

Hari Raya Puasa Eve & Hari Raya Puasa Day Menu

Dinner 20 March – Lunch & Dinner 21 March 2026

Lunch

Adult \$98++
Child (Aged 6 – 12 years) \$52++

Dinner

Adult \$98++
Child (Aged 6 – 12 years) \$52++

Appetisers

-  Popiah — Braised Turnip, Black Tiger Prawn, Peanut, Cage-free Egg, Bean Sprouts, Lettuce, Chilli Sauce
- Rojak — Local Fruits, Fried Bean Curd, Crispy Dough Fritter, Peanut, Prawn Paste
- Gado-gado — Local Vegetable, Rice Cake, Cage-free Egg, Tempeh, Tofu, Bean Sprout, Peanut Sauce

Seafood on Ice

-  Sustainable Black Tiger Prawn, Slipper Lobster, Mussel, Clams, Homemade Nonya Chilli Dip, Lemon

Mezze

- Tabbouleh — Parsley, Bulgur Wheat, Garlic, Onion, Tomato, Mint Leaves, Lemon Juice, Olive Oil
- Fattoush — Cucumber, Lettuce, Tomato, Capsicum, Mint Leaves, Red Radish, Lemon Juice, Olive Oil
- Tzatziki — Cucumber, Yogurt, Mint Leaves
- Baba Ghanosh — Eggplant, Tahini Paste, Yoghurt, Lemon, Olive Oil
- Hummus, Pita Bread — Mashed Chickpea, Tahini Paste, Lemon, Salt, Paprika, Olive Oil
- Feta Cheese Salad — Feta Cheese, Cucumber, Tomato, Onion, Lemon Juice, Olive Oil
- Warak Enab — Grapes Leaves, Arabic Flavoured Rice, Raisin

Malay

- Nasi Puteh — Steamed Organic Jasmine Rice
- Lamb Mandy Rice — Lamb Leg, Saffron Mandy Rice, Raisins, Almond
- Ayam Perchik — Roasted Chicken, Spiced Marinade, Perchik Sauce
- Ayam Bawang — Deep Fried Chicken Thigh, Coriander, Sweet Sauce Gravy, Fried Onion
- Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
- Sotong Sambal — Squid, Sambal, Onion, Petai

-  Ikan Bakar — Sustainable Barramundi, Nyonya Sambal, Banana Leaf
-  Udang Sambal Hijau — Stir-fried Sustainable Tiger Prawn, Green Chili Sambal, Plum Tomato
- Sayur Lodeh — Braised Organic Vegetables, Coconut Milk, Dried Shrimp
- Sambal Goreng Pengantin — Stir-fried Fermented Bean, Bean Curd Prawn Meat, Sambal Onion

Soup

- Sup Ayam Kampung — Kampung Chicken Soup With Bean Curd And Basil Leaf

Shawarma Station

- Chicken Shawarma, Lettuce, Onion, Tahini Sauce, Pita Bread

Carving Station

- Daging Panggang — Roasted Sirloin Beef, Malay Spices

BBQ

- Choice of Satay: Chicken, Mutton, Beef
- Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce*
- Slipper Lobster — Charcoal Grilled, Turmeric Butter
- Sayap Ayam Bakar — Barbeque Marinated Chicken Wing
- Otah-otah — Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf

Condiments

- Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang



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



Vegetarian
May contain egg and dairy

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Lunar New Year Lunch & Dinner Menu

Chinese

Double Boiled Chicken Soup, Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Date

 Wok-fried Organic Rice, Cage-free Egg, Silver Fish, Crab Meat, Onion, Bean Sprout, Spring Onion

Oyster Egg Omelette, Spring Onion, Chinese Parsley, Fish Sauce

Wok-fried Mud Crab — Chilli Gravy, Cage-free Egg, Man Tou

 Wok-fried Sustainable Tiger Prawn, Onion, Capsicum, Chilli, Tau Cheo Sauce

Crispy Local Fish — Sweet & Sour Plum Sauce, Chinese Parsley

Wok-fried Chicken, Leek, Dried Chilli, Szechuan Pepper, Szechuan Pepper Oil, Spicy Bean Paste

Poached Water Spinach, Roasted Garlic, Dried Scallop, Silver Fish, Century Egg, Salted Egg Broth

BBQ

Signature Roasted Duck

Signature Hainanese Chicken Rice — Poached Chicken, Roasted Chicken

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 Black Tiger Prawn, Fish Balls, Fish Cake, Prawn & Chicken Dumpling, Quail Egg, Shredded Chicken

Choice of Organic Vegetable, Bean Sprouts, Black Fungus, Shitake Mushroom

Condiments

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

Indian

Tandoori Murgh — Marinated Skinless Chicken, Yoghurt, Spices

Tandoori Adraki Panja — Lamb Flap, Ginger, Garlic, Spices

 Tandoori Machi — Sustainable Fish, Spices, Yoghurt

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

 Tandoori Aloo Corn Rolls — Potato, Sweet Corn, Cottage Cheese, Spices, Turmeric, Cumin, Spices

 Tandoori Hara Gobi — Broccoli, Spices, Chilli, Turmeric, Cumin, Spices, Yoghurt

Curries

Murgh Makhani — Braised Chicken Thigh, Tomato, Spices, Butter, Cream

Dal Gosht — Braised Lamb Curry, Capsicum, Chilli

 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

 Rai Aloo Capsicum — Fried Potato, Capsicum, Mustard Seeds, Spices

 Panjabi Kadi Pakoda — Yogurt Curry, Onion Dumpling

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 Dhum Biryani — Lamb Shank, Long Grained Basmati Rice, Saffron

Condiments

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



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STRAITSKITCHEN

Lunar New Year Lunch & Dinner Menu

Desserts

- 🍴 The Date Bazaar: Experience a variety of extraordinary soft, moist, and fully ripe date types, such as Ajwa, Mabroum, Safawi, Sukkary Al Qasim from Saudi Arabia, Deglet Nour from Tunisia, and Medjoul from Palestine and Jordan, along with natural dried figs and apricots from Turkey. Enjoy a delightful tasting 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 Bread Pudding

Selection of Kasih Halva's

- 🍴 Assorted Nonya Kueh
- Traditional Peranakan & Chinese Cookies
- Kueh Lapis Legit
- Assorted Local Cake
- 🍴 Sago Gula Melaka — Tapioca Pearls, Coconut Milk, Palm Sugar
- 🍴 Gui Ling Gao — Herbal Jelly, Honey
- 🍴 Mango Pudding
- 🍴 Gulab Jamun — Milk Dumpling, Saffron Syrup

Warm

- 🍴 Fritter Selection — Banana, Sweet Potato, Yam
- Durian Ball
- Min Jiang Kueh — Local Pancake, Peanut
- Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
- 🍴 Bubur Cha Cha — Yam, Sweet Potato, Sago, Coconut Milk, Pandan Leaf
- 🍴 Barley — Barley, Gingko Nut, Dried Beancurd, Pandan Leaf
- 🍴 Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf
- 🍴 Yam Paste, Gingko Nut

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 Coconut, Chocolate

Fruits

Local Seasonal Whole Fruits

Beverages

Fresh Fruit Juice

Orange

Chilled Juices

Apple, Calamansi, Guava, Pineapple

Local Specialties

Bandung, Chilled Herbal Tea

Freshly Brewed — Hot or Cold

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



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