

# Heritage 2024 Menu

Lunch Mon - Fri: \$94++ per adult, \$25++ per child (6 - 12 y/o)  
 Lunch Sat- Sun: \$98++ per adult, \$25++ per child (6 - 12 y/o)  
 Dinner Mon - Thu: \$118++ per adult, \$30++ per child (6 - 12 y/o)  
 Dinner Fri - Sun: \$128++ per adult, \$30++ per child (6 - 12 y/o)

## SEAFOOD ON ICE

Poached Tiger Prawn  
 Australia Black Mussel  
 Sea Whelk  
 Sweet Clam  
 Baby Abalone

Half Shelled Scallop (**weekday dinner & weekend lunch and dinner**)

Baby Rock Lobster (**weekend dinner only**)

Irish Oyster (**weekend dinner only**)

Condiments: Lemon Wedges, Cocktail Sauce, Hot Sauce, cut Chili Padi with Soya, Thai Sweet Chili

Cold Whole Seabass (**daily lunch**)

Cold Whole Baked Salmon (**daily dinner**)

## ULAM & SAMBAL BELACAN

White Cabbage, Carrot, Cucumber, Assorted Pickle, Tempeh, Long Bean, Local Lettuce, Ulam, Chili Padi, Calamansi

Condiments: Terasi, Nyonya Sambal Belacan, Sambal Ikan Bilis, Garlic Chili & Sambal Tumis

## SALAD & CONGEE

Air Flown Mesclun  
 Romaine Lettuce  
 Cherry Tomato  
 Japanese Cucumber  
 Carrot  
 Sweet Corn

### Choice of Dressing

Caesar Dressing  
 Thousand Island  
 Sesame Dressing  
 Herbs Olive Oil

### Sweet Potato Congee

Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Spring Onion, Fried Shallot, Ginger, You Tiao, Century Egg, Braised Soya Egg with Tau Pok

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## COMPOUND SALAD

### 4 salad on rotation

Quinoa and Kale Salad with Marinades  
Cajun Chicken Summer Vegetable with  
Smoked Chicken  
Three Bean Salad with Chicken Ham  
Macaroni Pasta with Smoked Duck Salad  
Roasted Duck Salad with Pomegranate  
Bow Tie Pasta Salad with Seafood  
Tuna Nicoise Salad  
Thai Papaya Salad with Seafood Salad  
Pesto Beef Salad  
Creamy Potato Salad with Beef Pastrami  
Beef Salad (Yam Nua)

## JAPANESE CORNER

Fresh Salmon Sashimi  
(dinner only)

Assorted Sushi and Maki Roll  
(dinner daily and weekend lunch only)

*Condiments: Soy Sauce, Wasabi  
& Pickled Pink Ginger*

## SOUP

### 1 Asian Soup on rotation

Beef Ball Soup (Bakso)  
Oxtail Soup  
Soto Ayam  
Chicken Herbal Soup

### 1 Western Soup on rotation

Cream of Cauliflower  
Cream of Mushroom  
Cream of Tomato  
Minestrone

## HEALTH CORNER

### 3 dishes on rotation

Tzatziki & Vegetables Crudites  
Summer Quinoa Salad  
Greek Salad, Mushroom Salad  
Tabbouleh Salad  
Caprese Salad  
Pumpkin Salad with Broccolini  
Roasted Asparagus & Pea Salad  
Chickpea Salad  
**with 3 types of hummus & dips**

## CHEF'S LIVE STATION SIGNATURES

### Freshly Made Prata

with selection of Dhal or Chicken Curry

### Signature Hainanese Chicken Rice

Roasted Chicken, Steamed Chicken or  
Roasted Duck  
*Condiments: Chicken Rice Chili, Ginger  
Puree and Dark Soy Sauce*

### Chef's Signature Singapore Laksa

served with a choice of Boiled Egg, Tow Pok,  
Prawn, Fish Cake, Beansprout, Laksa Leaf,  
Sambal Onion

### Cucur Udang with assorted dips

(dinner daily only)

### Goreng Pisang

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## ASIAN DELIGHTS

### 1 Seafood on rotation

Stir-Fry Sotong with Sambal Hijau  
Spiced Prawn Sambal  
Lemak Siput Sedut  
(fresh mud snails in spicy coconut gravy)  
Chili Crab with Mantao  
(weekend dinner only)

