



# RAMADAN CELEBRATION LUNCH MENU

**19 February to 30 April 2026**

**Excluding lunch on Monday to Friday  
from 2 to 20 March 2026**

**Monday to Thursday**

**80 per adult | 40 per child  
(6 to 12 years old)**

**Friday to Sunday**

**82 per adult | 41 per child  
(6 to 12 years old)**

**12pm to 2.30pm (Monday to Friday)**

**12pm to 3pm (Saturday & Sunday)**

## BEVERAGE

### Fresh Juice

Watermelon  
Sugar Cane  
Coconut

**6** glass **18** jug

### Coffee

Espresso   
Cappuccino   
Café Latte   
Hot Chocolate

**5**

### TWG Tea

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

**4**

### Soft Drinks

Coke   
Coke Light   
Sprite   
Soda Water  
Ginger Ale

**6**

### Mineral Water (750ml)

**8**

Acqua Panna  
San Pellegrino

## JOO CHIAT

### SEAFOOD ON ICE

Cooked Prawn | Half Shell Scallop | Venus Clam | Black Mussel

#### 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 & 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, Lekor, Fish/Prawn Cracker) | Domaaj (Mixed Herb Salad with Walnuts, Pomegranate) | Tomatoes & Cabbage Tabbouleh | Hummus | Baba Ghanoush | Pita | Selection of Cheese Board

## SERANGOON

### 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

## ROAST OF THE DAY

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 Capsicum & Onion 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

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 Cempedak 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