

SAMPLE OF MENUS



Welcome on board RM ELEGANT,
to taste a good balance of classical, fusion and theme specific cuisine,
always involving new techniques and product combinations within
my culinary style.

Each course is being individually prepared with the highest quality
ingredients and served to visual perfection...

Culinary passion

Day 1, Lunch

Appetizers

Gantaloup melon and parma ham napoleon
Smoked peppered mackerel with apple horseradish creme fraiche
Crispy peking duck salad in wan tan flower
Red oak lettuce with raspberry walnut dressing

Soups

Oven roasted eggplant with balsamico reduction
Chilled wild strawberry and lemon-thyme flip

Main Course

Pan fried filet of red snapper on star anis sauce, snow peas and basil new potatoes
Escalope of veal on plum tomato jus, pine nut pilaf and grilled mediterranean vegetables
Grilled new york steak with jacked potato, chive sour cream, tomato provencale
Malaysian beef hot pot with sesame and bamboo

Our Vegetarian Alternative Selection

Vegetable chop suey in wan tan flower
Wild mushroom and baby spinach risotto, parmesan chips

Sweet Temptations

Cinnamon & apple tarte tatin with bourbon vanilla mousse
Raspberry and bitter sweet chocolate mille feuille
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Lunch Wine Suggestions

Sancerre Les Bonnes Bouches Rose 2008
Henri Bourgeois
and
Marquis de Terme 4ieme Grand cru Classer
2006 Margaux

Culinary passion

Dinner

Appetizers

Lime and coriander marinated tender beef on glass noodles
Surimi crab salad basket with vegetable julienne and ponzu sauce
Romaine lettuce with avocado, tomato and sweet mustard dressing
Vegetable crudities with trio dip variation

Soups

Truffle flavored celery root soup with truffle shavings

Main Course

Herb crusted filet of halibut on creamy rissolee potato, broccoli florets
Veal saltimbocca on mushroom risotto, marsala lime jus
Beef tenderloin chateaubriand with béarnaise, dauphine potato and summer vegetables
Beef Rendang braised in coconut milk, jasmine rice

Our Vegetarian Alternative Selection

Vegetable crudities with trio dip variation
Ratatouille crepes centered on wild mushroom ragout, herb veloute

Sweet Temptations

Lavender honey parfait on lady fingers and apricot drizzle
Chocolate truffle gateaux on maraschino mirror
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Dinner Wine Suggestions

Chassagne-Montrachet Domaine O. Leflaive 2008
and
Château Ormes de Pez Saint-Estephe 2006

Day 2, Lunch

Appetizers

Tempura anemone – sake marinated vegetables in tempura with sweet chili sauce
Gratinated goat cheese bruschetta on grilled bell pepper array
Snow crab claws on lemon relish
Arugula-tomato-artichoke and grapefruit salad with cherry tomato dressing

Soups

Carrot cumin potage smoothed with yoghurt
Chilled apple & champagne

Main Course

Grilled dame of grouper on pineapple chili sauce, parisienne potatoes and petit peas
Turkey marengo on creamy polenta with button mushrooms and red pepper triangles
Whole braised lamb leg in rosemary jus, ratatouille and potato wedges
Pork filet in szechuan on stir fry pok choy, balinese rice and oyster coriander

Our Vegetarian Alternative Selection

Tempura anemone – sake marinated vegetables in tempura with sweet chili sauce
Polenta and ratatouille gateaux on caramelized tomato jus

Lunch Wine Suggestions

Domaine de Jas d'Esclans Cote de Provence Rose 2010
and
Château Rasque Cuvee Alexandra Cote de Provence 2010

Sweet Temptations

Wild berry parfait with balsamic marinated strawberries
Vanilla gateaux on raspberry coulis and chocolate sorbet
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Culinary passion

