



RAMADAN CELEBRATION DINNER MENU

19 February to 30 April 2026

Excluding 9 to 20 March 2026

Monday to Thursday

98 per adult | 49 per child

(6 to 12 years old)

Friday to Sunday

108 per adult | 54 per child

(6 to 12 years old)

6pm to 10pm

BEVERAGE

Fresh Juice
Watermelon
Sugar Cane
Coconut

6 glass 18 jug

Coffee
Espresso (B 5%)
Cappuccino (C 4%)
Café Latte (C 4%)
Hot Chocolate (C 4%)

5

TWG Tea (G)
Earl Grey
Sencha (Green Tea)
Jasmine
Chamomile
Moroccan Mint
English Breakfast

4

Soft Drinks
Coke (B 5%)
Coke Light (B 0%)
Sprite (B 5%)
Soda Water
Ginger Ale (B 5%)

6

Mineral Water (750ml) 8

Acqua Panna
San Pellegrino

JOO CHIAT

SEAFOOD ON ICE

Slipper Lobster | Cooked Prawn | Half Shell Scallop | Venus Clam | Mussel

Available every Friday, Saturday and Sunday

Freshly Shucked Oyster

CONDIMENTS

Lemon | Wasabi Tartar Sauce | Honey Mustard | Thai Spiced Hot Sauce | Tabasco

DELICATE DELIGHTS

Salmon Sashimi | Tuna Tataki
Assorted Sushi & Maki

CONDIMENTS

Wasabi | Soy Sauce | “Gari” Ginger

SALAD

Roasted Beef & Mango Kerabu
Crusted Salmon Salad in Plum Dressing
Thai Style Seafood Salad with Green Papaya
Potatoes and Egg Salad with Turkey Bacon Bits
Hainanese Chicken Salad with Sesame Soya
Nyonya Achar Salad Ø

Ulam Kampung (Four Angled Bean/Cucumber/Ulam Raja/Pucuk) with Sambal Belacan
Assortment of Preserved Fruits & Pickle, Sour Plum Powder, Chilli Kicap

Ø Vegetarian

Please advise us of any special dietary requirements, including potential reaction to allergens.
The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.
Prices are subject to prevailing taxes and service charge.

REFRESHING IFTAR STATION (MEZZE SECTION)

Selection of Fresh Dates/ Crackers Corner (Keropok Emping, Fish/Prawn Cracker) Domaaj (Mixed Herb Salad with Walnuts, Pomegranate)/ Tomatoes & Cabbage Tabbouleh / Hummus / Baba Ghanoush / Pita / Selection of Cheese Board

SERANGOON

D.I.Y. NOODLES STATION

SINGAPORE LAKSA

Tofu Puff | Quail Egg | Fish Cake | Bean Sprouts | Baby Lobster
Fried Shallot | Laksa Leaves | Sambal Chilli |
Laksa Noodles

LIVE STATION

CHICKEN SHAWARMA, WRAP

Garlic Chilli Sauce | Nacho Cheese Sauce

SPICE KITCHEN

Arabic Makluba Rice Set
Roasted Chicken / Lamb Flap
Fattoush Salad Medley
Mediterranean Raita

LIVE STATION

GRILLED ASSORTED SATAY WITH CONDIMENTS

Chicken Satay | Beef Satay
Cucumber | Red Onion | Peanut Sauce

SOUP

Indonesian Oxtail Soup
Fried Shallot | Coriander Leaves | Chilli Padi in Soy Bean Sauce

Ramadhan Bubor Lambok with Mutton Bone Marrow

ROAST OF THE DAY

Slow Roasted Spiced Whole Lamb (Kambing Guling)
Green Peppercorn Sauce

Oven Baked Tikka Spice Rubbed Barramundi
Mint Yoghurt Sauce

Roasted Spiced Vegetables & Curried Roasted Potatoes

SPICE CORNER

Pineapple Fried Rice with Chicken Floss
Mee Goreng Mamak's with Seafood
Wok-Fried Prawn, Medley of Capsicums & Onions in Sweet Spicy Sauce
Singapore Chilli Crab with Golden Mantou
Bibik's Ayam Masak Lemak Chilli Padi
Stir-Fried Beef Short Plate with Black Pepper Garlic
Baked Fish with Lemon Green Chilli (Sambal Hijau)
Braised Bean Curd & Leek with XO sauce

PASIR PANJANG

TROPICAL FRUITS HARVEST

Papaya | Watermelon | Rock Melon | Pineapple | Honey Dew |
Mini Mandarin Orange | Banana | Apple

GEYLANG

ICE CREAM

Vanilla, Chocolate, Lychee, Milo

RAMADAN SWEETS

Pineapple Tart | Spicy Prawn Roll | Sugee Cookies
Selection of Fresh Dates

ASSORTED NYONYA KUEH

Kueh Dadar | Kueh Ongol
Kueh Talam Gula Melaka | Kueh Rainbow

PASTRIES

Strawberry Short Cake | Éclair Chocolate
Baked Chempedak Crumble Cake | Ondeh Ondeh Cake

HOT DESSERTS

Portuguese Egg Tart | Putu Ayu Pandan
Kueh Lopis with Gula Melaka Sauce

COLD DESSERTS

Signature AMC Durian Penyet
Bubur Cha Cha

SWEET DRINK

Teh Tarik Special
Blueberry Vanilla
Bandung Special
Frutti Mojito