


Ramadan Dinner Menu

2 - 31 March 2025







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

WEEK 1

- Mahshi Felfel** — Organic Jasmine Rice, Capsicum, Tomato, Dill, Minced Beef, Spices
- Ayam Panggang** — Marinade Roasted Chicken, Perchik Sauce
- Ayam Buah Keluak** — Braised Chicken, Blue Ginger, Black Nut
- Beef Rendang** — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
- Mutton Dalcha** — Mutton Leg, Yellow Lentils, Organic Vegetables
- Sotong Sambal Hijau** — Stir-fried Squid, Homemade Green Chilli Sambal
- Ikan Bakar** — Sustainable Barramundi, Noyna Sambal, Banana Leaf 
- Udang Peria** — Sustainable Tiger Prawn, Bitter Gourd, Cage Free Egg 
- Sayur Lemak Labu** — Braised Pumpkin, Organic Vegetables, Coconut Cream
- Tempeh Ikan Bilis** — Stir-fried Fermented Bean And Anchovies With Sweet Soya Sauce

SOUP

Sup Tulang Merah — Red Stewed Mutton Bones, Serves With Baguette

SHAWARMA STATION

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

BBQ

Choice Of Satay: Chicken, Mutton, Beef

Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce

Lemper Udang — Spicy Prawn, Glutinous Rice, Banana Leaf

Gong Gong — Barbeque Sea Snail, Assorted Dips

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

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

Ramadan Dinner Menu

2 - 31 March 2025

MALAY
WEEK 2

- Sayaduyah Rice — Organic Jasmine Rice, Shrimp, Barramundi, Onion, Garlic, Arabic Spices
- Ayam Masak Merah — Braised Chicken Thigh, Tomato Gravy
- Ayam Buah Keluak — Braised Chicken, Blue Ginger, Black Nut
- Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
- Lamb Harissa — Grilled Lamb Flap, Moroccan Spices
- Sotong Kunyit — Stir-fried Squid, Turmeric, Onion, Chilli
- Ikan Bakar — Sustainable Barramundi, Perchik Sauce, Banana Leaf 
- Udang Kacang Buncis — Sustainable Tiger Prawn, Fine Bean, Cage Free Egg 
- Sayur Lemak Tempeh — Braised Fermented Bean, Organic Vegetables, Coconut Cream
- Ikan Bilis Kacang — Stir-fried Anchovies, Peanut, Sambal Onion

SOUP

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

SHAWARMA STATION

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

BBQ

- Choice Of Satay: Chicken, Mutton, Beef
- Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce

- Lemper Udang — Spicy Prawn, Glutinous Rice, Banana Leaf
- Gong Gong — Barbeque Sea Snail, Assorted Dips
- 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

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



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

Ramadan Dinner Menu

2 - 31 March 2025

**MALAY
WEEK 3**

- Lamb Mandi — Steamed Basmati Rice, Lamb, Coriander, Yoghurt, Saffron, Pine nuts, Arabic spices
- Ayam Opor — Chicken Thigh, Coconut Cream, Chilli Padi, Lemon Grass, Lime Leaf
- Ayam Buah Keluak — Braised Chicken, Blue Ginger, Black Nut
- Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
- Kambing Lada Hitam — Roast Lamb Leg, Black Pepper Sauce
- Sotong Masak Hitam — Stir-fried Squid, Chilli, Tamarind, Squid Ink
- Ikan Bakar — Sustainable Barramundi, Noyna Sambal, Banana Leaf 
- Udang Belado — Stir-fried Sustainable Tiger Prawn, Homemade Belado Sauce 
- Sayur Lemak Nangka — Braised Young Jackfruit, , Organic Vegetables, Coconut Cream
- Kentang Ikan Bilis — Stir-fried Potato, Anchovies, Shallot, Chilli

SOUP

- Sup Ekor Lembu — Oxtail Broth, Fried Shallot, Spring Onion

SHAWARMA STATION

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

BBQ

- Choice Of Satay: Chicken, Mutton, Beef
- Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce

