



## 7 THEMED DINNERS

### BOMBAY DELIGHT

Sunday  
From 6 pm - 9.30 pm

APPETIZERS	LIVE STATIONS
<div><b>HARA SALAD (V, DF, GF)</b> onions, carrots, cucumber, tomatoes, turnips</div> <div><b>MIXED VEGETABLE PAKORAS (V, GF)</b> deep-fried onions, green chilies, potatoes, eggplant and cauliflower</div> <div><b>CHICKPEA MADRAS (V, DF, GF)</b> paprika, cumin, cucumber, tomatoes</div> <div><b>TURMERIC POTATO SALAD (V, DF, GF, 🌶️)</b> halwa, cumin, coriander, dried chilies</div>	<div><b>CHICKEN TANDOORI (GF)</b> yoghurt, masala spices</div> <div><b>NAAN BREAD (V)</b> traditional Indian flatbread</div> <div><b>ROTI PARATHA (V)</b> flatbread with aromatic ghee</div> <div><b>LAMB KEBAB (GF, 🌶️)</b> marinated in 7 spices, coriander leaves, chili powder</div> <div><b>KOLKATA FRIED NOODLES (V)</b> spiced chicken, assorted vegetables, cumin, turmeric</div>
SOUP	
<div><b>SPINACH CREAM (V, GF)</b> sautéed ginger, garlic, cream, cumin, garam masala</div>	
MAINS	
<div><b>BUTTER CHICKEN (GF)</b> rich tomato and creamy gravy, slow cooked chicken, makhani sauce</div> <div><b>FISH CURRY (GF, 🌶️)</b> braised barramundi fillet, onion gravy, garam masala, cumin, coriander, chili powder</div> <div><b>DHAL MAKHANI (V, GF)</b> a creamy and buttery black lentil gravy</div>	<div><b>CUMIN RICE (V)</b> basmati rice sautéed with cream, butter and turmeric</div> <div><b>NAVRATAN JALFREZI (V, GF)</b> chunky vegetables and chickpea curry in a slightly sweet and tangy gravy</div> <div><b>VEGETABLE KOLHAPURI (V, GF)</b> green beans, carrots, cauliflower and green peas sautéed with onion gravy, ginger and garlic</div>
DESSERTS	
<div><b>JALEBI (V)</b> deep-fried spiral-shaped snack dipped in sugar syrup</div> <div><b>RABRI (V)</b> a sweet full-fat milk dish with sugar, saffron kaland cardamom</div> <div><b>MOONG DHAL HALWA (V, DF)</b> a traditional Indian dessert with moong lentils, ghee and cardamom powder</div> <div><b>BASBOUSA (V)</b> a sweet syrup soaked semolina cake</div>	<div><b>INDIAN FRUIT COCKTAIL (V, DF, GF)</b> mixed fruits with orange juice, sugar, lime and mint leaves</div> <div><b>SEASONAL FRUITS</b> mixed colors of seasonal fruits</div> <div><b>ICE CREAM SELECTION</b> vanilla, chocolate, strawberry</div>





