

ASIAN

Lemongrass

Appetizers & Salads

Seared peppered tuna loin on green papaya salad
Thai beef salad with sweet chili dressing
Indonesian rujak salad
Glass noodle salad with shrimps & calamari's yuzu vinaigrette
Assorted garden leaves
Tomato wedges with spring onion, cucumber and carrots
French dressing, Balsamic vinaigrette, 100 Island dressing

Condiment

Krupuk Udang, Emping dan Krupuk Lampung (Assorted crackers)

Soup

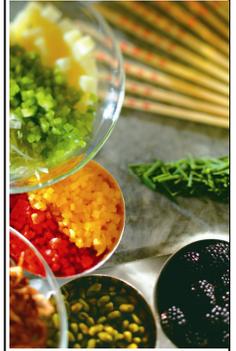
Braised sweet corn and asparagus soup

Main Dishes

Korean style sautéed beef with vegetables and chili
Szechwan chicken with dried chili
Sweet & sour fish
Broccoli with black mushrooms and oyster sauce
Stir fried Hong Kong noodles with preserved vegetables
Steamed rice

Desserts

Assorted Fruit Tartlets
Lemon grass cream brulee
Mango pudding with coconut sauce
Sago pudding with melon
Sliced fresh fruits



Coriander

Appetizers & Salads

Roasted Peking duck with hoisin sauce
Vietnamese spring rolls with chicken and herbs, sweet chili dip
Thai prawn and green papaya salad
Spicy baby octopus with jelly fish salad
Assorted garden leaves
Tomato wedges with spring onion, cucumber and carrots
Fresh dressing, Balsamic vinaigrette, 100 Island dressing

Condiment

Krupuk Udang, Emping dan Krupuk Lampung (Assorted crackers)

Hot Starters

Chicken spring rolls

Soup

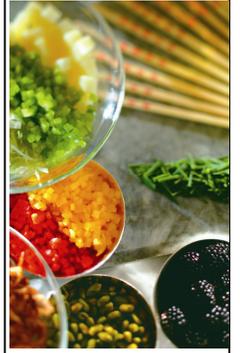
Double boiled herbal soup with superior chicken stock

Main Dishes

Sichuan stir fried beef fillet
Braised kailan with scallops, prawn & Chinese mushrooms
Sautéed chicken Kung Po
Fried imperial red fish with black bean sauce
Tofu with mushrooms and X.O sauce
Bak mie goreng with chicken
Steamed rice

Desserts

Sago melon
Green tea cream brulee
Sweet corn and water chestnut pudding
Egg custard
Lemon tart
Seasonal slice fruit



INTERNATIONAL

Thyme

Cold Appetizers

Prawn and calamari's ceviche with orange and coriander

Light smoked salmon fillet with green asparagus and mustard vinaigrette

Salads

Grilled chicken Caesar salad with crispy beef bacon

Salad Nicoise with tuna loin

Mexican bean and corn salad with tomato salsa

Babaganouj with crispy Arabic bread

Assorted garden leaves

Tomato wedges with spring onion, cucumber, and carrots

French dressing, Balsamic vinaigrette, 100 Island dressing

Selection of bread rolls

Soup

Tomato Minestrone with garlic herb croutons

Main Dishes

Skewered beef marinated with thyme and garlic

Lamb chops with grilled Zucchini and peppers

Grilled chicken breast with broccoli

"Waterzooi" seafood – prawns, salmon and mussels in light cream sauce

Honey glazed carrots and green beans

Roasted potatoes with shallots

Vegetable fried rice

Desserts

Pisatachio cheese cake

Vanilla Pannacotta with blueberry compote

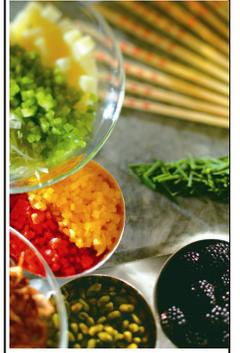
Fresh fruit tart

Chocolate fudge brownies

Banana and pineapple crumble (hot dessert)

Exotic sliced fruit





Rosemary

Salads

Crab meat salad and avocado, cocktail sauce
Cold poached salmon with fresh herbs
Pasta and salami salad with roasted pepper
Beetroot wedges tossed in with red wine vinaigrette, flaked hazelnuts and chive

Selection of greens 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, springs 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

