



Japanese sushi & seafood Bar

Japanese cuisine is based on combining staple foods, typically rice or noodles, with a soup and okazu (おかず) dishes made from fish, meat, vegetable and tofu to add flavor to the food. These are typically flavored with Dashi, Miso, and sauce. And Sushi is one of the famous meals in Japan.

Japanese Traditional & Modern

Accompanied with soy sauce, wasabi, pickled ginger, takuan & chukka wakame

NIGIRI

- Sake salmon
- Maguro tuna
- Hamachi butterfish
- Ebi prawn
- Tako octopus
- Unagi eel

SASHIMI

- Sake Salmon
- Hamachi Yellow tail
- Megaziki Sword Fish
- Tako Octopus
- Maguro Tuna

MAKI

- Kani crab stick
- Unakyu cucumber & eel
- Negitoro tuna & scallion
- Oshinko pickled radish
- Banzai smoked salmon & cheese
- Spicy Tuna tuna & chilli

GUNKAN

- Tobikko flying fish roe
- Chukka wakame marinated seaweed
- Berry Salsa mix berry compote
- Gazami & Ebiko crab & prawn roe

At the Ice Bar

To dip with cocktail sauce, tartar sauce, shallot mignonette, lemon wedges & Tabasco

- Live shucked Oyster Prat au Cum
- Alaskan King Crab
- Fresh Clam
- Green shell mussels
- Poached tiger prawns
- Poached Omani Lobster

Garde Manger salad Bar

The term "Garde Manger" originated in pre-Revolutionary France meaning "keeper of the food" or pantry supervisor, refers to the task of preparing and presenting cold foods. These typically include such food items as Salads, Hors d'œuvres, Cold soups, and charcuterie.



DINNER MONDAY 2013

Leaves & Vegetables

With Aged Balsamic, lemon dressing, Italian dressing, cocktail dressing, Virgin Olive Oil & mayonnaise

- Iceberg
- Lollo Rossa
- Endives
- Baby Spinach
- Arugula
- Mesclun Greens
- Cherry Tomatoes
- Cucumber
- Shredded Carrots
- Trio Capsicum
- Radish
- Artichoke

Chef's Signatures Appetizers and Salad

Tossed with a Classic Contemporary twist

- Bermuda salad bowl *with pimentos, cauliflower*
- Avocado ,tomato salad *with aged cheddar ,chipotle ,cherry vinaigrette*
- Venetian style salad *with parmesan, beans ,tomato*
- Celeriac remoulade,tart apple salad *with smoked duck breast*
- Haricot verts salad *with pepperoni & gruyere*
- Polish cucumber salad *with smoked fish*
- Chicken tikka chat *with coriander*
- Five spiced duck *with bean sprouts*

Miniatures

- Herbed Goat Cheese w/ Pickled Beetroot
- Wild mushroom Crème Brulee
- Salmon Tartare w/ Cucumber Jelly
- Beetroot orange gazpacho

Pates, Terrines and Roulade

Of meat, seafood and vegetables

- Salmon terrine *with tarragon mousse*

V) Vegetarian, (A) Contains Alcohol, (S) Contains Shellfish, (N) Contains Nuts



DINNER MONDAY 2013

- chicken terrine *with apricot mousse*
- cheese mousse *with figs*
- Mushroom mousse *with spinach*
- Potato mousse *with green peas*

Smoked and Home-cured Fish

Accompanied by horse radish, pearl onion, gherkins & sour cream

- Home-cured Citrus Salmon & Dill
- Beetroot marinated salmon
- Peppered Tuna Loin
- Smoked Mackerel

Arabic Cold Mezzo

With Arabic Pita bread & croutons

- Hommus *blended chickpeas mousse*
- Moutabal *mix of tahina, labnah and eggplant puree*
- Babaganouj *roasted eggplant puree*
- Tabouleh *chopped parsley, burgul, tomato, lemon juice*
- Warak enab *wine leaves with rice*
- Fattoush *romaine lettuce salad with tomato and onion with sumac powder*