- Lemper Udang — Spicy Prawn, Glutinous Rice, Banana Leaf
- Gong Gong — Barbeque Sea Snail, Assorted Dips
- 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

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



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

Ramadan Dinner Menu

2 - 31 March 2025

MALAY
WEEK 4

- Arabic Garlic — Organic Jasmine Rice, Barramundi, Garlic, Arabic Spices
- Ayam Tangkap — Fried Marinated Kampung Chicken, Malay Herb, Spices
- Ayam Buah Keluak — Braised Chicken, Blue Ginger, Black Nut
- Beef Rendang — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
- Kambing Qorma — Braised Lamb, Qorma Gravy, Bell Peppers, Cashew Nut
- Sotong Pajeri — Sautéed Squid With Lemon Grass Paste, Pineapple
- Ikan Bakar — Sustainable Barramundi, Perchik Sauce, Banana Leaf 
- Udang Sambal Goreng — Stir-fried Sustainable Tiger Prawn, Bean Curd, Fermented Bean 
- Sayur Lemak Keledek — Braised Sweet Potato, Spinach, Turmeric Leaf
- Tahu Telur — Deep-fried Bean Curd, Cage Free Egg, Peanut Sauce

SOUP

- Sup Kambing — Mutton Soup, Fried Shallot, Spring Onion

SHAWARMA STATION

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

BBQ

- Choice Of Satay: Chicken, Mutton, Beef
- Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut Sauce

- Lemper Udang — Spicy Prawn, Glutinous Rice, Banana Leaf
- Gong Gong — Barbeque Sea Snail, Assorted Dips
- 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

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**


Ramadan Dinner Menu

2 - 31 March 2025



CHINESE WEEK 1

Double Boiled Chicken Soup — Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries,
Wok-fried Organic Rice — Cage-free Egg, Smoked Chicken Floss, Pineapple, Green Bean, Onion, Spring Onion
Silver Needle Noodles — Black Tiger Prawn, Squid, Fish Cake, Egg, Bean Sprout, Chive, Dark Soya Sauce 
Wok-fried Mud Crab — Chilli Gravy, Cage-free Egg, Man Tou
Wok-fried Black Sustainable Clam — Ginger, Spring Onion, Oyster Sauce 
Crispy Local Fish — Fruit Salad, Spicy Tangerine Sauce
Wok Fried Chicken — Ginger, Spring Onion, Dried Chilli, Cashew Nut, Kung Pao Sauce
Poached Water Spinach — Roasted Garlic, Dried Scallop, Silver Fish, Salted Egg Broth



WEEK 2

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, Spring Onion
Oyster Egg Omelette — Spring Onion, Chinese Parsley, Fish Sauce
Wok-fried Mud Crab — Salted Egg Yolk, Chilli, Curry Leaf
Wok-fried Black Tiger Prawn — Onion, Garlic, Coriander, Spicy Scallop Sauce 
Crispy Local Fish — Superior Soy Sauce, Coriander
Wok-fried Chicken — Leek, Dried Chilli, Szechuan Pepper, Szechuan Pepper Oil, Spicy Bean Paste
Wok-fried Fine Bean — Beech Mushroom, Garlic, Dried Chilli, Black Bean Sauce

WEEK 3

Double Boiled Chicken Soup — Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Date
Wok-fried Organic Jasmine Rice — Chicken, Spring Onions, Cage-free Egg, Spicy Shrimp paste
Char Kway Teow — Rice Noodles, Yellow Noodles, Black Tiger Prawn, Squid, Egg, Chive, Dark Soya Sauce 
Wok-fried Mud Crab — Chilli Gravy, Cage-free Egg, Man Tou
Wok-fried Sustainable Mussel — Clam, Dried Chilli, Curry Leaf, Black Pepper Sauce 
Crispy Local Fish — Capsicum, Pineapple, Onion, Sweet & Sour Sauce
Wok-fried Chicken — Onion, Chilli, Curry Leaf, Shrimp Sauce
Braised Broccoli — Crabmeat, Ginger & Egg Gravy

