\$38++ per Child (5 - 12 years old)

Malay & Nyonya Selection

Day 1:

Nasi puteh: Steamed organic fragrant white rice (V)
Sayur lodeh: Braised vegetables, turmeric coconut gravy, shrimp paste
Beef rendang: Braised beef shoulder, lemon grass, grated coconut, coconut cream
Ayam buah keluak: Braised chicken, blue ginger, gravy
Ayam masak kicap: Fried chicken, kicap manis, lemon grass, spices
Mutton dacha: Mutton curry, lentils, eggplant, carrots, potatoes
Sambal goreng: Fragrant sambal, coconut milk, tofu, tempeh
Sambal lala: Stir-fried lala clams, fragrant sambal, red onions, fried shallots
Peria goreng: Fried bitter gourd, dry shrimps
Ikan masak lemak: Barramundi, turmeric, spices

Day 2:

Nasi puteh: Steamed organic fragrant white rice (V)
Lodeh nangka: Young Jackfruit, turmeric, coconut gravy (V)
Beef rendang: Braised beef shoulder, lemon grass, grated coconut, coconut cream
Ayam buah keluak: Braised chicken, blue ginger, gravy
Ayam masak merah: Braised chicken, tomato paste, ginger flower, lemon grass, spices
Mutton curry: Braised mutton, coconut milk, curry, potatoes, spices
Sambal petai: Stir-fried cluster beans, fragrant sambal, anchovies, tempeh
Kacang panjang goreng kunyit: Stir-fried long beans, onions, shrimp paste, chilli
Udang masak lemak: Black tiger prawns, turmeric, coconut, spices
Ikan goreng belacan: Barramundi, dried shrimps, Malay spices

Day 3:

Nasi puteh: Steamed organic fragrant white rice (V)
Sayur lodeh: Braised vegetables, turmeric coconut gravy, shrimp paste
Beef rendang: Braised beef, lemon grass, grated coconut, coconut cream
Ayam buah keluak: Braised chicken, blue ginger, gravy
Ayam goreng belacan: Stir-fried chicken, tomatoes, lemon grass, dried shrimp
Mutton korma: Braised mutton, coriander, potatoes, spices
Sambal goreng: Fragrant sambal, coconut milk, tofu, tempeh
Ikan masak singgang: Crispy fried sustainable fish, lime, tamarind, tomato
Kacang bonchis goreng: Stir-fried green beans, garlic, chilli (V)
Sotong Sambal: Stir-fried squid, fragrant sambal, tomatoes, onions, pineapple

Day 4:

Nasi puteh: Steamed organic fragrant white rice (V)
Lodeh nangka: Young jackfruit, turmeric, coconut gravy (V)
Beef rendang: Braised beef, lemon grass, grated coconut, coconut cream
Ayam buah keluak: Braised chicken, shrimp paste, lemon grass, spices
Ayam lemak chilli api: Stir-fried chicken, turmeric, chilli, lemon grass
Mutton masak merah: Braised mutton, tomatoes, chilli, lemon grass, blue ginger
Ikan bilis kacang bercili: Stir-fried green mussels, ginger flower, fragrant sambal, anchovy, chilli
Terong berlada: Stir-fried eggplant, chilli, dry shrimp
Udang lada hitam: Stir-fried black tiger prawns, black pepper sauce
Ikan assam pedas: Malacca style hot & sour sustainable fish, lady fingers, black pepper, salted vegetable

(V) Vegetarian, may contain egg & dairy

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Malay BBQ Selection

Ketam bunga bakar:	Flower crab, turmeric, lemon grass
Udang bakar:	Tiger prawn, Malay spices
Sayap ayam bakar:	Barbecue whole chicken wing, dark soya sauce, lime leaf, spices
Ikan bakar:	Grilled sambal marinated whole fish in banana leave
Otah-Otah:	Grilled mackerel fish cake, tapioca starch, chilli, banana leaf

Ouzi:	Slow cooked Arabic spiced lamb shank
Condiments:	Oriental nut rice, yoghurt, tahini, lemon

Porridge

Bubur kambing or lembu:	Organic fragrant porridge, minced lamb or minced beef, cinnamon, fried shallot
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Satay grill

Selection of satay:	Chicken / lamb / beef
Condiments:	Rice cakes, diced cucumber, onions, warm peanut sauce

Local Salad Selection

Popiah:	Braised turnip, sustainable black tiger prawns, peanut, cage free egg, bean sprouts, Chinese parsley, local lettuce
Chinese rojak:	Mixed fruits, crispy bean curd, crispy dough fritter, peanut, prawn paste
Gado-gado:	Long beans, rice cakes, fermented beans, cucumber, potatoes, kang kong, bean cake, carrot, cabbage, peanut sauce (V)