Dinner

Appetizers

Sautéed prawns on potato moussline with baby leek
Chicken tandoori centered on pickled cucumber salad
Classical cesar salad with anchovies, garlic croutons, bacon bits and parmesan
Aubergine caviar on pesto bruschetta with wild lettuce leaves

Soups

Cognac infused lobster bisque with prawn dumplings

Main Course

Grilled Lobster Tail on saffron risotto and parmesan chips
Beef wellington perigoudine, baby carrots and duchesse potato
Pan fried medallions of pork on stilton-apple-cider jus, tomato risotto and green asparagus
Spicy Indian lamb curry with almond raisin basmati, papadam crackers

Our Vegetarian Alternative Selection

Aubergine caviar on pesto bruschetta with wild lettuce
Saffron risotto filled bell peppers with jus verde

Sweet Temptations

Tri level chocolate terrine on forrest berry ragout
Vanilla bourbon pastry swan surrounded by physalis flowers
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Dinner Wine Suggestions:

Château Simone Palette Blanc 2008
and
Château De Fieuzal Grand Cru Pessac-Leognan 2003

Day 3, Lunch

Appetizers

Italian anti pasti selection – parma ham, tomato mozzarella, bresaola, pesto and crissini
Coconut coated tiger prawns with lime relish dip
Tuna salad nicoise
Grilled corn cakes on mexican tomato salsa

Soups

Orange infused indian curry cream
Avocado and mint flip with lime zest

Main Course

Grilled yellow tail on braised baby leek, truffled potato ragout
Crispy roasted duck leg with Williams potato, caramelized red cabbage and contreaux jus
Green tea braised chicken breast with lemon basmati and bean sprouts

Our Vegetarian Alternative Selection

Grilled corn cakes on Mexican tomato sauce

Lunch Wine Suggestions

Domaine Ott Rose Cœur de Grain Bandol 2008
and
Domaine Richeaume Cuvée Tradition F. Hoesch
Bouches du Rhone 2008

Vegetable paella on saffron pilaf, with tomatoes, bell peppers and green peas

Sweet Temptations

Cream cheese and apricot strudel
Orange meringue pie with chocolate mint chips
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Culinary passion

Dinner

Appetizers

Duo of melon pearls on cottage cheese, roasted almonds
Mango glazed tempura turkey stripes
Arugula lettuce with orange filet

Soup

Cream of pumpkin with sweet potato chips & pumpkin oil

Main Course

Grilled sea bass filet on braised fennel, tomato relish and dill ratta potato
Maroccan spiced lamb filet on baby spinach centered with sun dried tomato cous cous
Coq au vin- braised red wine chicken, mushrooms and sautéed pear onions, tagliatelle verde
Red duck curry on eggplant basmati rice

Our Vegetarian Alternative Selection

Duo of melon pearls on cottage cheese, roasted almonds
Basil gnocchi with gorgonzola gratinated

Dinner Wine Suggestions

Domainn Trevallon Bouches du Rhone Blanc 2009
and
Château Talbot 4ieme Cru Classer Saint-Julien 2005

Sweet Temptations

Cream cheese-orange cake with semi frozen raspberry
Banana fosters flambé in toffee sauce, Hawaiian vanilla pod ice cream
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Day 4, Lunch

Appetizers

Eggplant involtini with arugula pesto and parmesan shavings
Array of sushi & sashimi, sesame soya sauce with wasabi
Honey-lavender glazed duck breast on barigoul vegetables
Italian market salad, garden greens-mozzarella-salami-pepper tossed in balsamico

Soups

Creamy spinach veloute with nutmeg
Mandarin and greek yoghurt flip

Main Course

Pan fried mahi mahi on vegetable pearls, coriander jus and mango relish
Grilled rump steak with tomato butter, baby aubergines and pomme anna
Osso Bucco braised veal shanks with vegetable risotto and gremolata
Ginger & sweet chili cod on yellow pepper cous cous, basil oil