## 7 THEMED DINNERS

### ASIAN

Monday  
From 6 pm - 9.30 pm

APPETIZERS	LIVE STATIONS
<b>CHICKPEA SALAD (V, GF)</b> served with mint yoghurt	<b>CHICKEN TEPPANYAKI</b> sweet soy sauce, pickled radish, pickled garlic
<b>SUSHI MAKI ROLL (V, DF)</b> sushi rice with vegetables wrapped with roasted seaweed	<b>GYUNIKU YAKI</b> soy angus beef striploin, furikake, spring onions, vegetables
<b>SPICY KOREAN COLESLAW (V, DF, GF, 🌶️)</b> spicy cabbage with soy sauce, sesame oil, rice vinegar, sugar and Korean chilies	<b>JAJANGMEON CHICKEN NOODLES</b> wok fried dark soy chicken noodles
<b>GREEN PAPAYA SALAD (DF, GF, 🌶️ )</b> with shrimps and Thai chili lime dressing	<b>MARTABAK KAMBING</b> spring onions, eggs, minced lamb
<b>SOUP</b>	<b>MONGOLIAN SLICED BEEF</b> sweet chili soy sauce, tomato, lime dressing, coriander
<b>TOMATO EGG DROP (DF)</b> crab and corn egg drop soup with garlic, ginger, spring onions	
MAINS	
<b>BEDUGUL AYAM BETUTU (DF)</b> cassava leaves, yellow paste sambal, fried shallots	<b>WOK FRIED MIXED VEGETABLES (V, DF, GF)</b> with superior sauce and garlic
<b>HALONG BAY BAKED MAHI MAHI (DF)</b> sweet chilies, pineapple, cucumber, onions	<b>BRAISED KIMCHI TOFU (V, GF)</b> Korean chili paste, soft tofu, long cabbage
<b>BLACK PEPPER BEEF STEW (DF)</b> thinly sliced beef, bell pepper, onions, spring onions	<b>GARLIC FRIED RICE (DF)</b> butter garlic fried rice, hondashi, spring onions
<b>SWEET SOY GINGER PORK (DF, 🐷, 🌶️)</b> with crispy holy basil	
DESSERTS	
<b>PUDDING PELANGI (GF)</b> layered rainbow pudding with strawberries, blueberries and berry compote	<b>ES KACANG (V, GF)</b> a shaved ice dessert with red beans, grass jelly, condensed milk, fermented cassava, basil seeds, avocado and nata de coco
<b>KOLAK PISANG (V)</b> braised bananas with coconut milk, sago pearl and pandan leaves	<b>CHOCOLATE BAO (V)</b> steamed chocolate buns
<b>KUE LUMPUR (V)</b> traditional Indonesian moist cake with potatoes, coconut milk and raisins	<b>SEASONAL TROPICAL FRUITS</b> mixed colors of seasonal fruits
	<b>ICE CREAM SELECTION</b> vanilla, chocolate, strawberry

(🌶️) Spicy

(🐷) Contains Pork

(GF) Gluten Free

(DF) Dairy Free

(V) Vegan





## 7 THEMED DINNERS

### ITALIAN

Tuesday  
From 6 pm - 9.30 pm

APPETIZERS	LIVE STATIONS
<b>CAPRESE SALAD (V, GF)</b> with fresh tomatoes, bocconcini cheese and basil	<b>AI FUNGHI PIZZA (V)</b> with mushrooms, mozzarella cheese, tomato sauce and parsley
<b>INSALATA MISTA (V, GF, DF)</b> mixed leaf salad with olives and lemon vinaigrette	<b>SPAGHETTI, PENNE, FUSILLI</b> bolognaise, cream sauce, tomato sauce (V)
<b>FUSILLI AND PESTO SALAD (V)</b> with green olives, roasted peppers and homemade ricotta cheese	<b>GRILLED CHICKEN PARMESAN</b> chicken breast with fresh tomato sauce and cheese
<b>CARPACCIO DI MANZO</b> seared fillet of beef with parmesan aioli, fried garlic chips and arugula	<b>GARLIC BASIL CALAMARI (DF, GF)</b> black pepper, capsicum, lemon juice, tomato romano
<b>SOUP</b>	<b>SLOW ROASTED BEEF RUMP WITH SALSA VERDE (GF)</b> mushroom cream sauce, black pepper, mustard
<b>GRANDMA’S MINISTRONE (V)</b> chunky vegetables with pasta, tomatoes and parmesan broth	

<b>BRAISED BEEF ALA MILANO</b> beef brisket with potatoes, braised ripe tomatoes, herbs, lemon	<b>SALSICCIA DI MANZO</b> Italian beef and fennel sausages with roasted peppers, oregano and chili
<b>CREME DE CAULIFLOWER (V)</b> braised in special aged cheese de romano	<b>GLAZED SEASONED VEGETABLES (V, GF)</b> with garlic, butter and parsley
<b>BAKED FRUITI DE MARE MARKET FISH</b> chili flakes, olive oil, basil leaves	<b>ROASTED GARLIC CHICKEN</b> with mushroom gravy

