










Braai Vleis menu

Trio Flavors from the Bush and Sea

Appetizer

Octopus and Snapper Numus 
Crab Causa a la Limena 
Peanut Soup 

Seafood Course (Plated)

Mozambican Lobster 
Waakye Fish Stew 
Harissa Prawns 
Braai Salad 

From The Grill (Live Stations)

Karoo Lamb 
Coffee-rubbed Kudu Loin 
Peppered Springbok 
Braai Beef Rump Steaks 
Peri-Peri Coconut Chicken 

Side Dish

Corn, Jollof Rice , Mix braai vegetables, Baby potato

Sauces

Chimichurri, Biltong jus, Chipotle mustard Sauce, Garlic sauce

Dessert

Angolan Mountain Coffee Mousse 
Praline crisp and spicy ice cream 

USD 160

Package Credit Applicable per adult for HB/HBC/FB/FBC/NLE/DINEAROUND guests.

Price quoted is in US Dollars and inclusive of 10% service charge and 17% GST.

Kindly notify one of our team members if you have any allergic intolerance.

Flower Menu



Rose Bouquet

29 roses - USD 300

69 Roses - USD 700

99 Roses - USD 1015



Classic Charm Bouquet

19 Pieces - USD 200

29 Pieces - USD 300

39 Pieces - USD 400



Heartfelt Splendor Bouquet

5 Pieces - USD 145



Eternal Spring Bouquet

41 Pieces - USD 430

Price in U.S. dollar inclusive 10% service charge and 17% G.S.T.

Flower Menu



Romantic Ruscus
27 Pieces - USD 300



Wild Meadow Bouquet
23 Pieces - USD 240



Radiant Love Bouquet
17-piece - USD 300



Warm Embrace Bouquet
41-piece - USD 425

Price in U.S. dollar inclusive 10% service charge and 17% G.S.T.

Flower Menu



Passionate Purity Bouquet
13 Pieces - USD 195



Ivory Dream Bouquet
59 Pieces - USD 600



Hearty Roses
99 Roses - USD 1015



Niyama In Love Petals
1kg Red Petals - USD 190
1kg White Petals - USD 270
1kg Mix Flower Petals - USD 270

Price in U.S. dollar inclusive 10% service charge and 17% G.S.T.



zestcreative

BRANDING



WEBSITES & APPS




SIGNAGE



ARCHITECTURE





The image is a composite of three photographs related to Thai cuisine. The top left shows a close-up of a bowl containing two large, cooked prawns in a light-colored broth, garnished with a lime wedge and a green leaf. The top right shows a variety of fresh ingredients on a wooden surface, including ginger, garlic, lemongrass, red chilies, star anise, and a stone mortar and pestle with green herbs. The bottom right section is a solid red background with white text.

THAI FOOD

Thai cuisine is a harmonious blend of the spicy, the subtle, the sweet and sour, and is meant to be equally satisfying to the eye, nose and palate. Thai food is a balance of five flavours: sour, sweet, salty, bitter, and spicy. Some Thai dishes have a careful blend of all these tantalizing tastes.

Our recipe cards within this presentation have been prepared to give you a tantalising introduction to the five flavours, in some classic recipes.



THAI GREEN PAPAYA SALAD WITH PRAWN (SOM TAM)



Serving Size
2 portions

Ingredients

Small green raw papaya, shredded
7 to 10 pcs poached prawn
1 tbsp dried shrimps
4 chopped long beans
3 cloves garlic peeled
8 cherry tomatoes cut into quarters
6 red or green chilli
2 tbsp of palm sugar(or 1 tbsp regular sugar)
3 tbsp of lime juice
2 tbsp of fish sauce or soy sauce
3 tbsp of ground roasted peanuts
Fresh lettuce, green beans, lime wedges and chilli for garnish

Key Ingredients: cherry tomatoes, fish sauce, sugar, peanuts, papaya, red chilli, green chillies, lime juice, garlic, lettuce

Method

- 1 Peel and seed papaya and shred it. Put in a bowl.
- 2 Crush garlic and dried shrimp with a pestle, then add long beans and tomatoes and pound a few times to release juices.
- 3 Add the chillies and crush lightly to release the heat.
- 4 In a separate cup dissolve the sugar in the lime juice and fish sauce.
- 5 Mix all ingredients together now and toss to mix.
- 6 Serve in a shallow bowl and top with garnish.
- 7 Do not blend but use mortar and pestle for the salad.
- 8 Do not add salt, the fish sauce or soy sauce has enough salt.
- 9 Taste once mixed and add any ingredient to taste. This one is intended to be deadly spicy.

