

Monday, 03 August 2009

Lunch

APPETIZERS

Beef and Vegetables Salad

*Beef julienne, stringbean, carrots, cauliflowers, and radish
with vinaigrette dressing*

Pumpkin Sweet sour

Stilled pumpkin with olive oil, shallots, sugar and vinegar

---ooOOoo---

Tomato Salad

FIRST COURSE

Potato and Cheese Chowder

Homemade fettucine with bacon, parsley and chilli

MAIN COURSES

Our Chef Recommends

Ayam Suir - Suir

Sauted Chicken Spicy

Served with steamed rice and sauted mix vegetables

Sauted Sikuda with wine and peas

Served with potatoes and sauted cauliflower

Sate Ikan

Grilled Tarusi satay with sambal

Served with steamed rice and sauted longbean

For the Vegetarian

Tahu Santan Kuning

Fried tofu with curry sauce

Served with steamed rice and sauted caisin

DESSERTS

Vanilla Pudding

Banana Cake

Slice Fresh Fruits

Saturday, 03 August 2009

Dinner

APPETIZERS

Exotic roll Salad

*Rolled Crepes stuffed with tomatoes, olives, radish and shrimps
with vinaigrette dressing*

Perkedel Jagung

Fried corn croquette with sweet and sour sauce

FIRST COURSE

Asparagus Cream Soup

MAIN COURSES

Our Chef Recommends

Beef Miroton

Panfried beef steak braised with onion and red wine

Served with boiled potatoes and sauted stringbeans

Babi Kuning

Stirfried Pork spicy

Served with steam rice, sambal and sauted green vegetables

Tuna Tornados

Panfried tuna steak with spinach and cheese

Served with boullangers potatoes and sauted cauliflowers

Ikan Bakar Daun

Grilled Tarusi in banana leaf with sambal and soya sauce

Served with steam rice and sauted mix vegetables

For the vegetarian

Sauted baby Corn with egg

Served with steam rice and sauted green vegetables

DESSERTS

Orange Chocolate Cup

Chaseu-nut Cake

Sliced Fresh fruits