Cheeses from Philippe Olivier & International

Of Cow's & Goat's, Soft, Hard & Semi Soft with assorted nuts, Lavosh, cracker & fruit jam

- Belpaese,
- Chevre du Pont d'yeu & Sainte-Maure
- BlueDeBresse & Roquefort
- Camembert & BrieDeMeaus
- Edam & Parmesan
- Mont-d'Or & Reblochon
- Fontina & Tete de Moine
- Pont l'evêque & Livarot
- Gaperon & Reblochon fermier
- Herb Ricotta & Cream Cheese

Royal Thai Salad

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DINNER MONDAY 2013

With Authentic & Modern twist by our Chef Somsak Laochan

- Neua yang khan a krob *Spicy broiled beef salad and crisp kale*
- Yam tua krai gai krob *Crispy chicken spicy salad and lemon grass*
- Som tam Malakor Sai kung *Papaya spicy salad with prawn (N)*
- Yum neua poo mra *Crab meat spicy salad (S)*
- Yum hed ruam mitr *Spicy mushroom and vegetable Salad*
- Yum Ponlamai *Thai Fruit Salad*
- Yum Woon Sen *Glass Noodle Salad*
- Yum hua pee *Banana Blossom Salad*

Chef in Action

Ala-minute tossed Ceasar Salad with traditional condiments or Mix and Match from the salad bar to suit your appetite!

- Creamy Caesar Dressing
- Garlic Crouton
- marinated Chicken
- Anchovies
- Black olives
- Bacon Bits
- Grated Parmesan
- Crispy Capers
- Romaine Lettuce

Antipasti selection

- Assorted vegetable antipasti
- Assorted meat Anti pasti
- Grilled eggplant with blue cheese
- Grilled pineapple with balsamic reduction
- grilled pumpkin with feta

Dim Sum carousel

*..Literally meaning "**to touch your heart**," dim sum consists of a variety of dumplings, steamed dishes or fried. They are similar to hors d'oeuvres, the hot and cold delicacies served at French restaurants.*

- Prawn & Chicken Siew mai (S)
Chicken & Prawn in an open dumpling
- Scallop "Tai Chi Gau" (S)
Scallop Mousse in wheat flour pastry skin with Roe
- Prawn "Har Gau" (S)
King prawns and Coriander in translucent white pastry
- Mushroom Dumpling (V)
Minced Shitake and Scallion in crystal pastry skin

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- Lor Mai Kai
Steamed parcels of sticky rice with chicken, mushroom & Chinese sausage wrapped in a lotus leaf
- Vegetable Dumplings
- Crystal Clear Vegetable with mushroom
- Tofu Dumplings
Prawns roll in bean curd skin

Chinese Soup of the day-Trolley

- Double Boiled Seafood Kow Chi Soup
Prawn in an open dumpling soup
- Chicken Herb Soup
Traditional homemade mother land soup

Selection Chinese Steamed Bun-Trolley

- Char Siew Pau
Honey barbecue pork in a fluffy white bun
- Lin Yong Pau (V)
Sweet Lotus Paste in a steamed bun
- Tau Sar Pau (V)
Red Bean Paste in a steamed bun

Hawker Noodle Station roast & bbq

Choose and create with your own appetite with selections of noodles, vegetables and Condiments with our Chef's Master Chicken Stock.

Signature Ramen Noodle

- “Soba Ramen ” with spicy vegetable sauce (V)
- “Spinach Ramen” with prawn stock, bean sprout, fish cake & egg (S)
- “Egg Ramen” with prawn dumpling, spring onion in superior stock (S)
- “Original Ramen” with duck & superior duck stock.
- “Laksa Lemak “ in a rich creamy coconut milk stock with bean curd & shrimps (S)
- “Wonton Noodle” Clear vegetable soup with potato, black peppercorn, carrot and onion (V)
- “Rice Noodle” Double boiled chicken with Chinese herbs & wolf berries

Chinese Roast & Bbq

Siu mei is a Cantonese cuisine, given to meats roasted on spits over an open fire or a huge wood burning rotisserie oven. It creates a unique, deep barbecue flavor that is usually enhanced by a flavorful sauce. These meats are commonly found in Chinese-speaking regions in East and Southeast Asia.

