



O R I E N T A L

STARTERS

- Baked Sesame Prawn Toast
- Pineapple Chunks wrapped in Spicy Lamb
- Pate Maison
chicken liver pate flavoured with apples, celery and brandy
- Paprika Chicken Olive Sticks
- Savoury Chicken Barquettes served with pineapple mayonnaise
- Corn & Jalapeno Barquettes served with pineapple mayonnaise
- Stuffed Mushroom Caps
- Garlic Toast

SALAD

- Mediterranean Seafood Salad served in a pineapple shell
- Pepper Crusted Chicken Chunks with Salad Greens in a Red Wine Dressing

- Roast Lamb and Lettuce Salad with Pesto
- Turkish Vegetable Salad with Feta
- Vegetarian Ceaser Salad

SOUPS

- Prawn Bisque
- Hungarian Paloc
a traditional lamb and vegetable broth flavoured with cumin, paprika and caraway seeds
- Potage Georgette
a carrot and apple soup flavored with leeks, celery and wine
- Cherry Tomato and Basil Soup

MAIN COURSE

NON VEGETARIAN

- Grills
- Jumbo Prawns
with garlic flavored paprika wine sauce
- Duck Breast
with gin & orange sauce

- Prawns
- Crab
- Pomfret
- Red Snapper
with choice of sauce hot garlic, oyster, black pepper, burnt chilly and wine, sichuan
- Sole Fillet with Celery and Bambooshoot
- Peking Duck
- Kung Pao Chicken
- Chicken with Hot Bean Sauce
- Shredded Chicken Garlic Butter Sauce
- Crispy Chicken Honey Chilli
- Braised Baby Lamb Leg
- Sliced Lamb Ginger Spring Onion
- Shredded Lamb Hot Garlic

VEGETARIAN

- Pok Choy & Black Mushroom in Oyster Sauce
- Broccoli, Baby Corn, Black Mushroom with Garlic and Wine Sauce
- Stir Fried Chinese Greens
- Black Fungus, Snow Peas and Sprouts with Dry Red Chillies
- Mixed Vegetables with Almonds and Cashews
- Mandarin Crispy Spinach

ACCOMPANIMENTS

- Steam Rice
- Fried Rice of your choice
- Hakka Noodles of your choice
- E-fu Stewed Noodles
shrimp/chicken/vegetable