



## Thyme

### Salads

Marinated salmon with orange, served with endives salad  
Shredded roast duck with bok choy and caramelized onion salad  
Thinly Sliced roasted Beef with watercress and horseradish cream  
Poached Chicken with shaved Apple toasted almond flakes dressed with saffron mayonnaise

Selection of greens: lollo rosso, oak leaf, radicchio, rocket, iceberg with your choice of Italian, French and thousand island dressing or balsamic vinegar and olive oil  
Toppings with: marinated cherry tomatoes, sliced cucumber, grated carrots, onion rings, beetroot, spring onions, fresh corn, mushrooms with herbs and garlic croutons

### Our baker's display

French baguette, rye bread, rosemary focaccia and a selection of daily bread rolls  
Served with a choice of spreads: pesto, hummus, herbed cream cheese and butter

### Soup

Corn chowder with beef bacon crisp

### Main Dishes

Chicken stuffed spinach, mushroom and ricotta cheese with tarragon cream sauce  
Grilled Lamb Kofta with Cumin Spiced gravy  
Seared Barramundi in white wine button mushroom and bacon crisps  
Medley of vegetable with green peas, carrot, broccoli, cauliflower  
Saffron Steamed rice with toasted almond flakes

### Prepared right in front of you...

Spaghetti with bolognese sauce or tomato sauce

### Desserts

Chocolate and orange mouse cake sliced  
Fresh apple tart  
Assorted French pastries  
Selection of whole and cut fruit

### Your personalized sweet notes

Chocolate Mocha Daquoise Terrine



## Lengkuas

### Salads

Assortment of leaf lettuce with your choice of:

Herbed tomatoes, sliced cucumber, grated carrots, onion rings, beetroot, spring onions, corn, marinated mushrooms, garlic croutons

Dressings: sesame dressing, lime chili dressing, olive oil with balsamic vinegar

Assortment of prawns, octopus, and bamboo clams with lime chilli dressing

Fresh coriander, bean sprouts, tomatoes and deep-fried tofu salad

Cos lettuce and sliced of poached chicken with Korean Kim Chi dressing

### Prepared right in front of you...

Thai minced pork salad with fresh papaya

Assorted grilled satay, lamb or chicken with condiment: ketupat rice cake, onion, cucumber and coconut peanut sauce

### Soup

Gingered snapper fish broth with tamarind and tomato

## Main Dishes

Tandoori lemongrass spring chicken with green vegetables

Baked mackerel with sambal and tamarind chili sauce

Wok stir fried medley of vegetable with, broccoli, cauliflower and straw mushrooms

Steamed fragrant rice

Malaysian style fried flat kuey teow with lap cheong, shrimp, egg in sweet soy and sambal sauce

Wok fried buttered prawn with curry leaf and oat meal

Stir fried beef with three black peppercorns, capsicums and onions

### Prepared right in front of you...

Wok fried carrot cake with egg, preserved radish and sweet soy sauce

### Carving

Chinese roasted duck with condiments: spring onion pancake, plum sauce, sweet chili sauce,

Spring onions, turnips and carrots

### Desserts

Pandan chiffon cake

Crispy water chestnut with palm sugar syrup and coconut milk {Tham thim Grop}

Portuguese egg tart

Selection of Premium ice cream (Vanilla, Chocolate, Strawberry)

Freshly cut fruit platter

### Your personalized sweet notes

Banana fritters with caramel sauce

Hot tapioca soup with sweet potato and yam



## Aussie Outback

### Salads

Cole Slaw Salad

Grilled cauliflower and sun dried tomato salad

Sweet chili and fresh coriander leaf marinated squid salad

Roasted chicken salad with shallot and mint apple

Beetroot wedges tossed in our wooden bowls with red wine vinaigrette, flaked hazelnuts and chive

Asparagus with smoked salmon and vermicelli salad

Assortment of leaf lettuce with your choice of:

Herbed tomatoes, sliced cucumber, grated carrots, onion rings, beetroot, spring onions, corn, marinated mushrooms, garlic croutons

### Soup

Cream of potatoes with leek soup

### From our wood grill

Marinated paprika grilled lamb cutlet

Sirloin steak marinated with rosemary and cracked black pepper

Honeyed chicken drumstick with onion and mushroom jus

Sugarcane satay with chicken thigh, served with Indonesian peanut sauce

Fresh water prawns with garlic and lemon marinade

Whole baby sea bass wrapped in banana leaves

### Condiments

Grilled corn on the cob

Oven baked potatoes with sour cream and chives

Grilled cheesy polenta triangle

Pineapple steamed rice

### Sauce

Smoky barbeque

Bell peppered butter

Mango chutney

### Desserts

Our pastry chefs' signature chocolate tart

Selection of cut and whole tropical fruits

Mango mousse cake

Chocolate brownies

Petit pecan pie

### Your individual ice-cream station

Selection of ice-creams and sorbets with choice of toppings:

Chocolate sauce, ratatouille of exotic fruit, fruit sauces, and marsh mallow



## Indonesian

### Java

#### Salads

Assortment of leaf lettuce with your choice of:

Iceberg lettuce, kemangi, watercress, white cabbage, cucumber, tomatoes, grated carrot baby eggplant

Kangkung, bayam (Local spinach), watercress, papaya leaf,

Chilled steamed vegetables; cassava leaf, bean sprout, long green bean, sweet corn, green jack fruit, white cabbage, potatoes, tofu and steamed eggs

Dressing : Kasturi peanut sauce, sambal tumis, sambal oncom, green chili sambal

Lumpia basah (East java spring roll stuffed with sautéed vegetables, chicken and rice noodle in light brown gravy)

Ayam sambal mentah (Balinese shredded roasted chicken marinated in freshly crushed lemon grass, chilli, kasturi and red onion)

Selada cumi, jamur dan cabe hijau (Chilled seared baby squids, mushroom and fresh green chili)

Pepes tahu dan jamur (Chilled steamed tofu, mushroom and kemangi leaf in banana leaf)

#### Soup

Sop iga dan daging sapi (Clear beef ribs soup with vegetables)

#### Main Dishes

Ayam sauce mentega (Seared chicken in dark soya sauce and butter)

Tongseng kambing (Wok stirfried lamb with vegetables Indonesian seasoning)

Seafood goreng sambal nanas dan sayuran (Assorted sautéed seafood with fresh pineapple and vegetables)

Sambal goreng ati sapi (Sautéed beef liver and fried potatoes with red chilies marination)

Tahu dan touge bumbu kuning (Stewed tofu and bean sprout with coconut milk and turmeric)

Pepes ikan mas (Steamed gold fish in traditional marination wrapped with banana leaf)

Bihun goreng special (Wok fried rice noodle with chicken, shrimp and vegetables)

Nasi putih (White rice)

#### Carving

Ayam bakar bumbu madu (Honey marinated roast chicken)

#### Desserts

Es cendol and nangka (Chilled pandan and rice flour mini dumpling with jack fruit, palm sugar and light coconut milk)

Bubur sum-sum (Sweet rice porridge with caramel sauce)

Bika Ambon (Traditional Indonesian caramel cake)

Wajik (Glutinous sticky rice with coconut and palm sugar)

Freshly cut fruit platter

#### Your personalized sweet notes

Mini bread and butter pudding