- Peking Roasted Duck
- Roasted Whole Chicken
- Glazed Beef Char Siu
- Chicken Char Siu

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DINNER MONDAY 2013

- Boiled Hainanese Chicken
- Roasted Whole Duck

Accompanied by...

- Sauce and garlic oil
- Sweet, sour and spicy chilli sauce
- Hoi sin sauce
- Sambal chilli paste
- Pickled green chilli
- Fresh cut red chilli
- Plum sauce

Lok-Lok Station

Variant of the steamboat/hotpot meal, except that the food served is skewered and the skewered food is dipped into a hot boiling pot of water to be cooked. This is then dipped into a variety of sauces provided for you. A wide selection of food is served, ranging from seafood and meats to vegetables. The food is eaten off the skewer.

Chicken Stock, Tom Yam Stock & Sichuan Spicy Stock

- Fish Ball
- Fish Cake
- Lobster Ball
- Fried Wanton
- Vegetarian Ball
- Baby Pok Choy
- Chicken Dumplings
- Mushroom Ball
- Spinach Wanton
- Cutlet Fish
- Shrimp Prawns
- Calamari

WESTERN Grill & BBQ

With a line of different western cuisines around the Europe, America, Mediterranean & Australasia

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From the Grill & Carving

Signature Mustards- Pepperberry, Hot Chilli, Horseradish, Honey, Wholegrain, Dijon, English, Herb Dijon

Signature Sauces- Peri Peri, BBQ, Chipotle Tomato Ketchup, Sweet Chilli Mayo, Wasabi Mayo, Horseradish Mayo, Mint, A1, and HP

- Sage Marinated Roasted Baby Chicken
- Rosemary Roasted Leg of Lamb
- Thyme Roasted Beef with Yorkshire & Gravy
- Herb Roasted Potato
- Honey Glazed Roasted Root Vegetables
- Butter Poached Haricot Vert

The 12 Hot Classic Contemporary Dishes

Of Soups, Panfry, Sauté, Braised & Gratinâte

Soups

- Wild Mushroom Chowder *with Parsley Cream*
- Black Lip Mussel Veloute *with Corn Fricassee*

Vegetables

- Poached Garden Vegetables *in Hazelnut Beurre Noisette*
- Braised Fennel *in Olive and Tomato Sauce*

Starches

- Mashed Sweet Potato *with Roasted Garlic Puree*
- Macaroni Po Fslotski *(Pasta with Minced Beef)(Russian)*

Poultry

- Jarkoe *(Chicken Thigh with Potatoes in a Pot)(Russian)*

Seafood

- Gulf Prawns Cassoulet *in Basil Worcester Cream*
- Pan Seared Hake *with Wilted Arugula and Clam Jus*
- Oven Baked Pollock *with Green Pea Ragout and Dill Butter Sauce*

Meat

- Slow Braised Lamb Shank *with Summer Ratatouille and Rosemary Jus*
- Atlantis Beef & Figs Stew *with Garlic Confit+*

Hot Snacks Corner (Left Counter)



Corn Nachos with Condiments

- Jalapeno Pepper
- Refried Beans
- Chunky Tomato Salsa
- Sour Cream
- Guacamole
- Cheese sauce

Live Station (Left Marble)

- Pasta Tagliatelle *with Duck Leg Confit*
- BBQ Roasted Chicken Drumstick
- Grilled Corn

Live Station (Middle Counter)

- Saffron Signature Vegetable Burger
- Cajun Salt Potato Twister

Indian roti & continental bakery

Roti is a traditional bread originating in India. It is normally eaten with curries or cooked vegetables. Roti can be called a carrier for curries or cooked vegetables.