Mezzeh

Hummus:	Chickpea, sesame paste, garlic, labneh (V)
Moutabel:	Eggplant, sesame paste, garlic, labneh, pomegranate seeds (V)
Baba ghanoush:	Smoked eggplant, tahini paste, lemon, pomegranate, olive oil (V)
Tabbouleh:	Parsley, tomato, white onion, lemon juice, cracked wheat (V)
Fattoush salad:	Cucumber, lettuce, tomato, capsicum, mint leaf, red radish, lemon juice, olive oil (V)
Khiar bil laban:	Yoghurt, cucumber, mint (V)
Feta cheese salad:	Feta cheese, tomato, onion, lemon juice, olive oil
Hara potatoes:	Potato, chilli, coriander, Arabic spice, lemon juice, olive oil

Freshly baked Arabic pita bread
Assorted olives & pickles (V)

Sustainable Seafood on ice

Sri Lankan slipper lobsters
Vietnamese black tiger prawns
Malaysian lala clams & green mussels

Condiments

Homemade nyonya sauce, Thai seafood sauce, fish sauce with chilli & sesame, mint sauce
Fermented soya bean & coriander sauce, lime, lemon

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Chinese Wok Selection

Day 1:

Wok-fried rice
Seasonal vegetables:
Fish of the day:
Steamed chicken cake:
Stir-fried local clam:
Crispy-fried aceh tiger prawns
Wok-fried indo-china mud crab:
Double boiled soup of the day

Silver fish, carrots, sweetcorn, egg, crispy garlic
Poached organic broccoli, crabmeat, ginger & egg gravy
Crispy-fried fish of the day, birds' eye chilli, salt eggs sauce
Minced chicken & prawn, preserved vegetable
Dried shrimp, garlic, ginger, coriander
Black pepper, butter, curry leaf
Singaporean chilli crab & egg gravy, man tao buns

Day 2:

Char kway teow:
Seasonal vegetables:
Fish of the day:
Crispy-fried chicken:
Stir fried squid:
Stir fried slipper lobster
Wok-fried indo-china mud crab:
Double boiled soup of the day

Rice noodles, yellow noodles, tiger prawns, squid, chives, dark soy sauce
Poached local spinach, conpoy both, crispy shallots
Steamed fish of the day, chilli, Salted mustard green, coriander
Shrimp paste, birds' eye chilli, curry leaf
Gong bao sauce, cashew nut, ginger, garlic, onion, vinegar
Salted egg yolk, birds' eye chilli, curry leaf
Dried shrimp, lemongrass, curry leaf, onion, chilli

Day 3:

Fried carrot cake:
Seasonal vegetables:
Fish of the day:
Steamed whole chicken:
Stir fried yesso scallops:
Crispy-fried aceh tiger prawns
Wok-fried indo-china mud crab:
day

Carrot & radish paste, egg, dried shrimps, dark soy sauce, spring onion
Stir fried dau miao, garlic (V)
Crispy-fried fish of the day, homemade Thai sauce
Chinese mushrooms, ginger & spring onion sauce, sesame oil
Green asparagus, oyster sauce, beech mushrooms, black fungus, chilli
Fragrant coconut gravy, curry leaf, onion
Black pepper sauce, curry leaf, spring onion Double boiled soup of the

Day 4:

Braised glass noodles:
Seasonal vegetables:
Fish of the day:
Crispy whole chicken:
Stir fried lala clam:
Wok-fried slipper lobster:
Wok-fried indo-china mud crab:
Double boiled soup of the day

Prawn, mushrooms, red pepper, oyster sauce
Water chestnut, sweet pea, black fungus, capsicum
Steamed fish of the day, superior soya sauce, coriander
Fruit salad, spicy lime sauce
Garlic, ginger, spring onion, coriander
Oatmeal, chilli, curry leaf, butter
Ginger flower, lemongrass, garlic, chilli

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Chinese BBQ

Roasted duck

Roasted chicken

'Hainanese style' poached chicken

Braised chicken in superior soy sauce

Ginger rice & rich clear chicken broth

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

Chinese Noodles

Choice of soup:

Laksa broth, rich prawn broth, chicken broth, herbal mushroom broth

Choice of:

Flat rice noodles | thin rice noodles | rice vermicelli | silver needle noodles
| yellow egg noodles

Choice of:

