



# Ramadan Lunch 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, Homemade Nonya Chilli Dip, Lemon 

## MEZZE

**Baba Ghanosh** — Eggplant, Tahini Paste, Yoghurt, Lemon, Olive Oil   
**Hummus, Pita Bread** — Mashed Chickpea, Tahini Paste, Lemon, Salt, Paprika, Olive Oil 

## MALAY WEEK 1

**Nasi Puteh** — Steamed Organic Jasmine Rice  
**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, Nonya 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

## BBQ

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

## WEEK 2

**Nasi Puteh** — Steamed Organic Jasmine Rice  
**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

## BBQ

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



**Dairy**



**Gluten**



**Shellfish**



**Nuts**

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**MALAY**  
**WEEK 3**

- Nasi Puteh — Steamed Organic Jasmine Rice
- 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

**BBQ**

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

**WEEK 4**

- Nasi Puteh — Steamed Organic Jasmine Rice
- 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

**BBQ**

- Choice Of Satay: Chicken, Mutton, Beef
- Served With Rice Cakes, Cucumber, Red Onion, Warm Peanut 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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-  **Dairy**
-  **Gluten**
-  **Shellfish**
-  **Nuts**


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**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 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  
**Wok-fried Rice Vermicelli** — Shrimp, Fish Cake, Squid, Cage-free Egg, Onion, Chye Sim, Mushroom, Bean Sprouts  
**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 Black Tiger Prawn** — Salted Egg Yolk, Chilli, Curry Leaf   
**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 Sustainable Mussel** — Clam, Dried Chilli, Curry Leaf, Black Pepper Sauce  
**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

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**Gluten**



**Shellfish**



**Nuts**






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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
- Basmati Rice

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
- Basmati Rice

Condiments

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

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## 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
- Basmati Rice






## 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
- Basmati Rice

## Condiments

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

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DESSERTS

- 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

- 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

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

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**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

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