

HARVEST MENU

19 AUGUST - 22 AUGUST 2024

MON

TRADITIONAL ROAST CHICKEN | TEMPURA FRIED HAKE WITH CAPERS AND PICKLED CUCUMBERERS | CITRUS GRILLED FINE BEANS AND MINT PEAS | STEAMED BABY POTATOES WITH CHIVES | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

TUE

TRADITIONAL CAPE MALAY CHICKEN CURRY | BEEF SIRLOIN WITH PEPPERCORN SAUCE | BALSAMIC ROASTED CHERRY TOMATOES AND CRISPY KALE | CUMIN INFUSED JASMIN RICE WITH NAAN BREAD | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

WED

PERI-PERI GRILLED CALAMARI | HONEY AND SOY STICKY BEEF RIBS | CHARGRILLED ROOT VEGETABLES | GARLIC ROASTED BABY POTATOES | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

THU

COCONUT-CRUMBED CHICKEN | OAK-SMOKED PULLED BRISKET | BRAISED ONION AND WHITE CABBAGE | ROSEMARY HOMEMADE BUBBLE BREAD | 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