<b>TIRAMISU (V)</b> layered vanilla and coffee cake with mascarpone cheese	<b>RED VELVET CAKE (V)</b> vanilla cake with cream cheese icing
<b>WILD BERRY PANNACOTTA (V)</b> baked vanilla cream with berry compote	<b>SEASONAL TROPICAL FRUITS</b> mixed colors of seasonal fruits
<b>PAYLOVA (V)</b> with passion fruit and honey	<b>ICE CREAM SELECTION</b> vanilla, chocolate, strawberry
<b>CRÈME BRULEE (V, GF)</b> a rich classic custard with caramelized sugar	





## 7 THEMED DINNERS

### SEAFOOD GRAZE

Wednesday  
From 6 pm - 9.30 pm

APPETIZERS	LIVE STATIONS
<div><b>SUMBAWA FRESH OYSTERS</b> red wine vinegar dip, lemon, lime</div> <div><b>SASHIMI SELECTION</b> atlantic salmon, yellowfin tuna, black gindara sauces: wasabi, lime, yamasa soy sauce</div> <div><b>GARDEN GREEN SALAD (V, DF, GF)</b> lollo rosso, romaine lettuce, lollo bionda with assorted dressings</div> <div><b>POTATO AND CUTTLEFISH SALAD (GF)</b> with lemon mayo, black pepper, cucumber, and young corn</div>	<div><b>TURMERIC FISH SATAY (🌶)</b> lemon grass paste, red chilies, kaffir lime leaves</div> <div><b>SEAFOOD PAELLA (DF)</b> baby shrimps, clams, green mussels, saffron madras, coriander</div> <div><b>BANANA LEAF PORTUGUESE-STYLE GRILLED SEAFOOD</b> white prawns, fish fillet, bubble clams, calamari selection of sauces: spicy sambal, sweet soya, lemon butter, lime and lemon</div> <div><b>LEGENDARY CRISPY FISH BURGER</b> served with french fries</div>

SOUP
<div><b>SEAFOOD CLAM CHOWDER (GF)</b> grilled leeks, corn nibs, carrots, asari clams</div>

# MAINS

**SEAFOOD SPAGHETTI MARINARA (GF)**  
tomato sauce, arugula greens, parmesan cheese

**STIR-FRIED VEGETABLES (V, DF)**  
broccoli, carrots, cauliflower, baby corn

**IDAHO-STYLE MASHED POTATOES (V, DF)**  
sun-dried tomatoes, spring onions, caramelized onions

**SHRIMP CREME CAULIFLOWER**  
white cheese sauce, bedugul cauliflower, diced tomatoes

**SPICY BLUE SWIMMER CRAB (🌶)**  
pineapple, tobasco pepper sauce, onions

**BLACK PEPPER MAHI MAHI**  
capsicum, white onions, ginger, string beans

DESSERTS	
<b>CREAM CHEESE CARROT CAKE (V)</b> grated carrots, roasted walnuts, icing sugar	<b>CITRUS SPONGE CAKE (V)</b> citrus emulsion, cream cheese, vanilla sponge
<b>PEANUT BUTTER MOIST CAKE (V)</b> skippy peanut butter, ground chocolate powder, whipping cream	<b>SEASONAL FRUITS</b> mixed colors of seasonal fruits
<b>APPLE CRUMBLE TART (V)</b> malang apples, cinnamon, brown sugar	<b>ICE CREAM SELECTION</b> vanilla, chocolate, strawberry
<b>PAYLOVA (V)</b> with passion fruit and honey	