Chicken & prawn dumpling | sustainable fish cake | sustainable fish balls
sustainable black tiger prawns | shredded chicken | quail eggs | fried
bean curd | yong tau foo (green & red chilli; ladyfinger; bittergourd; bean
curd)

Choice of:

Local seasonal greens (local spinach; baby kalia; baby endives; bean
sprouts; choy sum)

Condiments:

Sliced red chilli, sliced green chilli, sambal chilli, chilli flakes, spring onion,
fried shallots, chopped laksa leaves, light soy sauce

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Indian Tandoor Selection

Day 1:

Tandoori murgh:	Marinated chicken thigh, yoghurt, spices
Tandoori gosht seekh kebab:	Minced lamb, chilli, onions, ginger, garlic, spices
Tandoori machi:	Sustainable market fish, spices, yoghurt
Tandoori lavstar:	Local lobster, ajwaini seed, yoghurt, cashew nut, spices
Tandoori sabji shami kebab:	Carrot, long bean, cheese, spice (V)
Tandoori khumb:	Mushrooms, spices, chilli, turmeric, cumin, spices (V)

Bread & Rice

Tandoori oven:	Naan, plain & garlic (V)
Roti prata:	Indian filo bread, cheese, plain or egg (V)
Murtabak:	Indian filo bread, organic vegetables, curry (V)
Hyderabadi dhum biryani:	Braised lamb shank, long grain basmati rice

Condiments: Onions, lime wedge, mint yoghurt, raita, mango chutney, papadum

Indian section

Butter chicken:	Braised chicken, tomatoes, spices, butter, cream
Gosht masala:	Braised mutton, masala
Machhi ki sar ki salan:	Fried fish head, onions, tomatoes, coconut cream
Jhingga mirch curry:	Fried sustainable prawns, bell pepper
Dal saag:	Braised spinach, lentil, onion, tomato, spices (V)
Rai aloo:	Roasted potatoes, mustard seeds, spices (V)
Methi paneer:	Fenugreek leaves, cottage cheese, tomatoes, spices (V)
Kadai kumb:	Braised mushrooms, green peas, onion, tomatoes (V)

Day 2:

Tandoori murgh:	Marinated chicken thigh, yoghurt, spices
Tandoori gosht seekh kebab:	Yogurt marinated lamb cubed, spices
Tandoori machi:	Fried sustainable fish, spices, yoghurt
Tandoori crabmeat kebab:	Crabmeat, ajwaini seed, yoghurt, cashew nut, spices
Tandoori gobi mugali:	Roasted cauliflower, yoghurt, cashew nut pasta, spices (V)
Tandoori bhrwan aloo:	Cottage cheese, potatoes, spices, chilli, turmeric, cumin, spices (V)

Bread & Rice

Tandoori oven:	Naan, plain & garlic (V)
Roti prata:	Indian filo bread, cheese, plain or egg (V)
Murtabak:	Indian filo bread, organic vegetables, curry (V)
Sumdri dhum biryani:	Braised seafood, long grain basmati rice

Condiments: Onions, lime wedge, mint yoghurt, raita, mango chutney, papadum

Indian section

Butter chicken:	Braised chicken thigh, tomatoes, spices, butter, cream
Keema matar:	Braised mutton stew, masala minced lamb, green peas
Molly machi curry:	Fried sustainable fish, onion, tomato, coconut cream
Jhingga mirch curry:	Fried sustainable prawn, bell pepper, dried chilli, spices
Dal tarkka:	Braised green lentils, tomatoes, onions, masala (V)
Rai aloo capsicum:	Fried potatoes, capsicum, mustard seeds, spices (V)
Baingan matar:	Eggplant, green peas, spices (V)
Shabnam curry:	Braised mushrooms, green peas, onion, tomatoes (V)

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Day 3:

Tandoori murgh:	Marinated skinless chicken, yoghurt, spices
Tandoori adraki panja	Lamb chop, ginger, garlic, spices
Tandoori machi:	Sustainable fish, spices, yoghurt
Tandoori ajwaini jhingga:	Sustainable prawn, ajwaini seed, yoghurt, cashew nut, spices
Tandoori aloo con rools:	Potatoes, sweet corn, cottage cheese, spices, turmeric, cumin, spices (V)
Tandoori homemade samosa:	Green peas, cottage cheese, spices, chilli (V)

Bread & Rice

Tandoori oven:	Naan, plain & garlic (V)
Roti prata:	Indian filo bread, cheese, plain or egg (V)
Murtabak:	Indian filo bread, organic vegetables, curry (V)
Hyderabadi dhum biryani:	Braised lamb shank, long grain basmati rice

