

# HARVEST MENU

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12 AUGUST - 15 AUGUST 2024

MON

GRILLED HAKE WITH TARTARE SAUCE | ONE PAN BAKED CHICKEN PIECES | GRILLED BROCCOLI WITH LEMON AND LIME BUTTER | CAJUN ROASTED POTATO WEDGES AND BROWN RICE | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRYSTATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

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TUE

BEEF BOBOTIE WITH HOMEMADE CHUTNEY | FETA AND OLIVE STUFFED CHICKEN | GRILLED GREEN VEGETABLES | SAFFRON INFUSED RICE WITH RAISINS | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRYSTATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

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WED

GRILLED LINEFISH WITH HERBED BUTTER | KOREAN BBQ GRILLED CHICKEN | SAUTEED BABY MARROW AND PAK CHOI | EGG FRIED RICE WITH CRISPY ONION | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

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THU

BUFFALO FRIED CHICKEN WINGS WITH A HONEY-SOY REDUCTION | GRILLED MINUTE STEAKS WITH HARISSA BUTTER | ROAST BUTTERNUT WITH PUMPKIN SEEDS | POTATO CUBES WITH SPRING ONION | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

*MENU IS SUBJECT TO CHANGE*