

The Danna Grill

Wednesday | Pool Side
6:30pm - 10:30pm

APPETISER

Mango Salad with Chili Lime Dressing
Yam Woon Sen, Kerabu Glass Noodles with Seafood
Japanese Cucumber Sunomono
Rojak Buah with Crushed Peanuts
Som Tum, Young Papaya Salad with Condiments (Live Station)

SALAD & CONDIMENT

Selection of Fresh Lettuces, Tomato, Broccoli, French Beans,
Shredded Carrot, Sliced Cucumber, Beetroots, Lentils

Dressing:
French, Thousand Island, Italian, House

SOUP

Pinasakan Sada, Slow-Simmered Fish Stew in Tangy Turmeric Broth
Homemade Artisanal Bread Rolls

MAIN COURSE | LIVE STATION

Whole Grilled Lamb Carving With Sauces
Griddle Station with Slipper Lobster, Prawns, Beef and Mixed Vegetables
Hainanese Chicken Rice Station with Poached and Roasted Chicken

Char Kway Teow & Mee Goreng
Served with beansprouts, garlic, fish cake, prawns, chicken, chives, light soy sauce, dark soy sauce, chili and egg

Wok-Fried Seafood & Vegetables with Garlic Oyster and Turmeric Sauce
Prawns, mussels, squid, mushrooms, capsicum, broccoli, cauliflower, chili and garlic

Shawarma Chicken with Condiments
Malaysian signature skewers, satay beef and chicken with condiments

BBQ Stingray with Chili Relish
Ayam Percik, Grilled Spiced Coconut Chicken
Braised Prawns in Turmeric and Coconut
Mutton Rogan Josh
Aloo Gobi (V)
Stir-Fried Nai Pak with Garlic and Salted Fish
Braised Tofu with Vegetables (V)
Garlic Stir-Fried Mixed Vegetables (V)
Steamed Rice

DESSERT

Shaved Ice Paradise (Live Station) | Pandan Cheesecake |
Mango Sticky Rice | Lemon Meringue Tart | Durian Puff |
Assorted Malay Kuih | Coconut Crème Brûlée | Sticky Dates Cake |
Fresh Cut Fruits