

PLANTER'S SHED

SEAFOOD GALORE
FRIDAY - SUNDAY
\$68 ++ PER ADULT

CHILLED SEAFOOD

POACHED PRAWNS, HARD SHELL CLAMS, HALF SHELL PURPLE SCALLOPS
BABY ABALONE SERVED WITH 'NAM CHIN' DIPPING SAUCE

CONDIMENTS

MISO AIOLI, WASABI AIOLI, SCALLIONS AIOLI
TABASCO SAUCE, LEMON WEDGE

SASHIMI

NORWEGIAN SALMON, BOILED TAKO
WASABI, GARI, SHOYU

ASIAN FLAVOURED SMOKED FISH

CITRUS AND GINGER GLAZED SMOKED SALMON
WASABI SOY SESAME GLAZED CURED SHIME SABA

CHARCUTERIE BOARD

(ROTATION - CHEF CHOICE OF 3 KINDS)
CHICKEN PICNIC HAM, SMOKED TURKEY HAM, BEEF PASTRAMI
BEEF SALAMI, PORK HONEY BAKED HAM, PORK PEPPERONI

CHEESE BOARD

(ROTATION - CHEF CHOICE OF 3 KINDS)
RED BRIE, CAMEMBERT, SCAMORZA, GRUYERE KING EMMI
EDAM, GOUDA, EMMENTAL, WHITE CHEDDAR

CONDIMENTS

CRACKERS, ASSORTED NUTS, ASSORTED DRIED FRUITS
FRESH GRAPES, AND FRUIT JAM

SALAD BAR

LOCAL FARM LETTUCES, CRYSTAL LETTUCE, OAK LETTUCE, KALE LEAVES

CONDIMENTS

CHERRY TOMATOES, CUCUMBER, BELL PEPPER, SLICED ONION
BROCCOLI, CORN KERNEL, CHICKPEA, OLIVES
ASSORTED FLAVOUR OIL AND VINEGAR

DRESSING

HONEY MUSTARD, THOUSAND ISLAND, CREAMY ROASTED SESAME
VINAIGRETTE

PLANTER'S SHED

COMPOUND SALAD

ASIAN SMOKED DUCK, VEGETABLE SLAW WITH CHILLI PLUM DRESSING
CREAMY CHICKEN AND PASTA SALAD, SWEET CORN, PARSLEY
CHILLED GARLIC SOY KING OYSTER MUSHROOM
KOREAN NAPA CABBAGE KIMCHI

**CITRUS CHILLI SEAFOOD WITH GREEN MANGO CRUNCH
INFUSED SMOKED TUNA WITH AROMATICS HERBS LARB**

BREAD COUNTER

WALNUT LOAF, WHOLEMEAL LOAF, MULTIGRAIN LOAF, DARK RYE
SOURDOUGH, FRENCH BAGUETTE, ASSORTED BREAD ROLLS
SALTED BUTTER AND UNSALTED BUTTER

WESTERN HOT SELECTIONS

SEAFOOD AND CHORIZO JAMBALAYA
GRILLED CAJUN BONELESS CHICKEN LEG WITH BARBEQUE SAUCE
SPAGHETTI AGLIO OLIO WITH MIXED MUSHROOMS
ROASTED POTATO AND ARTICHOKE, GARLIC CONFIT
OR
GARLIC BUTTER MIXED VEGETABLES

UNDER HEATING LAMP

ASIAN CHIMICHURRI GLAZED WHOLE BARRAMUNDI

SOUP

FISH MAW AND GOLDEN SWEET CORN THICK SOUP

CONGEE CORNER

PUMPKIN CONGEE
STEAMED OTAH-OTAH
SARDINES IN TOMATO SAUCE

CONDIMENTS

BRAISED PEANUT, PICKLED VEGETABLE, OLIVE VEGETABLE
FRIED SHALLOT, SPRING ONION, LIGHT SOY SAUCE, SESAME OIL

SPECIALITY ASIAN DISHES

ABALONE MEDALLIONS ON YOUNG CHINESE SPINACH
GARLIC INFUSED WOK TOSSED CLAMS
SUPERIOR BRAISED SEA CUCUMBER WITH PORK KNUCKLE

