

Lunar New Year Lunch & Dinner Menu

28 - 30 January 2025


CHINESE NEW YEAR À LA CARTE

Double Happiness and Good Luck Sustainable Yu Sheng, Smoked Atlantic Salmon

Medium (4 - 6 pax) \$58

Large (7 - 10 pax) \$78


APPETISERS

Popiah — Braised Turnip, Sustainable 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 Vegetables, Rice Cake, Cage-Free Egg, Tempeh, Tofu, Bean Sprouts, Peanut Sauce

SEAFOOD ON ICE

Sustainable Black Tiger Prawns, Mussels, Clams, Homemade Nonya Chilli Dip, Lemon 

MALAY

Nasi Putih — Steamed Organic Jasmine Rice

Sayur Lemak Labu — Organic Pumpkin, Dried Shrimp, Turmeric, Coconut Gravy

Kentang Ikan Bilis — Stir-Fried Potato, Ikan Bilis, Belado Paste

Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream

Kambing Kalio — Slow-Cooked Lamb, Chilli Galangal Paste, Candlenut

Ayam Buah Keluak — Braised Chicken, Blue Ginger, Black Nut

Ayam Lemak Cili Padi — Braised Chicken, Bird Eye Chilli, Turmeric, Lemongrass

Udang Lada Hitam — Black Tiger Prawns, Black Pepper, Capsicum

Pajeri Sotong — Stir-Fried Squid, Coriander Paste, Kerisek

Ikan Bakar — Barramundi, Sambal Chilli, Turmeric Leaf

BBQ

Choice of Satay: Chicken, Mutton, Beef

Served with Rice Cakes, Cucumber, Red Onion, Peanut Sauce

Lemper Udang — Spicy Prawn, Glutinous Rice, Banana Leaf

Sayap Ayam Bakar — Barbecued Marinated Chicken Wing

Otah-Otah — Grilled Mackerel Fish Cake, Tapioca Starch, Chilli, Banana Leaf

Condiments

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

CHINESE

Buddha Jumps Over The Wall — Double-Boiled Chicken Broth, Sustainable Abalone, Dried Scallop, Chinese Mushrooms, Peak Shells, Sea Cucumber, Winter Melon 

Braised Glass Noodles — Sustainable Black Tiger Prawn, Dried Shrimp, Mushroom, Bean Sprouts, Oyster Sauce 

Steamed Glutinous Rice — Yuan Chicken, Chinese Mushroom, Chinese Chicken Sausage, Dried Shrimp, Lotus Leaf

Wok-Fried Sustainable Scallop — Asparagus, Carrot, Black Fungus, XO Sauce 

Braised Dried Oysters — Black Moss, Chinese Mushroom, Chicken Feet, Superior Dark Soy Sauce

Crispy Local Fish of The Day — Superior Soya Sauce, Coriander

Wok-Fried Indo-China Mud Crab — Chilli Egg Gravy, Mantou

BBQ

Signature Roasted Duck

Signature Hainanese Chicken Rice — Poached Chicken, Roasted Chicken

Condiments

Homemade Chilli and Garlic Sauce, Minced Ginger, Superior Dark Soy Sauce, Cucumber, Tomato, Plum Sauce

Food Thoughtfully Sourced. Carefully Served.

We are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy, yet environmentally sustainable and ethical food options. Look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

Fisheries certified under the MSC sustainable standard for wild caught seafood or ASC standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm.

Enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.



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

MSC-C-54472



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

ASC-C-00608

 **Plant-based**

 **Dairy**

 **Gluten**

 **Shellfish**

 **Nuts**

All prices are subject to a 10% service charge and a 9% Goods and Services Tax (GST).


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NOODLES

Choice of Broth: Laksa, Prawn or Chicken

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

Choice of Protein: Fish Balls, Fish Cake, Sustainable 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


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

Machi Achari Tikka — Local Fish Marinated with Indian Spices and Pickles

Tandoor Lamb Chop — Lamb Chop, Yoghurt, Ginger, Chilli, Garlic, Spices

Tandoori Chutney Jhingga — Tiger Prawn, Yoghurt, Cashew Nut, Spices 

Panneer Anar Kebab — Cottage Cheese, Yoghurt, Cashew Nut, Pineapple, Spices 

Tandoori Hara Gobi — Broccoli, Yoghurt, Coriander Mint, Spices 

CURRIES

Molly Machi Curry — Sustainable Barramundi, Onion, Tomato, Coconut Cream

Kadai Gosht — Lamb, Capsicum, Tomato, Chilli, Indian Spices

Murgh Makhani — Slow-Cooked Chicken, Tomato, Butter, Cream, Spices

Jhing Mirch Curry — Fried Sustainable Black Tiger Prawn, Bell Pepper 


Hari Moongh Dhall — Green Bean, Yellow Lentil, Herbs, Butter 

Baingan Matar — Eggplant, Green Peas, Spices 

Shahi Paneer — Homemade Cottage Cheese, Tomatoes, Cashew Nuts 

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 Jinga Biryani — Sustainable Black Tiger Prawn, Long Grained Basmati Rice, Saffron 

Condiments

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

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DESSERTS

Assorted Nonya Kueh

Traditional Peranakan & Chinese Cookies

Kueh Lapis Legit

Assorted Local Cake 🌿

Durian Mochi 🌿

Sago Gula Melaka — Tapioca Pearls, Coconut Milk, Palm Sugar 🌿

Gui Ling Gao — Herbal Jelly, Honey

Mango Pudding 🌿

Gulab Jamun — Milk Dumpling, Saffron Syrup 🌿

WARM

Goreng Pisang — Banana Fritter 🌿

Durian Ball, Sesame

Min Jiang Kueh — Local Pancake, Peanut

Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar 🌿

Pulut Hitam — Black Glutinous Rice, Coconut Milk, Pandan Leaf 🌿

Cheng Tng — Longan, Red Dates, Gingko Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olive 🌿

Yam Paste, Gingko Nut 🌿

Tapioca in Syrup 🌿

Prosperous Traditional Crispy Rice Cake 🌿

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 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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