It is made most often from wheat flour, cooked on a flat or slightly concave iron griddle called a Tawa. It is similar to a flour tortilla in appearance. Like breads around the world, roti is a staple accompaniment to other foods, and maybe spread with ghee or clarified butter. Roti can also be known as Bangali.

Asian Roti & Curries

From India to Malaysia and Arabic to French...

- Roti Canai *Malaysian Fluffy plain pan-fry bread with ghee*
- Missi Roti *Indian Panfry bread with spices*
- Plain Naan *Plain Indian bread baked in Tandoor oven*
- Garlic Naan *Garlic Indian bread baked in Tandoor oven*
- Cheese Manakish *Arabic Flat bread with cheese*
- Tarte flambée *French Flat bread with sour cream and selection of toppings*

With...

- Malai Kofta *Cottage cheese dumpling in cashew nut gravy (V)*
- Bhindi-do-Piyaza *Okra tossed with onion, tomato and spices (V)*
- Kadai Vegetables *Mix spices vegetable of cauliflower, capsicums, tomato and peas (V)*
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- Vegetable Briyani Paneer *Rice cooked in spices* (V)
- Pakoras *Crispy spiced chickpea battered vegetable with tamarind drip* (V)
- Samaosas *Cumin scented pastry dough stuffed with curried potatoes* (V)

Pickles & Chutney

- Mango Chutney
- Pickled Garlic
- Chilli Radish
- Spiced Pickled Onion
- Green Chilly Pickle
- Carrot Mustard Seed Pickle
- Spiced Tomato Chutney

Bread Loaf & Rolls Station

With plain, semi salted, garlic herb, chilli spiced and cafe de Paris butter

- White Roll
- Walnut Roll
- Olives Roll
- Sunflower Roll
- Sesame Roll
- Corn & Pumpkin Roll
- Brioche
- Country Bread
- Spelt Whole Grain Bread
- Baguette Traditionnelle Campa grain
- Rye Bread
- Pumpnickel

Fresh Made Manakish

- Za'atar Manakish *Arabic Flat bread with sesame and herbs*
- Savoury Manakish *Selection of meat or seafood Arabic Flat bread*

South East Asian wok station

A **WOK** is a versatile round-bottomed cooking vessel originating from **China**. It is used especially in **Southeast Asia** and are most often used for stir frying, steaming, deep frying, braising, stewing, smoking, or making soup.



In China is known as "**Guō**". Where else in Malaysia it is called a **Kuali** (small wok). Indonesia the wok is known as a **Wajan**. In Japan the wok is called a **Chukanabe**. And in India, a traditional Chinese style wok is called the "**Cheena Chatti**".

The Hot Wok

Braised, tossed & fried with high flame...

- **Tom Yum Gong** Thai spicy, sweet and sour seafood soup (S)
- **Fried Rice** with Baby Silver Fish (S)
- **Steam Jasmine Rice** (V)
- **Yee Foo Mee** Noodle with Mushroom and Garlic Chive (V)
- **Crispy Chicken** with Honey Sauce
- **Fried Hong Kong Broccoli Leaf** with Oyster Sauce
- **Wok Fried Squid** with Black Bean Sauce (S)
- **Yong Lam** Braised lamb with bean curd skin, spices and carrot
- Chilli Crab Malaysian crab curry (S)
- **Sweet & Sour Chicken** with capsicum and vegetable
- **Thai Panang Duck Curry** Penang light tamarind curry with okra and tomato (S)

Mongolian Griddles

With selection of noodles, vegetables, seafood and meat fried with Mongolian sauce or soy sauce

- | | |
|--------------------|-----------|
| • Phad Thai Noodle | • Carrot |
| • Yellow Noodle | • Onion |
| • Egg Noodle | • Prawns |
| • Spring Onion | • Lamb |
| • Bean sprout | • Beef |
| • Cabbage | • Chicken |

