


New Year's Eve Dinner Menu

31 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 Boston Lobster, Slipper Lobster, Black Tiger Prawn, Mussel, Clams, Homemade Nonya Chilli Dip, Lemon 

FESTIVE SELECTION

Roasted Grain Fed Ribeye, Spice Rub, Gravy

Creamy Buttery Mashed Potatoes

Roasted Organic Root Vegetables

MALAY

Nasi Putih — Steamed Organic Jasmine Rice

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

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

Assam Pedas Oxtail — Braised Oxtail, Ginger flower, Laksa Leaf

Ayam Buah Keluak — Braised Chicken, Blue Ginger, Blacknut

Ayam Panggang — Roasted Marinated Chicken, Kalio Sauce 

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

Sotong Sambal Hijau — Stir Fried Squid, Green Chilli, Paste, Coriander, Lemongrass

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 — 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

Peking Duck with Crepes — Served with Scallions, Leeks, Cucumbers, Hoisin Sauce

Mini Buddha Jump Over The Wall — Double Boiled Chicken Broth, Sustainable Abalone, Dried Scallop, Chinese Mushroom, Peak Shell, Sea Cucumber, Winter Melon 

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

Wok-Fried Organic Rice — Cage-Free Egg, Sustainable Salted Fish, Onion, Spring Onion

Poached Broccoli — Crabmeat, Ginger & Egg Gravy 

Sweet & Sour Chicken — Pineapple, Capsicum, Onion

Wok-Fried Sustainable Scallop — Asparagus, Water Chestnut, Black fungus, Oyster Sauce

Crispy Soon Hock — Superior Soya Sauce, Coriander

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

Machi Amritsari — Fried Local Fish with Indian Spices and Dhal Flour 

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, Masala, Indian Spices

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

Jhing Mirch Curry — Fried Sustainable Prawns, 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 — 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

Kueh Lapis Legit

Assorted Local Cake

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

Gui Ling Gao — Herbal Jelly, Honey 🌿

Mango Pudding 🌿

Egg Custard Tarts

Gulab Jamun — Milk Dumpling, Saffron Syrup 🌿

Kesari Aam Kheer — Rice Pudding, Mango, Milk 🌿

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, Gingko Nuts, Dried Bean curd, 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 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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