WEEK 4

Double Boiled Chicken Soup — Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Date
Wok-Fried Organic Rice — Cage-Free Egg, Sustainable Salted Fish, Onion, Bean Sprout, Spring Onion
Braised Glass Noodles — Black Tiger Prawn, Dried Shrimp, Mushroom, Bean Sprout, Oyster Sauce 
Wok-fried Mud Crab — Salted Egg Yolk, Chilli, Curry Leaf
Wok-fried Black Tiger Prawn — Salted Egg Yolk, Chilli, Curry Leaf 
Crispy Local Fish — Coriander, Spring Onion, Spicy Dried Shrimp Sauce
Sweet & Sour Chicken — Pineapple, Capsicum, Onion
Wok Fried Bean Sprout — Garlic, Shallot, Chive, Sustainable Salted Fish

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

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


Ramadan Dinner Menu

2 - 31 March 2025



INDIAN WEEK 1

- Tandoori Murgh — Marinated Chicken Thigh, Yoghurt, Spices
- Tandoori Gosht Seekh Kebab — Minced Lamb, Chilli, Onions, Ginger, Garlic, Spices
- Tandoori Machi — Sustainable Barramundi, Spices, Yoghurt 
- Tandoori Chutney Jhingga — Tiger Prawn, Yoghurt, Cashew Nut, Spices 
- Tandoori Sabji Shami Kebab — Carrot, Long Bean, Cheese, Spice 
- Tandoori Khumb — Mushrooms, Spices, Chilli, Turmeric, Cumin, Spices 

CURRIES

- Murgh Makhani — Braised Chicken, Tomatoes, Spices, Butter, Cream
- Gosht Masala — Braised Mutton, Masala
- Bengal Machi Curry — Sustainable Barramundi, Onion, Tomato, Coconut Cream, Spice 
- Jhingga Mirch Curry — Fried Sustainable Prawns, Bell Pepper 
- Dal Saag — Braised Spinach, Lentil, Onion, Tomato, Spices 
- Rai Aloo — Roasted Potatoes, Mustard Seeds, Spices 
- Methi Paneer — Fenugreek Leaves, Cottage Cheese, Tomatoes, 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



WEEK 2

- Tandoori Murgh — Marinated Chicken Thigh, Yoghurt, Spices
- Tandoori Gosht Kebab — Yogurt Marinated Lamb Cubed, Spices
- Tandoori Machi — Fried Sustainable Fish, Spices, Yoghurt 
- Tandoori Crabmeat Kebab — Crabmeat, Ajwaini Seed, Yoghurt, Cashew Nut, Spices 
- Tandoori Gobi Muglai — Roasted Cauliflower, Yoghurt, Cashew Nut Pasta, Spices 
- Tandoori Bharwan Aloo — Cottage Cheese, Potatoes, Spices, Chilli, Turmeric, Cumin, Spices 

CURRIES

- Murgh Makhani — Braised Chicken Thigh, Tomatoes, Spices, Butter, Cream
- Keema Matar — Braised Mutton Stew, Masala Minced Lamb, Green Peas
- Molly Machi Curry — Fried Sustainable Fish, Onion, Tomato, Coconut Cream 
- Jhingga Mirch Curry — Fried Sustainable Prawn, Bell Pepper, Dried Chilli, Spices 
- Dal Tardka — Braised Green Lentils, Tomatoes, Onions, Masala 
- Rai Aloo Capsicum — Fried Potatoes, Capsicum, Mustard Seeds, Spices 
- Baingan Matar — Eggplant, Green Peas, Spices 

BREADS & RICE

- Naan — Choice Of Plain, Garlic 
- Roti Prata (Indian Filo Bread) — Choice of Plain, Cheese, Egg 
- Murtabak — Indian Filo Bread, Minced Seafood, Spices
- Hyderabadi Jinga Biryani — Tiger Prawn, Long Grained Basmati Rice, Saffron