Condiments:	Onions, lime wedge, mint yoghurt, raita, mango chutney, papadum
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Indian section

Butter chicken:	Braised chicken thigh, tomatoes, spices, butter, cream
Dal gosht:	Braised lamb curry
Molly machi curry:	Fried sustainable fish, onion, tomato, coconut cream
Jhingga mirch curry:	Fried sustainable prawn, bell pepper, dried chilli, spices
Hari moong dhal curry:	Braised green lentils, tomatoes, onions, masala (V)
Dam aloo:	Roasted marble potato, mustard seeds, spices (V)
Panjabi kadi pakoda:	Yogurt curry, onion dumpling (V)
Shabnam curry:	Roasted mushrooms, green peas, onion, tomatoes (V)

Day 4:

Tandoori murgh:	Marinated chicken thigh, yoghurt, spices
Tandoori gosht seekh kebab:	Minced lamb, chilli, onions, ginger, garlic, spices
Tandoori machi:	Sustainable fish, spices, yoghurt
Tandoori slipper lobster:	Slipper lobster, ajwaini seed, yoghurt, cashew nut, spices
Tandoori bharwaiv:	Red and green capsicum, yoghurt, spices (V)
Tandoori banga pakora:	eggplant, wheat flour, spices, chilli, turmeric, cumin, spices (V)

Bread & Rice

Tandoori oven:	Naan, plain & garlic (V)
Roti prata:	Indian filo bread, cheese, plain or egg (V)
Murtabak:	Indian filo bread, organic vegetables, curry (V)
Kacada biryani:	Braised crabmeat, long grain basmati rice

Condiments:	Onions, lime wedge, mint yoghurt, raita, mango chutney, papadum
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Indian section

Butter chicken:	Braised chicken, tomatoes, spices, butter, cream
Gosht masala:	Braised mutton, masala
Molly machi curry:	Fried sustainable fish, onion, tomato, coconut cream
Jhingga mirch curry:	Fried sustainable prawns, bell pepper, dried chilli, spices
Dal makhani:	Black lentil, kidneys bean, tomato, cream, butter (V)
Saag aloo:	Spinach, potato, spice (V)
Kadai paneer:	Green & red capsicum, chilli, cottage cheese (V)
Shabnam curry:	Roasted mushrooms, green peas, onion, tomatoes (V)

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Dessert Selection

The Date Bazaar: Enjoy extraordinary soft, moist and fully-ripe date varieties, such as ajwa, mabroum, safawi, sukkary al qasim from Saudi Arabia, deglet Nour from Tunisia, amary from Egypt, medjoul from South Africa, falastine from Palestine, pressed fig from Syria and dried apricot from Turkey during Ramadan. Indulge in a delicious taste testing experience.

Baklava: Filo pastry, mixed nuts, Arabic syrup
Basbousa: Semolina flour, ghee, hazelnut, sugar
Ladida Coconut: Desiccated coconut, mixed dried fruits, Arabic syrup
Aish el Saraya
Selection of Kasih Halva's Bread pudding

Assorted nyonya kueh
Peranakan Cookies: Pineapple, almond, oatmeal, cashew nuts
Kueh dadar: Pandan flavoured crepe, grated coconut, palm sugar
Pandan kaya cake: Pandan flavour sponge cake, pandan coconut custard
Gui ling gao: Herbal jelly, honey
Sago gula melaka: Tapioca seeds, palm sugar, coconut milk
Homemade mango pudding, evaporated milk

Warm

Pisang goreng: Deep-fried bananas
Yam & sweet potato fritter
Cheng tng: Longan, red dates, ginkgo nuts, lotus seeds, white fungus, pearl sago, sea olive
Pulut hitam: Black glutinous rice, coconut milk
Yam paste, ginkgo nut
Tapioca in syrup
Mien jiang kueh: Local pancake with peanuts
Muah chee: Glutinous rice cake, mashed peanuts, sugar

Cold

Ice Kachang: Shaved ice, red beans, sweet corn puree, evaporated milk gula melaka, rose syrup
Chendol: Shaved ice, chendol jelly, red bean, coconut milk, gula melaka
Ice jelly, calamansi: Shaved ice, ice jelly, syrup, calamansi

Soft serve ice cream

Pistachio & golden milk

Toppings

Seasonal fruits, apricot puree, ice kachang toppings, love letter, gula melaka, ice cream cone

Seasonal Fruits (minimum 7 types)

Local fruits in season