Our Vegetarian Alternative Selection

California sushi with mango-avocado, sesame soya sauce and wasabi
Mushroom-potato and leek gateaux on wild lettuce

Lunch Wine Suggestions

Gavi Dei Label La Scala « Gavi Black »
Bianco 2009
and
Brunello di Montalcino Toscana 2005

Sweet Temptations

Sicilian cassata on red berry coulis
Chocolate glazed vanilla eclaires on mocca cappuccino
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Culinary passion

Dinner

Appetizers

Panko coated mozzarella and Arborio rice balls on tomato marmalade
Japanese marinated salmon filet in rice paper
Boston lettuce with cherry tomatoes, oyster mushrooms and herb vinaigrette

Soup

Green asparagus veloute

Main Course

Charred tuna steak on crispy polenta triangle, asian greens and yellow bell pepper coulis
Steak Diana with peppercom sauce, green beans, carrot flan and fondant potato
Herb crusted Irish lamb rack with grilled vegetables, potato gratin
Thai spice marinated mahi filet with black sesame, jasmine rice

Our Vegetarian Alternative Selection

Panko coated mozzarella and Arborio rice balls on tomato marmalade
Vegetable moussaka on tomato coulis and feta cheese

Dinner Wine Suggestions

Domaine de L'abbaye de Lerins 2006 Cuvee
Saint Cesaire Chardonnay
and
Château Giscours Grand Cru Classer Margaux 2007

Sweet Temptations

Raspberry iced roulade served with lemon mousse
Black forrest gateaux on sour cherry compote
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Day 5, Lunch

Appetizers

Graved lax & salmon tartar with honey-mustard-dill dip
Vitello braised veal on luke warm artichoke salad
Vegetable spring rolls and shrimp wan tan
Boston lettuce, ham, cheese tossed in thousand island dressing

Soups

Two coloured bell pepper potage
Chilled cherry flip with marachino

Main Course

Grilled john dory on parsley beurre blanc, sauteed spinach with feta and roast potatoes
Chicken filet wrapped in spinach and prosciutto on polenta triangles
Gratinated clams and grilled sardines in virgin olive oil and lemon jus
Stir fried Tiger prawns in pineapple-shitake and ginger sauce

Our Vegetarian Alternative Selection

Vegetable spring rolls on shitake stir fry
Cauliflower panna cotta in light curry foam

Lunch Wine Suggestions

Chablis 1er Cru Joseph Drouhin 2007
and
Cabemet Sauvignon Margaret
River Cape Nentelle 2004 Australia

Sweet Temptations

Apple and rhubarb crumble tart with vanilla ice cream
Cherry & bitter chocolate truffle
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Culinary passion

Dinner

Appetizers

Twice baked, garlic infused goat cheese soufflé
Seafood and pink grapefruit cocktail in lemon olive juice
Green asparagus salad with poached egg on french salad
Balsamic marinated grilled portabella mushrooms with walnuts

Soups

White tomato veloute with tomato oil and basil pesto

Main Course

Grilled langoustine tails with sautéed baby spinach on champagne risotto
Grilled tenderloin steak on vichy carrot ragout, port wine shallots and potato soufflé
Roast duck a la orange on braised brussle sprouts, almond croquettes
Stir fry beef with ginger-garlic braised cabbage and onion fried rice

Our Vegetarian Alternative Selection

Balsamic marinated grilled portabella mushrooms with walnuts
Grilled basil polenta cakes on leaf spinach served with plum tomato compote

Sweet Temptations

Pistachio cream cake on mandarin salad
Port wine poached pear with mascarpone mousse
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Dinner Wine Suggestions

Chante-Allouette Hermitage Blanc 2008 M. Chapoutier
and
Marques De Riscal Gran Reserva Rioja 2001

Day 6, Lunch

Appetizers

Octopus and sun dried tomato cocktail
Chicken tortilla wraps with guacomole
Spicy thai beef salad
Vegetable cannelloni in plum tomato jus gratinated with buffalo mozzarella

