


Ramadan Dinner


19 February - 20 March 2026

Adult \$98++
Child (Aged 6 – 12 years) \$52++

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

- Nasi Puteh** — Steamed Organic Jasmine Rice
- Lamb Mandy Rice** — Lamb Leg, Saffron Mandy Rice, Raisins, Almond
- Ayam Perchik** — Roast Spring Chicken, Turmeric Paste, Perchik Sauce
- Ayam Buah Keluak** — Braised Chicken, Blue Ginger, Black Nut
- Beef Rendang** — Braised Beef, Lemongrass, Grated Coconut, Coconut Cream
- Sotong Sambal** — Stir-fried Squid, Sambal Onion, Lemon grass
-  **Ikan Singgang** — Local Fish, Ginger Flower Paste, Tamarind, Kesom Leaf
-  **Udang Peria** — Stir-fried Bitter gourd, Tiger Prawn, Cage free Egg
- Sayur Lodeh** — Braised Assorted Organic Vegetables, Coconut Milk, Dry Shrimp
- Sambal Ikan Bilis Kacang** — Stir-fried Anchovies, Peanut, Sambal Onion

Soup

- Sup Ayam Kampung** — Kampung Chicken Soup, Bean Curd, 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*
- Udang Bakar** — Grill Tiger Prawn, Malay spice
- Daging Lembu Panggang** — Grill Beef, Green Chilli Sauce
- 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



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



Vegetarian
May contain egg and dairy

STRAITSKITCHEN

Ramadan Dinner

Week 2

Nasi Puteh — Steamed Organic Jasmine Rice


 Fish Majboos Rice — Fish Fillet, Saffron Rice, Cumin, Lemon and Herb


Ayam Madu — Deep-fried Kampung Chicken, Honey Tomato Sauce, Five Spices

Ayam Lemak Chili Padi — Braised Chicken Thigh, Green Chili, Lemon grass, Coconut Milk

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

Sotong Kunyit — Stir-fried Squid, Turmeric, Chili, Onion

 Ikan Assam Pedas — Local Fish, Assam Pedas, Blue Ginger Flower

 Udang Lada Benggala — Tiger Prawn, Assorted Bell Peppers, Sweet and Sour Sauce

Sayur Lemak Labu — Braised Pumpkin, Assorted Organic Vegetables, Coconut Cream

Sambal Goreng — Stir-fried Fermented Bean, Bean curd, Prawn, Assorted Vegetables

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

Udang Bakar — Grill Tiger Prawn, Malay spice

Kambing Panggang — Grill Lamb, Harissa Spice

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

Week 3

Nasi Puteh — Steamed Organic Jasmine Rice

Beef Maqluba — Roasted Beef, Saffron Mandy Rice, Aubergine, Raisins

Ayam Kapitan — Braised Chicken, Nyonya Curry Paste, Potato, Belachan, Coconut Cream

Ayam Masak Merah — Deep-fried Chicken, Tomato Paste, Onion, Ginger, Lemon Grass

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

Sotong Masak Hitam — Stir-fried Squid, Squid Ink, Green Chili Paste

 Ikan Masak Pecel — Braised Local Fish, Blue Ginger Paste, Coconut Cream, Turmeric Leaf

 Udang Lemak Nenas — Braised Tiger Prawn, Pineapple, Green Chili Paste, Coconut Cream

Sayur Lodeh — Braised Assorted Organic Vegetables, Coconut Milk, Dry Shrimp

Tempeh Ikan Bilis Kicap — Stir-fried Fermented Bean, Ikan Bilis, Sweet Soya Sauce

