

Malay

MENU A

SGD 35+ per Pax

APPETIZER

Thai Seafood Salad

(Poached Fresh Seafood with vermicelli mixed with Thai spicy sauce)

Tahu Goreng

(Fried Tofu served with Spicy Peanut Sauce)

Rojak Buah

(Mixed Fruits with Prawn Paste & Ground Peanut)

Achar

(Vinegared Cuts Cucumber & Carrot mixed with Local Spices)

SOUP

Soto Ayam with Condiments

(Indonesian Clear Chicken Soup)

HOT DISHES

Mutton Dum Briyani

(Basmati Rice cooked in Spicy Masala Paste with Mutton)

Mutton Ribs Dalcha

(Mutton ribs mixed with lentils & veggies cooked in Indian spices)

Ayam Goreng Berempah

(Marinated Fried chicken with fresh ground spices Indonesian Style)

Beef Rendang

(Slow Cooked Beef Cubes in Coconut Milk & Local Spices Indonesian Style)

Cereal Prawn

(Deep Fried Prawn coated with Butter Cereal)

Sweet & Sour Fish

(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

Egg Balado

(Hard Boiled Eggs coated with Chilli Sauce)

Steamed White Rice

(Steamed Basmati Rice)

DESSERTS

Fresh Fruits Platter

(Mixed of Watermelon, Honeydew & Pineapple Slices)

Bubur Pulut Hitam or Jelly Cocktail

(Black Glutinous Rice served with Coconut Milk / Jelly with mixed Cocktail Fruits)

Assorted Malay Kueh* Chef Selection*

(4 Types of Homemade Malay Dessert Delicacies)

Malay

MENU B

SGD 30+ per Pax

APPETIZER

Gado Gado

(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & Fried Tempe & Fried Tofu served with Peanut sauce)

Rojak Buah

(Mixed Fruits with Prawn Paste & Ground Peanut)

Popiah (Veg)

(Deep fried Spring Roll filled with Turnip & Carrot)

Achar

(Vinegared Cuts Cucumber & Carrot mixed with Local Spices)

SOUP

Seafood Tom Yam

(Traditional Thai Seafood Soup)

HOT DISHES

Mutton Dum Briyani

(Basmati Rice cooked in Spicy Masala Paste with Mutton)

Mutton Ribs Dalcha

(Mutton ribs mixed with Lentils & Veggies cooked in Indian Spices)

Ayam Masak Merah

(Chicken cooked in Spicy Tomato Sauce)

Sambal Goreng Pengantin

(Mixed of Trio Beef Parts of Liver, Lung, Meat & Fresh Prawns cooked in Coconut based & Local Malay Spices)

Udang Black Pepper

(Sautéed Fresh Prawn cooked with Malaysian Black Pepper Sauce)

Sweet & Sour Fish

(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

Steamed White Rice

(Steamed Basmati Rice)

DESSERTS

Bubur Pulut Hitam or Jelly Cocktail

(Black Glutinous Rice served with Coconut Milk / Jelly with mixed Cocktail Fruits)

Assorted Malay Kueh (Chef Selection)

(4 Types of Homemade Malay Dessert Delicacies)

Fresh Fruits Platter

(Mixed of Watermelon, Honeydew & Pineapple Slices)

Malay

MENU C

SGD 25+ per Pax

APPETIZER

Gado Gado

(Indonesian style of blanched boiled long beans, cabbage, potato & fried tempe & tahu served w peanut sauce)

Rojak Buah

(Mixed Fruits with Prawn Paste & Ground Peanut)

Achar (Veg)

(Vinegared Cuts Cucumber & Carrot mixed with Local Spices)

SOUP

Soup Kambing

(Indian Style Mutton Soup with bread)

HOT DISHES

Ayam Gulai

(Indonesian Dish of Chicken Cooked in Spicy, Rich & Creamy Curry-like Sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Sambal Goreng Pengantin

(Mixer of Trio Beef Parts of Liver, Lung, Meat & Fresh Prawns cooked in Coconut based Local Spices)

Prawn Sambal

(Sautéed Fresh Prawn cooked in Fresh Chili Paste)

Ikan Tiga Rasa

(Deep Fried Fillet of Fish with Homemade Sweet, Sour & Spicy Sauce)

Mee or Bee Hoon Goreng

(Fried Vegetarian Yellow Noodle or Vermicelli Noodle)

Nasi Minyak or Nasi Jagung

(Flavored Basmati Rice with Spices / Flavored Basmati Rice with Whole Corn Kernel & Ghee)

Steamed White Rice

(Steamed Basmati Rice)

DESSERTS

Bubur Pulut Hitam or Jelly Cocktail

(Black Glutinous Rice serve Coconut Milk / Jelly with mixed Cocktails Fruits)

Assorted Malay Kueh (Chef Selection)

(4 Types of Homemade Malay Dessert Delicacies)

Malay

MENU D

SGD 20+ per Pax

SALAD

Gado Gado

(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & Fried Tempe & Tofu served with Peanut sauce)

Achar (Veg)

(Vinegared Cuts Cucumber & Carrot mixed with local Spices)

Local Salad

(Slice Cucumber, Carrot, Onion & Fresh Green Chili)

SOUP

Soto Ayam with Condiments

(Indonesian Clear Chicken Soup)

HOT DISHES

Ayam Lemak Chilli Padi

(Chicken in Coconut Cream cooked with Turmeric & Chilli Padi)

Sayur Lodeh

(Array of Vegetables cooked in Spices, Herbs & Coconut Milk)

Sweet & Sour Fish

(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

Beef Masala

(Homemade Beef Masala Powder with Roasted Indian Spices)

Biryani Rice

(Basmati Rice cooked with Indian Spices)

Steamed White Rice

(Steamed Basmati Rice)

DESSERT

Bubur Pulut Hitam

(Black Glutinous Rice serves with Coconut Milk)