Soups

Green pea and mint soup
Chilled green grape-yoghurt-mint with toasted walnuts

Main Course

Ragout of salmon, baby shrimps and squid in pernod-dill fond with saffron rice
Roast beef in pepper crust with lyonnaise potatoes and pancetta kenia beans
Thai green chicken curry mildspicy, jasmine rice and fried plantans

Our Vegetarian Alternative Selection

Vegetable cannelloni in plum tomato jus gratinated with buffalo mozzarella
Greek spinach and feta cheese pie with tzaziki

Lunch Wine Suggestions

Claudy Bay Marlborough 2010 Sauvignon Blanc
New Zealand
and
Cote-Rotie Brune & Blonde 20005 Guigal

Sweet Temptations

Zesty lemon mousse and semi frozen black berries
White chocolate cigar on brandy crème anglaise
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Culinary passion

Dinner

Appetizers

Smoked duck breast with oriental spiced egg noodles and toasted cashew nuts
Half shell mussels with herb crumbs and garlic baguette
Red beet and goat cheese gateaux on chive vinaigrette
Mixed green leaf salad with flaked tuna, lemon dressing

Soup

Creamy fennel soup with smoked halibut

Main Course

Grilled turbot with lobster soufflé
Roast prime rib of beef, natural jus, baked potato and oven roasted root vegetables
Venison medallions on black current jus, brussle sprout
Tempura prawns on wasabi mashed potato with crisp carrot julienne

Our Vegetarian Alternative Selection

Red beet and goat cheese gateaux on chive vinaigrette
Chilled vegetable and cream cheese lasagna on red bell pepper jus, parmesan shavings

Dinner Wine Suggestions

Pouilly Fume Baron de L De Ladoucette 2006
and
Vosne-Romanee 1^{er} Cru Les Beaux Monts 2007
Jean Grivat

Sweet Temptations

Soft centered chocolate cake with caramelized Williams pear
Orange-raspberry mille feuille
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Day 7, Lunch

Appetizers

Blue cheese puff pastry napoleon with caramelized pears
Duck summer roll in rice leaves
Matjes filet on apple-celery chutney and red onion crisps
Basil gnocchi in pumpkin cream

Soups

Pimiento gazpacho with garlic croutons and coriander
Cherry yoghurt flip

Main Course

Poached dover sole rolls in nolly prat jus, on braised snow peas & baby carrots
Chicken cacciatore with green olives, artichokes served with gratinated polenta
Fish teriyaki on stir fried mie noodles

Our Vegetarian Alternative Selection

Basil gnocchi in pumpkin cream
Baby leek and red onion pie

Lunch Wine Suggestions

Château Barbeyrolles Petale de Rose
Cote de Provence 2010
and
Clos Venturi Corse 2009

Sweet Temptations

Marzipan crepes with iced cherry compote
Port wine sabayone gratinated over rum berries
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Culinary passion

Dinner

Appetizers

Lamb merguez grilled on ras el hanout cous cous
Shrimp cocktail in mary rose sauce
Oven roasted bell pepper yemistes with cream cheese
Oriental fruit cocktail

Soups

Cepes cream soup

Main Course

Grilled veal kotellet on braised chicory with calvados jus
Charcoal rib eye steak with country potatoes and louisiana chili sauce
Philippine chicken adobo with sticky rice

Our Vegetarian Alternative Selection

Oven roasted bell pepper yemistes with cream cheese
Vegetable shish kebab on raisin pilaf

Sweet Temptations

Passion fruit parfait
Dark and white chocolate fondue with selected fruits
Sliced tropical fruit platter
Selection of international & local cheese with crackers

Dinner Wine Suggestions

Sancerre La Graveliere Blanc J. Mellot 2008
and
Chateaufort-Du-Pape Château de Beaucastel 2008