## 7 THEMED DINNERS

### ASIAN STREET HAWKER

Thursday  
From 6 pm - 9.30 pm

APPETIZERS	LIVE STATIONS
<div><b>HAKKA EGGPLANT SALAD (DF)</b> dried shrimps, coriander, tomatoes, sweet chili dressing</div> <div><b>SPICY SHRIMP SALAD (DF, GF, 🌶️)</b> spicy cocktail sauce, coriander, sesame seeds, chopped lettuce</div> <div><b>COLD TOFU SALAD (V, DF, GF)</b> poached in soy sauce, sesame oil, seaweed</div> <div><b>MINCED CHICKEN SALAD (DF)</b> onions, white cabbage, tomatoes, fish sauce</div>	<div><b>BRAISED YELLOW NOODLES</b> shredded chicken, cabbage, dark soy sauce, bean sprouts</div> <div><b>ROASTED CHAR SIEW PORK (DF, 🐷)</b> honey, marmalade, hoisin sauce</div> <div><b>FRIED CHICKEN CHOP RICE (🌶️)</b> hainan rice, crispy chicken, spicy sambal</div> <div><b>SPICY SZECHUAN BEEF (GF, 🌶️)</b> sliced beef, spring onions, red chilies, black vinegar</div> <div><b>ROTI JOHN</b> egg sandwich, minced chicken, spring onions</div> <div><b>SCALLION PANCAKES (🐷)</b> pork char siew, hoisin glaze, fried eggs, mayonnaise</div>
SOUP	
<div><b>EGG DROP SOUP (V, GF)</b> tomatoes, garlic, onions, silken tofu</div>	
MAINS	
<div><b>CANTONESE FRIED RICE (V, GF)</b> with eggs, spring onions, lettuce</div> <div><b>WOK FRIED VEGETABLES (V, DF)</b> broccoli, carrots, cauliflower, baby corn</div> <div><b>BRAISED BRASSICA (V, DF)</b> bok choy, garlic, sesame oil</div>	<div><b>WHITE PEPPER VERMICELLI NOODLES (V, DF, GF)</b> carrots, black fungus, onions</div> <div><b>SWEET AND SOUR CATCH OF THE DAY (DF)</b> pineapple, cucumber, onions, capsicum</div> <div><b>GARLIC SOY BAKED CHICKEN (DF)</b> star anise, cinnamon, ginger, coriander</div>
DESSERTS	
<div><b>GRASS JELLY PUDDING (V, GF)</b> grated coconut, palm sugar</div> <div><b>GLUTINOUS SESAME BALL (V)</b> glutinous rice dumplings, green beans, sesame seeds</div> <div><b>EGG CUSTARD TART (V)</b> evaporated milk, sugar dough, icing sugar</div> <div><b>HONEY MELON PUDDING (V, GF)</b> condensed milk, pandan essence, jelly</div>	<div><b>ANG KU KUEH (V)</b> sweet potatoes, ang ku pastry</div> <div><b>SEASONAL TROPICAL FRUITS</b> mixed colors of seasonal fruits</div> <div><b>ICE CREAM SELECTION</b> vanilla, chocolate, strawberry</div>





## 7 THEMED DINNERS

# CONTINENTAL BARBEQUE

Friday  
From 6 pm - 9.30 pm

APPETIZERS	GRILLED STATIONS
<b>POTATO SALAD (GF)</b> boiled potatoes, eggs, parsley, spring onions, creamy mayo dressing	<b>BONELESS CHICKEN</b> <b>ANGUS MINUTE STEAK</b> <b>BEEF CHORIZO</b> <b>CHICKEN BRATWURST</b> selection of sauces: bbq, french mustard, black pepper, cocktail, chili sauce, tomato ketchup
<b>YELLOWFIN TUNA SALAD (GF)</b> seared tuna, parsley, lemon aioli, cucumber pickles, arugula	<b>PULLED BLACK PEPPER BEEF RUMP SANDWICH</b> 12 hour slow roasted beef rump, honey mustard, cheese sauce
<b>BEETROOT AND FETA CHEESE SALAD (V, GF)</b> roasted beetroot, feta cheese, watercress, basil pesto	<b>BBQ PORK NECK (🐷)</b> bbq gravy, mac and cheese
<b>CUCUMBER AND TOMATO SALAD (V, GF, DF)</b> white onions, coriander, black pepper, lemon juice, olive oil	

