


# National Day Lunch & Dinner

8 & 9 August 2022

Adult	\$88++
Child (Aged 4 – 12 years)	\$45++

## Appetisers

-  Popiah – Braised Turnip, Tiger Prawn, Peanut, Cage-Free Egg, Bean Sprouts, Lettuce
- Rojak – Fruits, Fried Bean Curd, Crispy Dough Fritter, Peanut, Prawn Paste
- Gado-Gado – Rice Cakes, Cage-Free Egg, Fermented Soybean, Bean Curd, Cucumber, Bean Sprout, Cabbage, Peanut Sauce
- Chilled Tiger Prawn, Homemade Nonya Chilli Dip, Lemon


## Malay

- Ikan Goreng Belachan – Barramundi, Dried Shrimps, Local Spices
- Sotong Sambal – Squid, Fragrant Chilli Paste, Tomato, Onion, Pineapple
- Ayam Buah Keluak – Chicken, Blue Ginger, Black Nut Gravy
- Rendang Daging – Beef, Lemongrass, Grated Coconut, Coconut Cream
- Sambal Petai – Stir-fried Cluster Bean, Fragrant Chilli Paste, Anchovy, Fermented Bean Curd
- Nasi Puteh – Steamed Organic Jasmine Rice

## BBQ

- Choice of Satay: Chicken, Mutton, Beef
- Condiments – Rice Cakes, Cucumber, Onion, Peanut Sauce
- Ikan Bakar Sambal – Barramundi, Homemade Chilli Paste, Calamansi, Banana Leaf
- Kambing Bakar – Lamb, Chilli, Shrimp Paste, Pineapple Juice
- Otah-Otah – Mackerel Fish Cake, Tapioca Starch, Chilli, Spices
- Condiments – Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

## Chinese

-  Carrot Cake – Radish, Cage-Free Egg, Tiger Prawn, Dried Shrimp, Dark Soya Sauce
-  Char Kway Teow – Rice Noodles, Yellow Noodles, Tiger Prawns, Squid, Chive, Dark Soya Sauce
- Crispy Chicken, Fruit Salad, Spicy Lime Sauce
- Poached Broccoli, Crabmeat, Ginger & Egg Gravy
- Wok Fried Tiger Prawn, Homemade Sweet & Sour Sauce, Bell Pepper, Pineapple
- Wok-Fried Mud Crab, Salted Egg Yolk, Chilli, Curry Leaf
- Singapore-Style Chilli Mud Crab, Chilli Gravy, Cage-Free Egg, Man Tou
- Steamed Snapper, Black Bean Sauce, Chinese Parsley
- Chicken Broth – Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Date, Cordyceps Flowers



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)

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## Chinese

### BBQ

Roasted Duck  
Roasted Chicken  
Chicken Rice

*Condiments – Ginger Rice, Chicken Broth, Chilli Garlic Sauce, Ginger, Superior Dark Soya Sauce, Cucumber, Tomato, Plum Sauce*

### Noodles

Choice of Noodles: Kway Teow, Laksa Noodles, Bee Hoon, Yellow Noodles  
Choice of Broth: Laksa, Rich Prawn, Chicken

 Choice of Protein: Black Tiger Prawn, Fish Balls, Fish Cake, Chicken Dumpling, Shredded Chicken


Choice of Organic Vegetable, Bean Sprouts, Lady's Fingers, Bitter Gourd, Red Chilli, Bean Curd

*Condiments – Chilli Padi, Pickled Green Chilli, Fried Shallot, Laksa Leaves, Light Soya Sauce*

## Indian

### Tandoori

Tandoori Murgh Kabab – Chicken Thigh, Yoghurt, Cashew Nut, Spices  
Tandoori Gosht Seekh Kebab – Minced Lamb, Chilli, Onion, Ginger, Garlic, Spices  
Tandoori Machi – Barramundi, Yoghurt, Cashew Nut, Spices

 Tandoori Crabmeat Kebab – Crabmeat, Ajwaini Seed, Yoghurt, Cashew Nut, Spices

 Tandoori Gobi – Cauliflower, Yogurt, Spices

 Tandoori Ajwain Paneer Tikka – Cottage Cheese, Yoghurt, Cashew Nut, Spices

### Curries

Murgh Makhani – Chicken, Tomato, Butter, Cream, Spices

Gosht Masala – Lamb, Onion, Spices

Kadhai Jhinga – Sustainable Tiger Prawn, Bell Pepper, Onion, Chilli, Spices

Machli Jhol – Barramundi, Onion, Tomato, Coconut Cream, Spices


 Punjabi Kadi Pakoda – Yogurt Curry, Onion Dumpling

 Kadai Paneer – Green & Red Capsicum, Chilli, Cottage Cheese

### Bread & Rice

 Naan

Choice of Plain, Garlic

 Roti Prata – Indian Flatbread

Choice of Plain, Cheese, Egg

Murtabak – Indian Flatbread, Minced Chicken, Spices

Hyderabadi Fish Dum Biryani

*Condiments – Onion, Lime Wedges, Mint Yoghurt, Raita, Mango Chutney, Papadum*








Seafood with this mark comes from an MSC certified sustainable fishery.  
[www.msc.org](http://www.msc.org)



Vegetarian  
May contain egg and dairy

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## Desserts

-  Assorted Nonya Kueh
-  Kueh Lapis Legit  
Pandan Kaya Cake – Pandan Sponge Cake, Pandan Coconut Custard
-  Sago Gula Melaka – Tapioca Pearls, Coconut Milk, Palm Sugar
-  Grass Jelly – Longan, Sea Coconut  
Mango Pudding
-  Gulab Jamun – Milk Dumpling, Almond, Saffron

## Warm

-  Banana Fritter  
Durian Ball
-  Mien Jiang Kueh – Local Pancake, Peanut
-  Pulut Hitam – Black Glutinous Rice, Coconut Milk

## Cold

-  Ice Kachang – Shaved Ice, Red Bean, Sweet Corn, Palm Seed, Jelly, Grass Jelly, Evaporated Milk, Palm Sugar, Rose Syrup
-  Chendol – Shaved Ice, Chendol Jelly, Red Bean, Coconut Milk, Palm Sugar

## Soft-Serve Ice Cream

Choice of Durian, Coconut

## Fruits

Local Seasonal Whole Fruits, Cut Fruits

## Beverages

### Fresh Fruit Juice

Orange

### Chilled Juices

Apple, Calamansi, Guava

## Local Specialties

Bandung, Soya Cincau

## Freshly Brewed – Hot or Cold

Coffee, Tea, Teh Tarik, Teh Halia, Kopi Tarik



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