

Taste of Tradition

27 FEBRUARY 2025 - 30 MARCH 2025

Every Friday to Sunday

LUNCH: \$48.00++ DINNER: \$52.00++

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (60yrs and above)

Crackers

Fish, Prawn, Vegetable, Melinjo Nuts, Papadum

Appetizer

Pecelan Sayur with Peanut Sauce
Sambal Ikan Teri
Terong Sambal Dengan Telor Puyuh
Ayam Bumbu Matah
Indonesian Rojak Buah with Condiments
Sashimi - Salmon, Octopus & Tuna
Assorted Maki with Condiments
Garden Green Salad with Cherry Tomatoes,
Japanese Cucumber, Garbanzo, Beet Root

*Dressing: Thousand Island Sauce, Caesar Sauce
Honey Mustard*

Seafood on Ice

Prawn, Black Mussel, Gong Gong
Snow Crab, Bamboo Clam*

*Condiments: Tabasco, Lemon Wedges,
Olive Oil, Balsamic Vinegar*

Noodle Station

Scampi Prawn Singapore Laksa with Condiments

Soup

Soup Buntut with Carrot & Potato

Carving Station

Otak Otak
Ayam Goreng Madu
Grilled Whole Red Snapper with Tomato & Basil
Whole Roasted Baby Lamb
Dressings: Garlic Mint & Mushroom Black Pepper Sauce

**Available for Dinner Only*

Main Course

Rendang Daging Sapi
Kam Heong Ketam Bunga
Udang Bijirin
Lala Masak Bawang Putih
Ikan Salmon Dabu Dabu
Sayur Lodeh Javanese
Petola Masak Lemak Bersuun
Ayam Sambal Bunga Kentan
Herb Crusted Lamb Chop
Seafood Mee Goreng

Grains

White Rice
Nasi Mandi

Sambal

Sambal Hijau, Sambal Belacan, Sambal
Belado, Sambal Geprek, Sambal Woku

Sauces

Mint Chutney, Cranberry Vinaigrette, Mango
Salsa, Hot Sweet Soya Sauce, Mint & Apple
Sauce, Raita Sauce, Thai Chilli w Cilantro

Sweet Ending

French Pastries	Durian Pengat
Assorted Cut Fruits	Ice Mendum
Seasonal Whole Fruits	Bubur Pulut Hitam
Strawberry Lassi	Assorted Kuih-Muih
Black Forest Classic	
Cookies & Cream Cake	
Cream Caramel Pudding	
Goreng Pisang/Keladi/Keledek	
Blueberry Crumble in Vanilla Sauce	

Taste of Tradition

27 FEBRUARY 2025 - 30 MARCH 2025

Every Monday to Thursday

LUNCH: \$48.00++ DINNER: \$52.00++

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (60yrs and above)

Crackers

Fish, Prawn, Vegetable, Melinjo Nuts, Papadum

Appetizer

Pecelan Sayur with Peanut Sauce
Sambal Ikan Teri
Terong Sambal Dengan Telor Puyuh
Ayam Bumbu Matah
Mediterranean Salmon w Greek Yoghurt Dressing
Thai Glass Noodle with Shrimp
Thai Green Mango Salad
Spicy Octopus Salad
Indonesian Rojak Buah with Condiments
Assorted Maki with Condiments
Garden Green Salad with Cherry Tomatoes,
Japanese Cucumber, Garbanzo, Beet Root

*Dressing: Thousand Island Sauce, Caesar Sauce
Honey Mustard*

Seafood on Ice

Prawn, Black Mussel, Gong Gong
Snow Crab, Bamboo Clam*

*Condiments: Tabasco, Lemon Wedges,
Olive Oil, Balsamic Vinegar*

Noodle Station

Mee Udang Jakarta/Mee Bandung/Bihun
Soto Ayam/Mee Bakso

Soup

Sop Asem Sari Laut/Sop Ayam Bali/Soto Makassar

Carving Station

Otak Otak in Banana Leaves
Grilled Yakitori Skewers
Grilled Whole Barramundi/Grilled Stingray
Whole Roasted Leg Of Lamb/Beef Ribeye

Dressings: Garlic Mint & Mushroom Black Pepper Sauce

**Available for Dinner Only*

Main Course

Rendang Daging Sapi/Lapis Daging
Surabaya/Beef Tendon Stew
Chilli Crab w Mantou/Salted Egg Crab/
Black Pepper Crab
Udang Sambal Petal/Udang Bijirin
Lala Masak Bawang Putih/Black Mussels
Miso Broth/Buttered Steam Clams
Ikan Asem Manis/Ikan Assem Pedas
Sayur Lodeh Javanese
Petola Masak Lemak Bersuun
Ayam Sambal Bunga Kentan/Ayam Goreng
Pop/Ayam Cabe Ijau/Ayam Masak Lemak
Herb Crusted Lamb Chop
Seafood Mee Goreng/Penne Aglio Olio/
Spaghetti Ala Vongole

Grains

White Rice
Nasi Uduk/Kuning/Briyani/Pandan

Sambal

Sambal Hijau, Sambal Belacan, Sambal
Belado, Sambal Geprek, Sambal Woku

Sauces

Mint Chutney, Cranberry Vinaigrette, Mango
Salsa, Hot Sweet Soya Sauce, Mint & Apple
Sauce, Raita Sauce, Thai Chilli w Cilantro

Sweet Ending

French Pastries	Durian Pengat
Assorted Cut Fruits	Ice Mendum
Seasonal Whole Fruits	Bubur Pulut Hitam
Strawberry Lassi	Assorted Kuih-Muih
Black Forest Classic	
Cookies & Cream Cake	
Cream Caramel Pudding	
Blueberry Crumble in Vanilla Sauce	