



ASIAN MENU 3

Cold Starters

- Crunchy cabbage salad with miso & ginger dressing
- Roasted beef with broccoli salad with sriracha dressing
- Seaweed salad with sesame soy dressing
- “Balinese style” seasonal vegetable salad with grated coconut
- Squid with Thai red chilli and light soy dressing
- Baby corn & smoked chicken with honey ginger dressing
- Bamboo shoot with shrimps, chilli and lime
- Bean sprouts salad
- Long beans with shredded beef and sesame salad
- Salmon Gravlax

Hot Starters

- Beef teriyaki glaze skewers
- Seafood spring rolls with soy-chili sauce

Soup

- Hot and sour seafood soup

Condiments

- Prawn crackers, sambal, soy and chili dip soy and ginger, sweet plums & sweet chili dips

Main Dishes

- Burmese beef and potato curry
- Steamed seafood and vegetables in aromatic broth
- Stir-fried Chinese noodles with lobster and crab meat
- Seafood Laksa
- Thai red chicken curry
- Stir-fried Asian vegetables
- Hunan-style lamb
- Sichuan chicken
- Jasmine rice
- Nasi goreng

Desserts

- Kaffir lime tart
- Mini Five spice crème brûlée with passion fruit sauce
- Hot caramelized pineapple
- Assorted mini pastries
- Exotic fruit salad scented with vanilla sauce
- Individual cardamom rice pudding
- Yuzu lychee tapioca
- Pandan coconut cake
- Chocolate mousse passion fruit jelly

The menu includes water, soft drinks and chilled juices