


Christmas Eve, Christmas Day Lunch & Dinner Menu

24 & 25 December 2024




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 Vegetables, Rice Cake, Cage-Free Egg, Tempeh, Tofu, Bean Sprout, Peanut Sauce

SEAFOOD ON ICE

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

FESTIVE SELECTION

Roasted Christmas Tom Turkey
Turkey Gravy, Cranberry Sauce
Creamy Buttery Mashed Potatoes 
Sautéed Brussel Sprouts, Butter, Nutmeg 
Roasted Root Vegetables, Chestnuts 

MALAY

Nasi Putih — Steamed Organic Jasmine Rice
Sayur Lemak — Local Vegetable, Dried Shrimp, Turmeric, Coconut Gravy
Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
Turkey Masak Merah — Turkey Breast, Tomato, Lime Leaf, Cashew Nut
Ayam Buah Keluak — Braised Chicken, Blue Ginger, Blacknut
Kambing Panggang — Roasted Lamb Leg, Percik Sauce
Tempe Ikan Bilis Sambal Kicap — Fermented Soybean, Anchovies, Sweet Soya Sauce
Sambal Udang Petai — Black Tiger Prawns, Chilli, Kaffir Lime Leaf 
Sotong Sambal Hijau — Stir Fried Squid, Green Chilli, Paste, Coriander, Lemongrass
Ikan Singgang — Barramundi, Lemongrass, Chilli Padi, Turmeric, Tamarind Paste 

BBQ




Choice of Satay: Chicken, Mutton, Beef
Served with Rice Cakes, Cucumber, Red Onion, Peanut Sauce

Kambing Bakar — Lamb Flap, Chilli, Shrimp Paste, Pineapple Juice
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

CHINESE

Double Boiled Chicken Soup — Dried Scallop, Chinese Mushroom, Wolfberries, Red Date
Carrot Cake — Radish, Cage-Free Egg, Black Tiger Prawn, Dark Soy Sauce 
Wok-Fried Organic Jasmine Rice — Crabmeat, Tiger Prawn, Preserved Olive Vegetable, Cage-Free Egg 
Wok-Fried Local Green Vegetable — Garlic, Oyster Sauce
Wok-Fried Chicken — Shrimp Paste, Birds' Eye Chilli
Sweet & Sour Tiger Prawn — Pineapple, Capsicum, Onion 
Crispy-Fried Local Fish — Fruit Salad, Spicy Chilli Lime Sauce
Wok-Fried Indo-China Mud Crab — Chilli Egg Gravy, Mantou

BBQ

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

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.



MSC-C-54472

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



ASC-C-00608

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

 **Plant-based**

 **Dairy**

 **Gluten**

 **Shellfish**

 **Nuts**

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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, 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

Tandoori Macchi Tikka — Sustainable Local Barramundi, Indian Herbs 

Tandoori Turkey Breast — Turkey Breast, Yoghurt, Indian Spices

Tandoori Ajwaini Jhingga — Sustainable Black Tiger Prawns, Yoghurt, Ajwaini Seed, Cashew Nuts 

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

Milajola Ball — Seafood, Pomegranate, Coriander Leave, Chilli 

CURRIES

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


Rogan Josh — Braised lamb, Tomato Paste, Spices

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

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


Kadai Kumbh — Braised Mushrooms, Onion, Tomato, Capsicum 

Dhahi Bhindi — Lady Finger, Masala, Yogurt, Curry Leave 

Paneer Butter Masala — Paneer, Cashew Nut, Tomato, Spices 

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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DESSERTS

Assorted Nonya Kueh

Kueh Lapis Legit

Assorted Local Cake

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

Gui Ling Gao — Herbal Jelly, Honey 

Mango Pudding 

Christmas Log cake 

Christmas Pudding

WARM

Goreng Pisang – Banana Fritter

Durian Ball, Sesame Peanut Ball 

Min Jiang Kueh — Local Pancake, Peanut

Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar 

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

Barley — Barley, Ginkgo Nuts, Dried Bean curd, Pandan Leaf 

Yam Paste, Ginkgo Nut 

Tapioca in syrup 

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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