Our Oriental Cuisine

Our Oriental Menu selection, Day 1

Lunch

Sweet & Sour –marinated Cucumber salad with Sesame seed and Thai Lemon grass dressing

Clear Fish soup with Miso, Bamboo sprout, cherry tomato, tofu and shitake mushroom

“Balinese Sate”- Grilled marinated Chicken skewer with Peanut sauce and Nasi Goreng

FROM THE WOK

Stir-fried Beef with Fresh Vegetables, Basmati Rice and sweet spicy Sauce

Stir-fry Bami Noodles with Vegetables and red Chili

Grilled Marinated Prawn with Garlic and Chili served with Coriander- Soya sauce

Veal Fillet Red Curry with Jasmine Rice

Fried Pineapple marinated with Honey and Chili served on mango sauce and Vanilla ice-cream

Culinary passion

Malaysian Dinner

Soto Ayam - Spicy Chicken soup

Penang Rojak - Mix Fruit and Shrimps with Soya-Peanut dressing

Chon Piah - With Five Spices marinated Chicken breast in Spring rolls

Kari Ayam ala Chef Abu - Chicken curry served with” Roti Jala”

Penang Char Kwayteow - Stir-fry noodles ala “Penang”

Udang Goreng Berempah - Pan-fried Tiger Shrimps in Sambal sauce

Rendang Daging Bersantan - Beef “Rendang” and Coconut milk

Sayur Goreng – Mix Vegetables with roasted Onion

Nasi Minyak – Aroma Rice

Goreng Pisang - Deep fried Banana served with vanilla ice cream

Our Oriental Cuisine

Our Oriental Menu selection, Day 2

Lunch

With Lime, Coriander and Chili marinated Beef stripe on bed Glass Noodles

Deep Fried Spring rolls served with Krupuk and variation Dips

Hot and Sweet Vegetables and Tofu Soup

FROM THE WOK

Tiger Prawn in Yellow Curry – Coconut milk marinated, served with cherry tomato and steam rice

Pork Fillet with Szechuan pepper, stir-fry China Cabbage, Balinese Rice and Oyster-Coriander

Bami Goreng – Indonesian Style Noodles with Pork and Chicken, served with roasted onion

Marinated Chicken with Lemon grass skewer served with sweet-sour Bell pepper vegetables

Coconut and Lemon Grass Ice Cream

Assorted Slice Fruits

Culinary passion

Sushi and Sashimi-Dinner

Daikon and Cucumber Salad served with Wasabi Dressing

Misoshiru – Japanese Soup with Shitake mushroom and Tofu

Tempura Anemone – Sake marinated Vegetables deep fry in Tempura dough

Yakitori – Chicken marinated with Soya sauce

Sashimi – Raw Fish fillet from Salmon, Sword fish and Tuna fish

Maki Sushi- Rolls rice with Fish and Vegetables

Negiri Sushi – Rice bed with Prawn and Octopus

Condiment – Marinated Ginger, Wasabi, Soya sauces, Daikon, Panzu sauces, Pickle cucumber

Dessert- Home made Green Tea ice cream

Our Oriental Cuisine

Our Oriental Menu selection, Day 3

Lunch

Pan-fried Pigeon Breast on Ginger- Vegetables straw, garnished with Bouquet Salad
And Coriander – Honey dressing

Vegetables Soup with Pork and Shitake mushroom

Madras Rice with Indian Curry, stir- fry chicken stripe and spring onion

FROM THE WOK

Stir – Fry Egg noodles with pork, crispy vegetables and bean sprout

Masaman Red Curry – Duck curry with Eggplants and steamed rice

Marinated Fish with Ginger and Chili in Sesame –Tempura dough, served on bed of vegetables

Beef Fillet marinated with Tamarind juice served with Glace Balsamic and fry vegetables noodles