ASIAN HOT SELECTION

STEAMED JASMINE RICE
PORK STEWED WITH PICKLED LETTUCE
OR
BRAISED PORK BELLY WITH FERMENTED BEAN PASTE
BRAISED SZECHUAN MALA CHICKEN
OR
CHICKEN CURRY WITH POTATO
SWEET AND SOUR CRISPY FISH
OR
POACHED PRAWNS IN HERBALS BROTH

PLANTER'S SHED

UNDER HEATING LAMP

CHICKEN SATAY WITH RED ONION, CUCUMBER AND PEANUT SAUCE
PERANAKAN KUEH PIE TEE WITH PRAWNS, CHILLI CORIANDER SAUCE
TERIYAKI GLAZED LOBSTER BALL WITH SCALLIONS
SQUID KARAAGE WITH WASABI AIOLI

PLANTER'S SHED LAKSA WITH SLICED ABALONE

THICK RICE NOODLE, QUAIL EGG, FISH CAKE, BEANSPROUT
BEANCURD PUFF, SAMBAL CHILLI, LAKSA LEAVES

INDIAN DELIGHTS

BIRIYANI RICE
OR
JEERA PULAO
BUTTER CHICKEN
OR
CHICKEN MASALA

FROM TANDOOR OVEN

PLAIN NAAN BREAD AND GARLIC NAAN BREAD
VEGETABLES PAKORA OR TANDOOR CAULIFLOWER

TANDOORI SPICES INDIAN MACKEREL FISH

CONDIMENTS

PAPADUM, MANGO CHUTNEY, PACHARANGA PICKLES

PLANTER'S SHED

DESSERTS

WHOLE CAKE

(ROTATION - CHEF CHOICE OF 3 TYPE)
CHEMPEDAK AND KAFFIR LIME
CHOCOLATE HAZELNUT
NEW YORK CHEESECAKE
GREEN TEA CHESTNUT CAKE
MANGO MIRROR CAKE

PETIT CAKE

(ROTATION - CHEF CHOICE OF 3 TYPE)
ROSE BANDUNG LAYERS CAKE
MANGO MOUSSE CAKE
PANDAN KAYA CAKE
CAPPUCCINO WALNUT CAKE
BLUEBERRY CHOCOLATE CAKE
ENGLISH CARROT CAKE

SHOOTER

(ROTATION - CHEF CHOICE OF 1 TYPE)
BLUEBERRY MOUSSE
PASSION FRUIT WITH PEACH
LYCHEE PARFAIT

FISH FLOSS PANDAN CRÈME BRÛLÉE

CRISPY IKAN BILIS TOPPED ON COCONUT RICE PUDDING

HOT DESSERT

(ROTATION - CHEF CHOICE OF 1 TYPE)
PISANG PENGAT
PULUT HITAM

COLD DESSERT

(ROTATION - CHEF CHOICE OF 1 TYPE)
CHENG TNG
MANGO SAGO POMELO

STEAMED GULA MELAKA CAKE

PANDAN KAYA EGG TART OR PORTUGUESE EGG TART

PLANTER'S SHED

SOFT SERVE ICE CREAM
FLAVOUR OF THE DAY

ICE CREAM SCOOPS
VANILLA AND CHOCOLATE

SERVED WITH SIX TOPPINGS ON ROTATION
DARK CHOCOLATE PEARLS, MILK CHOCOLATE PEARLS
STRAWBERRY PEARLS, CARAMEL PEARLS, CHOCOLATE CURLS
FINGER SPONGE, WAFER FAN, LOVE LETTERS
ASSORTED DRIED FRUITS AND NUTS

CHOCOLATE FOUNTAIN
PINEAPPLE CUBE, MELON CUBE, CAKE LAPIS BITES, MARSHMALLOW
DRIED PRUNE, DRIED APRICOT, ASSORTED COOKIES IN JAR

FRUITS
4 KINDS OF WHOLE FRUITS IN SEASON
6 KINDS OF CUT FRUITS IN SEASON