

COMFORT FOR BODY & SOUL

WEEKEND DINNER

(Friday, Saturday
& Sunday)

\$78 Adult
\$39 Child

INDIVIDUAL APPETIZERS

Sweet Water Prawn Cocktail in
Honey Mango Salsa with Micro Cress

- Confit of Dual Tomatoes with Yuzu Dressing and Herbs

Grilled Portobello Mushroom and Kumara,
Peas Cress with Aged Balsamic Dressing

Freshly Tossed Seafood Salad
with Chef's Special Shrimp Paste

Sea Jelly, Tiger Prawn, Black Mussel, Red Jambu, Pineapple,
Thai Mango with Roasted Crushed Cashew Nuts

Thai Papaya Salad with Grilled Octopus
Sous-vide and Grilled Octopus with Cherry Tomatoes,
Cashew Nuts and Thai Plum Sauce

JAPANESE DELIGHTS

Sashimi

- Salmon
- Tuna
- Amae-ebi
- Octopus
- Snapper

Sushi

- Salmon
- Tuna
- Aburi Salmon

Maki Rolls

- California Roll
- Vegetable Maki

Japanese Salad

- Sashimi Salad Green with Goma Sauce
- Tamago Salad Green with Japanese Soy Dressing
- Cha Soba with Seaweed, Grated Daikon and Green Onion in Soba Sauce
- Chika Kurage
- Chuka Idako
- Chuka Hotate
- Edamame

Japanese Side

- Hot Miso Soup
- Chawanmushi with Crab

Chef's Special

- Grilled Wagyu Ribeye with Crispy Garlic and Kabayaki Sauce

CHEF AT WOK

Favourite Greens

- Long Cabbage
- Bean Sprout
- Carrot
- Baby Shanghai Green
- Doa Miao
- Shiitake Mushroom
- Enoki Mushroom

Sauces

- Oyster Sauce
- Garlic
- Sesame Soy
- Sambal Chilli

Wok Delights

- Ginger and Spring Onion Sliced Beef

Chef's Special Wok of the Day

- Wok Tiger Prawn with Premium Salted Egg Yolk Sauce
(Fresh Farmed Eggs: Pasteurized Assurance, Omega 3 and Lower Cholesterol)

Rice and Noodle

- Poached Hainanese Chicken* Rice with Condiments
- Signature Laksa Fish Cake, Tau Pok, Bean Sprout, Laksa Leaves, Homemade Sambal

Immunity-Boosting Soups

- Herbal Chicken* Soup
- Winter Melon Soup with Wolfberries

NORTHERN INDIAN SELECTION

- Vegetarian Pyramid Samosa
- Chilli Cheese Kulzza

Freshly made Thosai Masala

- Coconut Chutney
- Tomato Chutney

Fresh from the Clay Oven

- Kebabs
- Chicken Tikka
- Paneer Tikka

Special Tandoori of the Day

- Ocean Farmed Barramundi Tandoori

Bread Selection

- Garlic Naan
- Butter Naan
- Plain Naan
- Served with Curry, Dahl or both

FROM THE CHARCOAL GRILL

- Australian Tenderloin
- Lamb Shoulder, Baby Rack
- Chicken and Mutton Satay
- Cajun Chicken Thigh

Sauces

- Red Wine Jus
- Peanut
- Dijon Mustard
- Pommery Mustard

Freshly Grilled Oysters

Sauces

- Lemongrass Cream
- Tomato Coulis
- Sweet Mustard
- Lobster Cream
- Lemon Wedge
- Red Wine Jus
- Peanut
- Dijon Mustard
- Pommery Mustard
- Sambal
- Calamansi
- Cincalok

Roast of the Day

- Oven-Roasted Prime Wagyu Ribeye Beef (Whole) coated with Chef's special Mixed Spices

SOUP

- Japanese Pumpkin Soup
Served with Crispy Bacon and Gingko Nut

SWEET TREATS

Patisseries on the Mirror

- Raspberry Panna Cotta
- Melon Wine Jelly
- Chocolate Cream with Royaltine
- Pistachio Bavarian Cream
- Durian Penget

Cakes Slices

- Espresso Coffee Chocolate Cake
- Pear and Almond Tart
- Signature Mango Cake
- Hazelnut Opera Cake

Fresh Seasonal Fruits

- Watermelon
- Papaya
- Rock Melon
- Honeydew
- Dragon Fruit
- Honey Pineapple
- Green and Red Apple
- Orange
- Banana

Shaved Ice Kacang with Condiments

Freshly made Waffles and Crêpes Station with Condiments

Crêpe Of The Day

- Fresh Mao Shan Wang Durian wrapped in Crêpe

Fresh from the Oven






- Freshly Baked 55% Belgium Chocolate Soufflé served with Vanilla Ice Cream

Assorted Ice Cream

* The Certified Humane® label means that the food comes from farms where Humane Farm Animal Care's precise, objective standards for the humane treatment of farm animals are implemented.

The
ORCHARD
CAFE

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 Vegetarian  Contains Pork
 Contains Egg  Contains Gluten  Contains Dairy

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