Ramadan Dinner Buffet Menu
18 June to 17 July 2015

Adult: $70++
Child (6-12yrs old): $37++

Seafood on Ice
Cooked Prawn, Black Mussel, Chilled Scallop
Fresh Oyster, Snow Crab
Condiments: Lemon Wedge, Tabasco, Hot Sauce, Thai Sweet Chilli Sauce

Cold Mezze
Dolmas (Marinated Grape Leaf, Rice, Spices)
Moutabel (V) (Grilled Eggplant, Sesame Seed, Lemon Juice, Olive Oil)
Hummus Balila (V) (Chickpea, Spring Onion, Tomato, Lemon Juice, Olive Oil)
Eggplant Salad (V) (Deep Fried Eggplant, Sliced Onion, Lemon Juice, Olive Oil)
Cauliflower Salad (V) (Deep Fried Cauliflower, Tomato, Tahini Sauce, Lemon Juice)
Hummus (V) (Mashed Chickpea, Sesame Seed Paste, Garlic, Lemon Juice, Olive Oil)
Tabbouleh (V) (Parsley, Crushed Wheat, Tomato, Mint Leaf, Lemon Juice, Olive Oil)
Papri Chaat (Cold) Baba Ganoush, Warm Pita Chips

Deep Fried Item
Samosa, Curry Puff, Vietnamese Spring Roll, Deep Fried Chicken Wing

Live Station Fattoush Salad
Romaine Lettuce, Onion, Tomato, Cucumber, Pita Bread, Sumac Powder, Pomegranate Dressing

Chef’s Hot Plate 1
Turkish Style Sliced Beef
Tandoori Lamb Chop

Chef’s Hot Plate 2
Grilled Prawn, Lemongrass
Grilled Marinated Squid, Tom Yam Paste

Shawarma Station
Chicken Shawarma
Condiments: Tahini Sauce, Garlic Sauce, Spicy Harissa Sauce

Carving Station
Roasted Baby Whole Lamb “Arabic Style”
Arabic Sauce, Mint Gravy, Tahini Sauce

(V) denotes vegetarian dish.
The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are subject to 10% service charge and 7% government taxes.
Middle East and Turkish Food
Balik Bugulama
(Turkish Steamed Fish Stew)

Kuzu Kofte
(Minced Lamb Kebab, Onion, Garlic, Turkish Spices)

Bajaja Belbatat
(Oven Baked Chicken, Potato, Lemon, Garlic Sauce)

Vermicelli Rice or Tomato Rice
(Basmati Rice, Vermicelli)

Malay Salad
Kachumbari (Bean Sprout, Kang Kong Salad)
Acar Jelatah (Pineapple Salad)

Malay Food
Nasi Goreng Sambal Belachan (Rice)
Ikan Bawal Goreng Berempah (Fish)
Ayam Masak Merah (Chicken) or Ayam Penyet

Noodle Station
Mee Soto with Condiments or Mee Siam with Condiments

Soup
Moroccan Harira Soup, Chickpea (Ginger, Coriander, Chickpea, Diced Lamb)
Lentil Soup (V) (Red Lentil, Vegetable, Cumin)

Indian Selection
Biryani Rice
Aloo Gobi
Lamb Shank Raan Masala
Naan Bread

Chef’s Hot Plate
Roti Prata Traditional Chicken Curry

(V) denotes vegetarian dish.
The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are subject to 10% service charge and 7% government taxes.
Thai Salad
Young Mango Salad
Glass Noodles Seafood Salad

Thai and Local Food
Wok-Fried Long Bean, Dried Prawn
Wok-Fried Beef, Honey Pea
Steamed Stingray “Thai Style”

Chinese Hot Selection
Chilli Crab or Pepper Crab
Deep Fried Mantou
Wok-Fried Cereal Prawn or Sweet and Sour Prawn
Broccoli, Black Mushroom

Ramadan Fruits Stall
Rambutan, Longan, Star Fruit, Rose Apple, Jackfruit
Purple Dragon Fruit, Watermelon, Rock Melon, Honeydew, Pineapple

Dessert
Camel Milk Pudding
Halawi Date
Semolina Cake, Orange Blossom
Umm-Ali Traditional (Hot dish)
Mahalabia, Rose Water, Pomegranate

Complimentary Dates and Air Bandung on the table.

(V) denotes vegetarian dish.
The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are subject to 10% service charge and 7% government taxes.