



## **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.