Chocolate Mousse with Orange in Ginger glee

Culinary passion

Duck Variety Dish Dinner

Creation Marinated A la Chef Abu Duck Salad with Wan Tan and Hoi sin –Sauce

Bak Ku the – Star Anis flavored Duck Soup

Variation from Duck
Crispy from the Duck breast in traditional Pancake and classic Sauce

Honey and Chili Glace Duck Breast

Debones Duck Leg in Tempura Dough

Marinated Duck Ragout in Spring Rolls

FROM THE WOK

Stir Fry Duck Breast with Vegetables

Fried Rice gamishes with julienne Egg and roasted Onion

Sweet and Sour Vegetables

Dessert Lime Sorbet

Our Oriental Cuisine

Our Oriental Menu selection, Day 4

Lunch

Marinated Salmon with Flavored Thai Spices, Sesame and Chili

Hanoi Beef and Noodle Soup

Spring Rolls with Sweet Chili Dipping Sauce

FROM THE WOK

Stir-Fry Tiger Prawn, Pineapple and Shitake mushroom in Ginger Sauce

Green Thai- Curry from Beef with Eggplant and steam rice

Grill Rotbarsh with Lemon crust served with Broccoli and Sesame seed

Stir – Fried Pork with Dried Shrimp

Dessert - Rice Pudding served with Fresh Fruits on the Market

Culinary passion

Indian night

Appetizers

Cucumber Raita, Chicken Tando Salad with Mint sauce, Prawn Salad,
Spicy Potato Salad and Mixed Vegetables Salad

Samosa, Vadee and Masolodeh

Main Dishes

Tandoori Chicken, Chicken Tikka, Chicken Kapitan,
Lamb Masala, Mince Lamb kebab, Lamb Tandoori,
Lamb Chop in yogurt gravy, Lamb Vindaloo
Fish Curry, Prawn in tomato sauce, Prawn Tandoori

Vegetable Dishes

Dhal, Bah Jee, Pakoras, Masala Potato

Indian Side Dishes

Naan Bread, Dosaai,
Biryani Rice

Dessert - Crème Brulee

Our Oriental Cuisine

Our Oriental Menu selection, Day 5

Lunch

Tangy Chicken Salad

Corn Soup

Mee Goreng Singaporean Art

FROM THE WOK

Stir-Fry Vegetables and Tofu with soya sauce

Pork fillet with Peanut, Mushroom and Vegetables
Served with Rice and Rice wine sauces with black pepper

Sweet and Sour Fish on Market

Chicken Tandoori served with Naan Bread

Dessert - Exotic Fruits salad
Watermelon Sorbet

Culinary passion

Thailand Dinner

YUM PAK SAI MUH PET NIT NOI
Thailand's Beef salad with crispy vegetables, chili

TOM YAM GAI
Clear Chicken

GUNG CHUP BENG PED
Tiger Prawn with sweet and sour sauce

KAENG KIYAWAN PED
Green Curry Duck

KAO KUK KING PAT KATIAN
Stir-fry beef on the wok with garlic and ginger

Pork on lemon grass stick

Aubergine and sweet potato stew with coconut milk
Snake Bean with Tofu & Thai Jasmine Rice
Mango and lime fool
Home-made Coconut or lemon grass ice cream

Our Oriental Cuisine

Our Oriental Menu selection, Day 6

Lunch

Sweet- sour Glass noodle salad with Balinese marinated Pork fillet

Sesame cream soup with artichoke heart

Deep- fry Spring Rolls with Chili Honey Dip

Vegetables stir- fry with noodles

FROM THE WOK

"Masamam" Beef Curry with potato, Cash nut and fresh chili

Tea marinated Chicken breast served with fresh vegetables and lemon rice

Sweet and Sour Fish on the Market

Crab and Tofu Stir- Fry

Caramelize Pineapple with Vanilla Ice cream

Culinary passion

Middle East Dinner

Mezza Plate

Fatuous, Tabbulah, Green Salad, Cucumber Yoghurt
Cabbage with carrot salad, Hummus, potato salad, Baba ganoush,
Cabbage and Dry Bean salad with mint Salad