Condiments

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

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

Ramadan Dinner Menu

2 - 31 March 2025



INDIAN WEEK 3

- Tandoori Murgh — Marinated Skinless Chicken, Yoghurt, Spices
- Tandoori Adraki Panja — Lamb Chop, Ginger, Garlic, Spices
- Tandoori Machi — Sustainable Fish, Spices, Yoghurt 
- Tandoori Ajwaini Jhingga — Sustainable Prawn, Ajwaini Seed, Yoghurt, Cashew Nut, Spices 
- Tandoori Aloo Corn Rolls — Potatoes, Sweet Corn, Cottage Cheese, Spices, Turmeric, Cumin, Spices 
- Tandoori Panneer Takka — Cottage Cheese, Yoghurt, Spices, Chilli 

CURRIES

- Murgh Makhani — Braised Chicken Thigh, Tomatoes, Spices, Butter, Cream
- Kadai 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 
- Dam Aloo — Roasted Marble Potato, 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 Seafood, Spices
- Hyderabadi Shambook Biryani — Sustainable Scallop, Long Grained Basmati Rice, Saffron






Condiments

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



WEEK 4

- Tandoori Murgh — Marinated Chicken Thigh, Yoghurt, Spices
- Tandoori Gosht Seekh Kebab — Minced Lamb, Chilli, Onions, Ginger, Garlic, Spices
- Tandoori Machi — Sustainable Fish, Spices, Yoghurt 
- Tandoori Crabmeat Kebab — Crabmeat, Ajwaini Seed, Yoghurt, Cashew Nut, Spices 
- Tandoori Bharwan — Capsicum, Yoghurt, Spices 
- Tandoori Hara Gobi — Broccoli, Spices, Chilli, Cumin, Spices, Yoghurt 

CURRIES

- Murgh Makhani — Braised Chicken, Tomatoes, Spices, Butter, Cream
- Gosht Masala — Braised Mutton, Masala
- Molly Machi Curry — Fried Sustainable Fish, Onion, Tomato, Coconut Cream 
- Jhingga Mirch Curry — Fried Sustainable Prawns, Bell Pepper, Dried Chilli, Spices 
- Dal Makhani — Black Lentil, Kidneys Bean, Tomato, Cream, Butter 
- Saag Aloo — Spinach, Potato, Spice 
- Kadai Paneer — Green & Red Capsicum, Chilli, Cottage Cheese 

BREADS & RICE

- Naan — Choice Of Plain, Garlic 
- Roti Prata (Indian Filo Bread) — Choice of Plain, Cheese, Egg 
- Murtabak — Indian Filo Bread, Minced Seafood, Spices
- Hyderabadi Murgh Biryani — Chicken Thigh, Long Grained Basmati Rice, Saffron

Condiments

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

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

Ramadan Dinner Menu

2 - 31 March 2025

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
- 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

WEEK 1

- Goreng Pisang — Banana Fritter
- Durian Sesame Ball
- 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 

WEEK 2

- Goreng Pisang — Banana Fritter 
- Durian Sesame 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 
- Yam Paste, Gingko Nut 
- Tapioca In Syrup 

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

Ramadan Dinner Menu

2 - 31 March 2025

WARM
WEEK 3

- Goreng Pisang — Banana Fritter
- Durian Sesame Ball
- Min Jiang Kueh — Local Pancake, Peanut
- Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
- Bubur Terigu — Wheat, 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

WEEK 4

- Goreng Pisang — Banana Fritter
- Durian Sesame Ball
- Min Jiang Kueh — Local Pancake, Peanut
- Muah Chee — Glutinous Rice Cake, Mashed Peanuts, Sugar
- Sweet Corn Soup — Sweet Corn, Coconut Milk, Pandan Leaf
- Barley — Barley, Gingko Nut, Dried Beancurd, Pandan Leaf
- Yam Paste, Gingko 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 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

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



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