### 1 Vegetable on rotation

Sambal Goreng Jawa  
(fried beancurd & tempe with  
long beans cooked in belacan)  
Sayur Lodeh  
(cabbage, carrot, long beans &  
tofu cooked in spiced coconut gravy)  
Terung Sambal Belado  
(Eggplant with stir-fried sambal)  
Urap  
(fresh vegetables & bean sprouts mixed  
with seasoned grated coconut)

### 1 Beef/Lamb on rotation

Beef Rendang  
Paru Belado  
(fried beef lungs tossed in stir-fried sambal)  
Lemak Babat  
(beef tripe cooked in thick coconut gravy)

### 1 Chicken/Duck on rotation

Lemak Chili Padi Ayam  
Ayam Masak Merah Kerisik  
Kampung Ayam Goreng with spices  
Braised Basil Chicken

### 1 Fish Dish on rotation

Asam Pedas Fish (Ikan)  
Fried Ikan Kampung With Spices  
Sweet & Sour Fish  
Steam Fish with Black Bean Sauce

### 1 Rice/Noodle on rotation

Seafood Mee Goreng Mamak  
Nasi Goreng Ayam  
Wok-Fried Hong Kong Noodle with Shrimp  
Seafood Fried Rice

### Assorted Satay (chicken/mutton)

submerged in peanut sauce  
with selection of condiments

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## BARBECUE STATION

**3 on rotation (dinner only)**

Fish Otah  
Sambal Sotong  
BBQ Honey Chicken Wings  
Grilled Lamb Chops (weekend only)

## CARVINGS

Roasted Leg of Lamb or Roasted Beef Ribeye  
(weekday dinner only)

Roasted Whole Baby Lamb with Condiments  
(weekend dinner only)

Roast Baby Potato with Caramelized Onion  
(daily dinner)

Roast Seasonal Vegetable With Herbs Oil  
(daily dinner)

## MAKE YOUR OWN

**Kueh Pie Tie**

Condiments: Shrimp, Egg Shredder, Peanut  
Crush, Coriander Leaf, Nyonya Sambal

## HOT WESTERN FEASTERS

**1 Seafood on rotation**

Pan-fried Fish with Fennel and Orange  
Mexican Baked Salsa Fish  
Seafood Mornay  
Black Mussel in Basil Cream Sauce

**1 Beef/Lamb on rotation**

Slow Cooked Beef Short Rib with BBQ Sauce  
Beef Stifafo  
Irish Lamb Stew  
Lamb Moussaka

**1 Chicken on rotation**

Chicken Lasagna  
Chicken Chasseur (Poulet Chasseur)  
Chicken Fricassee  
Roasted Spring Chicken with Aprico Sauce

**Roast Baby Potato with Caramelized Onion  
Roast Seasonal Vegetable with Herbs Oil**

## INDIAN PALETTE

**1 Rice on rotation**

Biryani Rice  
Lemon Rice  
Peas Pulao

**1 Seafood on rotation**

Fish Tikka Masala  
Goan Fish  
Prawn Vindaloo

**1 Meat on rotation**

Butter Chicken  
Tandoori Chicken  
Chicken Masala

**1 Vegetable on rotation**

Dal Fry  
Aloo Gobi  
Palak Paneer

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## SWEET TEMPTATIONS

### Cold Dessert

Ice Cream with Wafer or Rainbow Bread

### D.I.Y

Ice Kachang  
Ice Chendol

### Hot Dessert (1 on rotation)

Cheng Teng  
Pengat Pisang  
Red Bean soup with Ginkgo Nut  
Bubur Hitam  
Tau Suan with You Tiao  
Green Bean Soup with Sago  
Bubur Cha Cha

### Baked Dessert

Kueh Bahulu  
Bingka Serikaya  
Traditional Cookies  
Assorted Traditional Malay Kueh and Mini  
French Pastries

### Seasonal Fresh Fruits

Different types of assorted cut  
fruits on daily rotation

### Chocolate Fondue

with assorted fruits and condiments

## THIRST QUENCHERS

### Hot Quenchers

#### Coffee

Espresso

Café Latte 

Cappuccino 

Flat White 

#### Tea

Earl Grey  
Peppermint  
Chamomile  
English Breakfast  
Jasmine Green Tea

### Steamed Milk

### Cold Quenchers (3 on rotation)

Calamansi  
Blackcurrant  
Peach Tea  
Ice Lemon Tea

*Nutri-Grade mark is based on default  
preparation (before addition of ice)*