Soup

Sup Kambing — Lamb Ribs Broth, Spices

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

Udang Bakar — Grill Tiger Prawn, Malay spice

Daging Lembu Panggang — Grill Beef, Green Chilli Sauce

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



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Ramadan Dinner

Week 4

Nasi Puteh — Steamed Organic Jasmine Rice


Chicken Bukhari Rice — Chicken breast, Saffron Chick Pea Rice, Raisins


Ayam Masak Kicap — Braised Kampung Chicken, Sweet Soya Sauce, Five Spices

Ayam Opor — Braised Chicken Thigh, Opor Sauce, Coconut Milk

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

Sotong Lada Hitam — Stir fried Squid, Black Pepper Powder, Onion, Kesom

 Ikan Bakar — Baked Local Fish, Homemade Sambal, Banana Leaf

 Udang Lada Benggala — Tiger Prawn, Assorted Bell Peppers, Sweet and Sour Sauce

Sayur Lemak Labu — Braised Pumpkin, Assorted Organic Vegetables, Coconut Cream

Tempeh Ikan Bilis — Stir fried Fermented Bean, Sambal Onion

Soup

Sup Ayam — Kampung Chicken Soup, Vegetable

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

Udang Bakar — Grill Tiger Prawn, Malay spice

Kambing Panggang — Grill Lamb, Harissa Spice

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

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Ramadan Dinner

Chinese

Week 1

Double Boiled Chicken Soup, Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Wok-fried Organic Rice, Cage-free Egg, Chicken Floss, Pineapple, Green Bean, Onion, Spring Onion

 Braised Ee Fu Noodles — Sustainable Tiger Prawn, Straw Mushroom, Yellow Chive, Bean Sprouts, Oyster Sauce Wok-fried Mud Crab, Salted Egg Yolk, Chilli, Curry Leaf

 Wok-fried Sustainable Tiger Prawn, Asparagus, Carrot, Fresh Lily Bulb, Black Fungus, Oyster Sauce

Crispy Local Fish — Sweet & Sour Plum Sauce, Chinese Parsley

Crispy Chicken Ball — Osmanthus Flower sauce, Onion, Chilli, Chinese Parsley

 Braised Broccoli — Crabmeat, Ginger & Egg Gravy

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 — Chilli Gravy, Cage-free Egg, Man Tou

 Wok-fried Sustainable Venus Clam, Ginger, Garlic, Oyster Sauce

Crispy Local Fish — Chilli, Tau Cheo Sauce, Chinese Parsley


Wok-fried Chicken, Leek, Dried Chilli, Szechuan Pepper, Szechuan Pepper Oil, Spicy Bean Paste

Wok-fried Milk Cabbage, Beech Mushroom, Garlic, Dried Chilli, Black Bean


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, Salted Egg Yolk, Chilli, Curry Leaf

 Wok-fried Black Tiger Prawn, Onion, Garlic, Coriander, Spicy Scallop Sauce

Crispy Local Fish — Fried Onion, Spicy Coriander Sauce, Chinese Parsley

Sweet & Sour Chicken, Pineapple, Capsicum, Onion

Poached Water Spinach, Roasted Garlic, Dried Scallop, Silver Fish, Century Egg, Salted Egg Broth

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

Oyster Egg Omelette, Spring Onion, Chinese Parsley, Fish Sauce

Wok-fried Mud Crab — Chilli Gravy, Cage-free Egg, Man Tou

 Wok-fried Sustainable Venus Clam, Ginger, Garlic, Spicy Plum Sauce

Crispy Local Fish — Five Spice Lime Chilli Sauce, Chinese Parsley

Wok-fried Chicken, Bitter Gourd, Ginger, Black Bean Sauce

Wok-fried Baby Kan Lan, Garlic, Oyster Sauce

Chinese

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

STRAITSKITCHEN



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Ramadan Dinner

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, Ajwain 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



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Ramadan Dinner

Week 3

Tandoori Murgh — Marinated Skinless Chicken, Yoghurt, Spices

Tandoori Adraki Panja — Lamb Flap, 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** — Yoghurt 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 Lamb, Spices

Hyderabadi Machi Biryani — Sustainable Local Fish, 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 Sardine, Spices

Hyderabadi Murgh Biryani — Chicken Thigh, Long Grained Basmati Rice, Saffron

Condiments

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



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Ramadan Dinner

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

- 🍴 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

Fritter Selection — Banana, Sweet Potato, Yam

Durian 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

- 🍴 Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf

- 🍴 Yam Paste, Gingko Nut

Week 2

- 🍴 Fritter Selection — Banana, Sweet Potato, Yam

Durian 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.

- 🍴 Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf

- 🍴 Yam Paste, Gingko Nut

Week 3

- 🍴 Fritter Selection — Banana, Sweet Potato, Yam

Durian 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







- 🍴 Tang Yuan — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf

- 🍴 Yam Paste, Gingko Nut





Ramadan Dinner

Week 4

-  **Fritter Selection** — Banana, Sweet Potato, Yam
Durian 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
-  **Tang Yuan** — Red Bean & Peanut Dumpling, Ginger, Pandan Leaf
-  **Yam Paste, Gingko Nut**

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