+

Asian Hot Snacks

Touring from Malaysia, Thailand, Singapore, Hong Kong, Japan and Indonesia



DINNER MONDAY 2013

- **Thai Fish Cake** *Fish cake with bean sprout, egg and chives*
- **Sesame Rolls** *homemade chilli sauce*
- **Crispy Calamari** *with five spice pepper*
- **Golden Pear Croquette** *with curry flavour*
- **Vegetable Spring Rolls** *with sweet chilli sauce*

Chicken Rice Stall *with Traditional Soya Singaporean Style*

Roasted Chicken

Poached Chicken

Poached Bean Sprouts

Cucumber

Chicken Rice Sweet Soya

Chicken Rice Chilli

Fragrant Rice

The Patisserie

A **Patisserie** is the type of French bakery that specializes in pastries and sweets.



Since the 19th century, the British brought western-style pastry to the Far East. Pastry-confection that has their origins from Asia is clearly distinct from the western pastry-confections that are generally much sweeter to the palate.

Pastry-making also has a strong tradition in many parts of Asia. Chinese pastry is made from rice, or different types of flour, with fruit, sweet bean paste or sesame-based fillings.

Chocolate Fountain

Continuous flowing melted Chocolate to dip...

Kids Corner with condiments of;

- Mix Fruit Skewers
- Assorted Macaroons & Mush Mellow
- Gummy Bears & Fish
- Colourful Jellie

Rainbow Lollipop

Saffron Kids Lollipop Loll Candy

Ice Cream Teppanyaki

Home Made Ice Cream - Strawberry, Vanilla, Banana, Blueberry, Mango, Coffee, Chocolate, Cookies & Cream and Coconut with condiments

- Brownies
- M&M Chocolate and Peanut
- Pecan nut
- Almond Nibbles
- Walnut
- Pistachio
- Crushed Peanuts
- Desiccated Coconut
- Oreo Cookies
- Cone Trimmings

La Crêperie

French pancake with condiments and sauces to your choice!

- Canadian Maple Syrup
- Chocolate Sauce
- Strawberry Sauce
- Snow Sugar
- Cinnamon Sugar
- Lemon
- Honey
- Fresh Banana
- Strawberry
- Selection of Ice Cream



Warm Ramekin Delights

- Rhubarb Crumble *Bake with chopped rhubarb crusted with butter crumble and oatmeal*
- Umm Ali *Egyptian bread and butter pudding with almonds, pistachio and pine nuts (N)*
- Bubur Cha Cha *Yam and potato cooked in coconut milk with coloured tapioca pearls (V)*

Turkish Delight& Local Dates Sweet *dessert delights of Carving with condiments*

- Local Luxury dates
- Peanuts Cookies
- Pistachio Dates
- Chocolates Dates
- Sweet Red Bean
- Coconuts Cookies
- Nata de Coco
- Pandan flavoured jelly
- Coconut Palm Sugar
- Saseme Ball with Chocolate

Sweets around the World

Serves individually

- Coconut cake Mango jelly
- Blueberry friand cake with lavender
- White chocolate ganache and lemon jelly
- Dates lemon tart
- Chocolate mint crunchy tart
- Peanut butter mousse in chocolate cups
- Raspberry pistachio mousse cake (N)
- Red bean and coffee gateau
- Plum crumbles tart
- Chocolate and vanilla roulade cake
- Tiramisu in chocolate cup
- Crème Brulée
- Coffee Cream caramel
- Carrot cake with walnut (N)
- Pandan Jelly Cake with Coconut mousse
- Assorted Nyonya Kuih and Thai desserts
- Selections of Arabic and Turkish delights
- Multi-coloured Indian Sweets



DINNER MONDAY 2013

Tropical Fruits Stall & Fresh Chunks fruits

Of tropical and seasonal fruits

- Watermelon
- Honey Dew
- Rock Melon
- Pineapple
- Plum
- Star Fruits
- Papaya
- Mango
- Banana
- Rambutan
- Passion Fruits
- Pear
- Dragon Fruits
- Mangosteen
- Peach
- Kiwi