



# Deepavali Lunch & Dinner Buffet

3 - 7 November 2021, Wednesday to Sunday

Lunch | \$65++ Adult | \$32++ Child (aged 4 to 12 years old)

Dinner | \$75++ Adult | \$42++ Child (aged 4 to 12 years old)


## Appetisers

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

## Indian Appetisers

-  Rajma Kaju Anaar Chaat – Cashew Nut, Pomegranate, Onion, Parsley
- Murgh Chaat – Chicken Breast, Home-made Chilli Sauce, Tomato, Onion

## Malay

- Nasi Puteh – Steamed Organic Jasmine Rice
- Sayur Lodeh – Organic Vegetables, Dried Shrimp, Turmeric, Coconut Gravy
- Ayam Masak Kicap – Fried Chicken, Sweet Soya Sauce, Lemongrass, Spices
- Kambing Kuzi – Slow Cooked Mutton Stew, Lemongrass, Coconut Cream, Candlenut, Grated Coconut
- Rendang Daging Lembu – Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
-  Udang Masak Lemak – Black Tiger Prawns, Turmeric, Coconut, Spices
- Ikan Assam Pedas – Hot & Sour Broth, Barramundi, Lady's Finger, Black Pepper, Salted Vegetables




## BBQ

- Choice of Satay: Chicken, Mutton, Beef
- Served with Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce*
- Kambing Bakar – Grilled Australian Lamb, Chilli, Shrimp Paste, Pineapple Juice
- Otah-Otah – Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf

## Condiments

Sambal Belachan, Achar, Kicap Manis, Sambal Tumis, Keropok Udang

## Chinese

- Char Kway Teow – Rice noodles, Yellow Noodles, Tiger Prawns, Squid, Chives, Dark Soy Sauce
-  Wok-Fried Organic Jasmine Rice, Sustainable Salted Fish, Crabmeat, Cage-Free Egg
- Deep Fried Chicken, Shrimp Paste, Birds Eye Chilli, Curry Leaf
-  Wok-Fried Organic Vegetables, Garlic, Dried Chilli
-  Wok-Fried Sustainable Tiger Prawn, Curry Leaf, Black Pepper Sauce
- Wok-Fried Indo-China Mud Crab, Chilli Egg Gravy, Mantou
- Crispy Fish of The Day, Superior Soya Sauce, Coriander
- Chicken Broth, Sea Cucumber, Crabmeat, Chinese Mushroom, Carrot, Black Fungus

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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)



Vegetarian  
May contain egg and dairy

# Deepavali Lunch & Dinner Buffet

## Chinese

### BBQ

Roasted Duck

'Hainanese Style' Poached Chicken, Ginger Rice, Rich Clear Chicken Broth

### Condiments

Home-made Chilli and Garlic Sauce, Minced Ginger, Superior Dark Soy Sauce, Cucumber, Tomato, Plum Sauce

## Noodles

Choice of Broth: Laksa, Rich Prawn or Chicken

Choice of Noodles: Flat, Laksa Noodles, Rice Vermicelli, Yellow Noodles

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

Choice of Organic Vegetable, Bean Sprouts

### Condiments

Chilli Padi, Pickled Green Chilli, Fried Shallot, Chopped Laksa Leaves, Light Soy Sauce

## Indian

### Tandoori

Murgh Paneer Patra – Chicken Thigh, Yoghurt, Cottage Cheese, Tandoori Masala

Sikandari Kalmi Raan – Lamb Leg, Cashew Nuts, Herbs

Machi Amritsari Achari – Barramundi Fillet, Ginger, Garlic, Lentil, Pickled Chilli Tandoori

 Jhingga – Black Tiger Prawns, Spices, Mint Yoghurt,

 Mila-Jula Kabab – Sustainable Seafood Dumpling, Spices


 Paneer Bharwan Ananas Kabab – Baked Cottage Cheese, Pineapple, Spices

## Curries

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

Mutton Kofta – Stewed Lamb Meat Balls, Tomato, Cashew Nut

Bengali Machi Curry – Snapper, Spices, Turmeric, Mustard


 Dal Saag – Braised Spinach, Lentil, Onion, Tomato, Spices

 Bharani Bindi Dahee Wali Sabji – Lady's Finger, Cashew Nut, Yoghurt

 Shabi Paneer – Home-made Cottage Cheese, Tomato, Cashew Nuts

## Live Stations

 Tawa Kabab – Organic Vegetable, Vermicelli, Sweet & Sour Sauce

 Paav Bhaji – Chilli, Onion, Bean, Pomegranate, Parsley

 Karare Sev – Lentil Crisps, Ajwain Seed

 Masala Sev – Cauliflower Crisps, Sesame Seed

## Breads & Rice

 Naan

Choice of Plain, Garlic

 Roti Prata – Indian Filo Bread

Choice of Plain, Cheese, Egg

Murtabak – Indian Filo Bread, Minced Chicken, Spices

Hyderabadi Nalli Dhum Biryani – Lamb Shank, Long Grained Basmathi Rice, Saffron

### Condiments

Onion, Lime Wedges, Mint Yoghurt, Raita, Mango Chutney, Papadum

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# Deepavali Lunch & Dinner Buffet

## Desserts

Assorted Nonya Kueh

Kueh Lapis Legit

Traditional Peranakan, Chinese Cookies

Pandan Kaya Cake – Pandan Sponge Cake, Pandan Coconut Custard

- ❏ Sago Gula Melaka – Tapioca Pearls, Coconut Milk, Palm Sugar

## Indian Desserts

- ❏ Gulab Jamun – Milk Dumpling, Saffron Syrup

- ❏ Mila-Jula Burfi – Assorted Indian Candies

- ❏ Kesari Aam Kheer – Rice Pudding, Mango, Milk

- ❏ Kesari Rasgulla – Cream Cheese Dumpling, Saffron Syrup

## Warm

- ❏ Banana Fritter

Durian Ball

- ❏ Pulut Hitam – Black Glutinous Rice, Coconut Milk

## Cold

- ❏ Chendol – Shaved Ice, Chendol Jelly, Red Bean, Coconut Milk, Palm Sugar

## Soft-Serve Ice Cream

Choice of Coconut, Saffron

## Fruits

Local Seasonal Whole Fruits

## Beverages

### Fresh Fruit Juice

Orange

### Chilled Juices

Apple, Calamansi, Guava, Pineapple

## Local Specialties

Bandung, Sweet Lassi

## Freshly Brewed – Hot or Cold

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

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