Soup

Mushroom Cream Soup with farmhouse bread

Main Dishes

Slow cooked leg of chicken with thyme, tarragon and young garlic
Beef roulade cooked with red wine, peppers, bacon and gherkins
Baked stuffed zucchini, served with braised mushrooms
Grilled red snapper fillets with herb butter and cherry tomatoes
Country style vegetables stew
Lyonnaise Potatoes

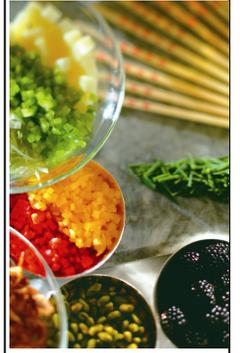
Carving

Roasted leg of lamb with mint and yoghurt

Dessert

Chocolate tart
Vanilla cheese cake
Raspberry and white chocolate mousse
Assorted French pastries
Banana and chocolate chip pudding (hot dessert)
Freshly cut tropical fruits

All the above prices are subject to 11% Government Tax and 10% Service Charge



INDONESIAN Kayu Manis

Salads

- Lotek Padang (Vegetable salad with West Sumatra style)
- Selada Ayam Balinese Style (Balinese chicken salad)
- Asinan Bogor (Sundanese fresh vegetable salad)
- Kupat Tahu (Vegetable and rice cake salad with peanut sauce)
- Aneka Lalapan Segar dengan Sambal Terasi, Sambal Bajak, Sambal Kecap dan Sambal Matah (Assorted fresh local vegetable from garden with shrimp paste sauce, grated fresh chili and soy sauce)

Soup

- Soto Ayam (Chicken broth soup with rice noodles and fresh coriander)

Main Dishes

- Gulai Ikan Woku (Indonesian curry fish with spices and Manado style)
- Sambal Goreng Ati dan Kentang (Sautéed sweet and spices beef liver with fried potato)
- Ayam Goreng Kremes (Deep fried chicken crispy)
- Semur Telor dan Tahu (Stew boil egg and Chinese tofu with soy sauce)
- Tumis Terong Bumbu Balado (Sautéed eggplant with grated chili sauce)
- Nasi Goreng Ikan Asin (Indonesian fried rice with diced chicken, chili buddy and salted fish)
- Nasi Putih (Steam fragrant rice)

Condiments

- Krupuk Udang, Emping dan Krupuk kampung (Assorted crackers)

Desserts

- Es Kelapa Muda (Chilled shaved young coconut in light syrup)
- Bubur Ketan Hitam (Glutinous black rice porridge with creamy coconut)
- Bolu Tape
- Pisang Bakar (Baked bananas with grated cheese and chocolate syrup)
- Chocolate Pudding
- Freshly Cut Fruit Platter

Lengkuas

Salads

- Selada Pengantin (Indonesian vegetable salad with spices peanut sauce)
- Tahu Petis Udang (Deep fried tofu with sprout and shrimp paste sauce)
- Rujak Juhi (Mix vegetable salad, with dry squid)
- Selada Udang dan Buah (Fresh fruit salad with mayonnaise and shrimp)

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Aneka Lalapan Segar dengan Sambal Terasi, Sambal Bajak, Sambal Bajak, Sambal Kecap dan Sambal Matah (Assorted fresh local vegetable from garden with shrimp paste sauce, grated fresh chili and soy sauce)

Soup

Soto Laksa Jakarta (Indonesian chicken cream soup with dry shrimp aromatic and condiment)

Main Dishes

Bebek Goreng Cabe Ijo (Deep fried duck with green chili sauce)

Ayam Goreng Rica-Rica (Fried chicken with crush chili sauce)

Daging Cah Sayuran (Sautee slice beef vegetable)

Ikan Tengiri Bakar Kecap (Grill mackerel fish with sweet soy sauce)

Tumis Buncis Telur Puyuh (Sautee baby green bean with quail egg)

Nasi Putih (Steam fragrant rice)

Condiments

Krupuk Udang, Emping dan Krupuk Lampung (Assorted crackers)

Desserts

Pudding Kelapa Muda (Young coconut pudding)

Sarikaya Pisang (Coconut and palm sugar custard with banana)

Jajan Pasar (Indonesian sweet)

Es Teller (mixed of young coconut, jackfruit and avocado in syrup)

Potongan Buah Segar, Papaya, Nanas, Semangka dan Melon (Freshly tropical fruit platter)