## SOUP

**HOMEMADE CREAMY POTATO AND LEEK SOUP (V)**  
with garlic, onions and herbs

## MAINS

**HICKORY-SMOKED CHICKEN**  
with carrots, potatoes, paprika, oregano, bbq sauce

**CREAMY MASHED POTATO (V, GF)**  
chopped parsley, parmesan, idaho potatoes

**OHIO BEEF STEW**  
braised beef, cabbage, carrots, onions

**AROMATIC SPICED RICE (V, GF)**  
with green peas, cumin

**BROCCOLI AND FRIED GARLIC (V)**  
pickled carrots, black pepper, cherry tomatoes

**BAKED FUSILLI PASTA (V)**  
parmesan cream, tomato sauce, parsley

## DESSERTS

**TIM TAM MUD CAKE (V)**  
with dark chocolate ganache

**BLUEBERRY CHEESECAKE (V)**  
with blueberries and oats

**APPLE CINNAMON PIE (V)**  
sugar dough, granny smith apples, brown sugar

**BROWNIES (V)**  
with cream and berry compote

**PEAR TART (V)**  
a classic tart with sliced pears and almond butter

**SEASONAL FRUITS**  
mixed colors of seasonal fruits

**ICE CREAM SELECTION**  
vanilla, chocolate, strawberry





## 7 THEMED DINNERS

### AMERICAN

Saturday  
From 6 pm - 9.30 pm

APPETIZERS		LIVE STATIONS	
<b>COBB SALAD (GF, 🐷)</b> romaine lettuce, avocado, chicken, bacon, cherry tomatoes and mustard lemon dressing		<b>SLICED ANGUS BEEF STRIPLOIN BURGER</b> cocktail coleslaw, onions, tomato	
<b>GRILLED WATERMELON SALAD (V, GF)</b> with feta cheese, lemon and olive oil		<b>OLD FASHIONED CHEESEBURGER</b> lettuce, tomato, cucumber, cheddar cheese	
<b>FARM GARDEN GREEN SALAD (V, GF)</b> with assorted house-made dressings and pickles		<b>THE CLASSIC CHICKEN HOT DOG</b> mustard, tomato ketchup, pickled cucumber	
<b>CHILLED POTATO SALAD (GF)</b> grated boiled eggs, spring onions, black pepper and mayonnaise		<b>GERMAN-STYLE BRATWURST SANDWICH</b> pickled cabbage, mayonnaise, mustard	
<b>SOUP</b>		<b>CRISPY CHICKEN CHOP</b> with barbeque sauce and vegetables	
<b>GASTRIC TOMATO SOUP (V)</b> with oven-baked soft rolls			
MAINS			
<b>BASTED-FRIED CAULIFLOWER (V, GF)</b> with madras cream aioli		<b>BBQ BEEF CHORIZO</b> with onion relish, barbeque sauce and parsley	
<b>LEMON BUTTER CATCH OF THE DAY</b> grilled lemon, emulsified butter, gravy		<b>CREAM CORN ON THE COB (V, GF)</b> with chili and lime butter	
<b>MASHED POTATOES (V, GF)</b> with milk, butter, salt and pepper		<b>MAC &amp; CHEESE (V)</b> simmered macaroni with cream sauce and parmesan cheese	
DESSERTS			
<b>GRANDMA’S APPLE TART (V)</b> with spiced green apples and crunchy sugar crush		<b>PEANUT BUTTER CHOCOLATE CAKE (V)</b> devil chocolate cake in a creamy peanut butter filling with tons of nuts	
<b>AUNT BESSIE’S CARROT CAKE (V)</b> sweet and moist spiced cake with grated carrots, toasted nuts and cream cheese icing		<b>SEASONAL TROPICAL FRUITS</b> mixed colors of seasonal fruits	
<b>BANANA CREAM PIE (V)</b> filled with a rich custard topped with bananas		<b>ICE CREAM SELECTION</b> vanilla, chocolate, strawberry	
<b>RASPBERRY MOUSSE (V,GF)</b> sweetened soft creamwith raspberry puree			