


Buffet Lunch

	Sun to Thurs	Fri & Sat
Adult	72++	82++
Child (Aged 6 — 12 years)	38++	44++

Appetisers

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

Seafood on Ice

Tiger Prawn, Mussels, Clams, Half Shell Scallops, Green Chilli Dip, Cocktail Sauce, Lemon

Mezze

- Fattoush** — Cucumber, Lettuce, Tomato, Capsicum, Mint Leaves, Red Radish, Lemon Juice, Olive Oil
- 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, Assorted Olives, Pickles





Malay

- Nasi Putih** — Steamed Organic Fragrant White Rice
- Beef Rendang** — Braised Australian Beef, Lemongrass, Coconut Cream, Grated Coconut
- Ayam Buah Keluak** — Braised Chicken, Blue Ginger, Black Nut
- Opor Ayam** — Braised Chicken Thigh, Opor Sauce, Coconut Cream, Turmeric Leaves
- Kambing Sambal Hijau** — Stir-fried Lamb, Green Chili Sambal, Lemongrass
- Udang Berlada** — Stir-fried Tiger Prawn, Homemade Sambal Chili, Spring Onion
-  **Sotong Masak Hitam** — Stir-fried Squid, Squid Ink, Green Chili Paste
- Ikan Asam Pedas** — Braised Local Fish, Chili Paste, Tamarind, Ginger Flower, Kesom Leaves
-  **Sambal Ikan Bilis Kachang** — Stir-fried Anchovies, Peanut, Sambal Onion
- Sayur Lodeh** — Braised Assorted Vegetables, Long Beans, Dried Shrimp

BBQ

- Charcoal Grilled Satay: Chicken, Mutton, Beef**
- Condiments** — Rice Cake, Cucumber, Onion, Peanut Sauce
- Sayap Ayam Bakar** — Chicken Wing, Kichap Manis, Chilli, Spices
- Otah-otah** — Mackerel Fish Cake in Banana Leaf, Chilli, Spices
- Condiments** — Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

Chinese

- Double Boiled Chicken Soup** — Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Dates
-  **Fried Carrot Cake** — White Turnip, Preserved Vegetables, Cage-free Eggs, Sustainable Tiger Prawns, Garlic
-  **Braised Ee Fu Noodles** — Sustainable Tiger Prawn, Straw Mushroom, Yellow Chives, Bean Sprouts, Oyster Sauce
-  **Wok-fried Sustainable Tiger Prawn** — Asparagus, Carrot, Mushroom, Black Fungus, Oyster Sauce
- Crispy Local Fish** — Superior Soya Sauce, Chinese Parsley
- Wok-fried Chicken** — Leek, Dried Chilli, Szechuan Pepper, Szechuan Pepper Oil, Spicy Bean Paste
-  **Braised Broccoli** — Crabmeat, Ginger, Egg Gravy

To ensure a well-curated dining experience, our menu is updated regularly and selections may vary from time to time.



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org



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Vegetarian
May contain egg and dairy

STRAITSKITCHEN

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Chinese

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 Noodles, Laksa Noodles, Rice Vermicelli, Yellow Noodles

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

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

Condiments — Chilli Padi, Pickled Green Chilli, Fried Shallots, Chopped Laksa Leaves, Light Soy Sauce

Indian

Tandoori

Tandoori Murgh Kebab — Chicken Thigh, Yoghurt, Cashew Nuts, Spices

Tandoori Gosht Kebab — Lamb, Yoghurt, Ginger, Chilli, Garlic, Spices

 Tandoori Machi — Barramundi, Yoghurt, Cashew Nuts, Spices

 Tandoori Mila Jula Kebab — Crab Meat, Fish, Prawn, Yoghurt, Cashew Nuts, Spices

 Tandoori Hara Gobi — Broccoli, Yoghurt, Spices, Cashews, Chilli

 Tandoori Achari Paneer Tikka — Cottage Cheese, Yoghurt, Cashew Nuts, Pickles, Spices

Curries

Murgh Makhani — Chicken, Tomatoes, Butter, Cream, Spices

Gosht Masala — Lamb, Onions, Tomatoes, Chilli, Spices

 Maccher Jhol — Sustainable Fish, Onions, Tomatoes, Coconut Cream, Spice

 Jhinga Mirch Curry — Sustainable Prawns, Bell Pepper

 Dal Tadka — Lentil, Onions, Tomatoes, Spices

 Punjabi Kadi Pakoda — Yoghurt Curry, Onions, Dumplings

 Palak Paneer — Spinach, Cottage Cheese, Tomatoes, Onions, Chilli

Breads & Rice

 Naan

Choice of Plain, Garlic

Roti Prata — Indian Filo Bread

Choice of Plain, Cheese, Egg

Murtabak — Indian Filo Bread, Minced Seafood, Spices

 Vegetarian Biryani — Organic Vegetables, Long Grained Basmati Rice, Saffron

Condiments — Onion, Lime, Mint Yoghurt, Raita, Mango Chutney, Papadum

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Desserts



Assorted Nonya Kueh
Traditional Peranakan & Chinese Cookies
Assorted Local Cake

-  Sago Gula Melaka — Tapioca Pearls, Coconut Milk, Palm Sugar
-  Gui Ling Gao — Herbal Jelly, Honey
-  Mango Pomelo Sago

Warm

-  Fritter Selection — Banana, Sweet Potato, Yam, Durian Ball
- Min Jiang Kueh — Local Pancake, Peanut
-  Muah Chee — Steamed Glutinous Rice, Mashed Peanuts, Sugar
-  Pulut Hitam — Black Glutinous Rice, Coconut Milk, Pandan Leaves
-  Cheng Tng — Longan, Red Dates, Ginkgo Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olives
-  Tau Suan — Split Mung Bean, Pandan Leaves, Sugar, Chestnut Broth
-  Gulab Jamun — Milk Dumpling, Saffron Syrup

Cold

-  Ice Kachang — Shaved Ice, Red Bean, Sweet Corn, Palm Seeds , 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

Freshly Brewed — Hot or Cold

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

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