Shishbaruck with Tomato Soup

Lamb with Rice

Meat Barbeque

Grill Kebab

Chicken Kufita

Grilled Chicken with Yogurt / Chicken Kabsah

Grilled Shrimp

Broiled Marinated Fish on Market

Eggplant Fattah

Molokiah with chicken

Fried Cauliflower

Kabsah Rice

Semolina Pudding - Baklava

Our Oriental Cuisine

Our Oriental Menu selection, Day 7

Lunch

Gado - Gado Salad

Kim Chi

Stir fry Salad

Cucumber Salad

Lentil Soup

Grilled Merluza South East Style

Teriyaki Chicken

Stir Fry Beef with Broccoli

Sweet and Saur Pork

Fried Rice ala Kampong

Stir Fry Asparagus

Assorted Fresh fruit

Coconut Coriander Ice Cream

Culinary passion

Indonesian Rice Taffel Dinner

Gado - gado Marinated vegetable with Dark soya & Peanut dressing

Sambal Tengiri - Marinated Vegetables with Sword Fish in Lime Chili sauce

Pekedel Kentang - Potato frikadel with onion and curry flavored

Kerupok

Acar Nenas – Sweet and sour pineapple and red onion

Asam Pedes Bandung

Chicken soup with potato, vegetable and ginger

Hinagu do Sapi Miampai

-Marinated from Beef fillet with tropical spices

Gulai Ikan masak Lomak

-Red Snapper with coconut, turmeric and vegetable

Ayam Panggang Rica Rica

-Fried Chicken with chili

Babi masak pedes

Stir – fry pork with vegetables and chili

Steam Rice

Serimuka

Passion fruit crème with coconut ice cream

Culinary passion

Dinner Oriental Vegetarian

Lumpiang Sariwa

Cold Spring Roll with Vegetable, Rice and Papaya Salsa

Tom Yam Gai

Spicy Lemongrass flavored Coconut Soup with Vegetable and Mushroom

Tempura

Deep – fry Vegetable with Sweet n ` Sour Sauce and Chinese Noodles

Curry

Eggplants Curry with Coriander, Tomatoes, Mango Chutney, Papadom

And Basmati Rice

Bread Butter Pudding with Vanilla sauce

Culinary passion

Finger food & Canapé Selection

Truffled celery root shot with enoki salad on pancetta chips

Chorizo broth shot with sweet potato chips & coriander mash

Crab meat and avocado mousse layers with salmon caviar

Green pea & mint mousse in parmesan tuille

Tuna sashimi with sea grass salad and black sesame

Foie gras mousse on port wine-fig aspic

Tempura shrimps with wasabi foam

Sesame chicken loli-pop with green coconut dip

Caviar on warm potato snow

Ras el hanout cous cous with merguez sausage

Chicken tandoori on pickled cucumber shavings

Grilled vegetable and goat cheese mille feuille

Culinary passion

Representing our culinary presentation of each course being individual prepared with the highest quality ingredients, served to visual perfection.



Oriental Duck salad in wan tan



Lobster and asparagus salad



Grilled vegetable terrine

Culinary passion



Chilled poached foie gras with glazed fig



Trio caviar with asparagus salad



Grilled tiger shrimps on vegetable risotto



Seared king scallops with caviar veloute

Culinary passion



Turbot on potato cake



Halibut with port wine shallots



Snapper vegetable vinaigrette



Herb crusted salmon trio tagliatelle

Culinary passion



Beef Tenderloin glazed shallots



Veal medallion red beet jus



Stuffed chicken breast



Irish lamb rack herb crust

Culinary passion



Soft centered chocolate cake williams pear



Chocolate cigar & fondant pyramid



Lime & Passion fruit parfait



Mocca mousse with brandy snap basket