SOUR & SPICY THAI SOUP (TOM YUM GOONG)



Serving Size
2 portions

Ingredients

4 cups of water
2 stalks of fresh lemongrass, trim off the very end of the root and smash with the side of a cleaver or chef's knife; cut into 1 inch pcs; or 2 pcs dried
3 slices of fresh galangal root (smashed) or 2 pc dried
3 fresh kaffir lime leave or 4 pcs dried
1 tbsp of fish sauce, Golden Boy or Tiparos brand preferred
3/4 lb shrimps, medium to large size, shelled and de-veined; butterfly if desired
12 fresh Thai chili peppers, whole or 2 medium sized jalepenos, cut lengthwise into 1/4-inch strips.
1/2 small white onion, cut 1/4 inch slices
2 tbsp of roasted chilli paste (nam prik pao) chilli in oil
1 (16 oz.) can straw mushrooms, drained and rinsed
1 small ripe tomato, cut into wedges 1/4 inch thick
1 small lime, squeezed
2 sprigs of fresh coriander leaf

Method

- 1 Bring water to boil over high heat in a medium-sized saucepan.
- 2 Add the lemon grass, galangal, kaffir lime leaf, fish sauce.
- 3 Add the shrimp, bring to a boil and cook for 3 minutes.
- 4 Add the onion, nam prik pao or chilli in oil and straw mushrooms.
- 5 Boil for another 7 minutes until the shrimp is cooked through.
- 6 Add the chilli peppers and tomatoes.
- 7 Turn off the heat. Add the lime juice.
- 8 Taste to adjust the seasoning, adding fish sauce to taste.
- 9 Garnish with coriander, roasted whole chilli peppers and a splash of coconut milk if desired and serve hot.

THAI RED CURRY WITH ROASTED DUCK (GAANG PHED PED YANG)



Serving Size
2 portions

Ingredients

1 1/3 cup coconut cream, reserve 2 tbsp (30ml) for garnish
2 1/4 cup coconut milk
6 oz (200g) roast duck, thinly sliced
1.76 oz (50g) red curry paste
3 tbsp of Thai fish sauce
1 tbsp (20g) of palm sugar
3 kaffir lime leaves: 2 torn into pieces, discarding the stem and 1 finely shredded (for garnish)
1 large aubergine, cut into 1/2 inch (1 cm) pieces
1 1/2 cup (5 oz, 150g) fresh pineapple, cut into bite-sized pieces (1 inch x 1.5 inch)
6 small cherry tomatoes (4 oz, 100 grams)
10 seedless grapes (optional)
3/4 cup (1 oz, 30g) sweet basil leaves (reserve some for garnish)

Method

- 1 Pour the coconut cream into a wok or sauce pan and simmer for 2 minutes, stirring constantly, until the coconut oil begins to separate out.
- 2 Add the curry paste, fish sauce, palm sugar and torn kaffir lime leaves. Simmer for 2 more minutes.
- 3 Add the duck and aubergine. Bring to a boil. Then add the coconut milk and simmer for 5 minutes.
- 4 Add the pineapple and cherry tomatoes and simmer for 2 minutes. Then add the grapes (if using) and sweet basil leaves. Turn off the heat and serve garnished with the remaining kaffir lime leaves, sweet basil and a few spoon of thick coconut milk.



MALDIVIAN FOOD

The cuisine of Maldives is a rich assortment of traditional cuisine and comprises three main components; tuna, coconut and rice, a distinctive blend with its own flavours, symbolizing a unique culinary identity. Maldivian food is a mixture of Arabic, Indian, Sri Lankan and oriental flavours.

Explore the realm of Maldivian cooking through the four classic recipes prepared within. We trust you will enjoy making these dishes as much as your guests will enjoy savouring this little-known world cuisine.

MALDIVIAN CHICKEN CURRY



Prep Time
15 mins



Cook Time
30 mins



Serving Size
2 portions

Ingredients

1 kg (1200g) chicken thigh
4 tbsp cooking oil
1 cup onion – finely sliced
¼ cup curry leaves
1 tsp ginger – grated
4 cloves garlic – pressed/grated/very finely chopped
1 Maldivian chili (githeyo mirus) – chopped
3 pieces of Pandan (rampe/ raambaa) leaves – cut into ½ inch pieces
3 cardamom seeds
1 tsp chili powder
2 tbsp chicken curry powder
2 tsp coriander powder
2 tsp cumin powder
1 cup coconut cream/milk
1 cup water
Salt to taste

Method

- 1 Heat the oil, sauté the onions, garlic, ginger, curry leaves & pandan leaves.
- 2 Add the chili powder, coriander powder cumin powder, curry powder and ½ cup water and cook on low heat, stirring frequently.
- 3 When this curry paste starts bubbling, add the chicken pieces and toss until all chicken pieces are well coated.
- 4 Add salt, pepper cardamoms, thin coconut cream/milk and the remaining water and cook on low heat, stirring occasionally.
- 5 When the chicken is cooked, add the thick coconut cream/milk and simmer for about a minute.

GARUDHIYA

MALDIVIAN FISH BROTH



Prep Time
15 mins



Cook Time
30 mins



Serving Size
2 portions

Ingredients

1 medium fillet of tuna (cut into about 2 inch chunks)
1 liters of water
Salt to taste
1 onion sliced (optional)
6-8 curry leaves (optional)
1-3 pandan leaves
Maldivian chili (githeyo mirus) – chopped

Method

Add salt to the water and curry leaves pandan leaves, when the water starts to boil add the tuna, chili and continue to boil. After tuna is cooked add the salt to taste.

EGGPLANT AND TUNA SALAD



Prep Time
15 mins



Cook Time
30 mins



Serving Size
2 portions

Ingredients

- 4 eggplant medium size (slice and deep fry)
- 2 onion slice
- 1 tomato slice
- 2 green chili
- 2 tsp coriander leaves (chopped)
- 100 g tuna can
- 2 tsp lemon juice
- salt to taste

Method

Cut eggplant in thick slices and deep fry. Mix in all ingredients in the bowl and mix well, then add salt to taste.





MEDITERRANEAN FOOD

Mediterranean food is the perfect balance of flavour and nutrition. Rich in a wide variety of ingredients and spices that make ordinary meals pop with flavour, the food of the Mediterranean region is prepared with fresh, healthy ingredients that are renowned for their health benefits as for their appealing flavours.

Don't forget to play with the techniques and ingredients explained within, as you create your own signature dishes at home. The enduring lessons from our Food Play classes let you explore, savour and enjoy new culinary journeys for endless discoveries.

GRILLED HALLOUMI SALAD WITH POMEGRANATE



Prep Time
15 mins



Cook Time
30 mins



Serving Size
2 as a main salad
4-6 as a side salad

Ingredients

400g mixed greens (approx. 8-10 cups)
Seeds from one pomegranate (½ cup or more)
1 cup seedless green grapes (cut in half)
225g halloumi cheese (low fat, if available)
1 Tablespoon olive oil (or less)
2 pita bread

Dressing

1 Tablespoons olive oil
2 Tablespoons pomegranate molasses
3 Tablespoons pomegranate syrup
4 Juice from one lemon

Method

- 1 Whisk together the ingredients for the dressing and set aside. In a large salad bowl, toss the greens with the fresh thyme, grapes and half the pomegranate seeds. Blot the halloumi cheese with paper towel to remove excess moisture.
- 2 Heat the clarified oil in a large non-stick skillet. Slice the cheese into bite-size pieces. Fry the cheese until golden. Turn and continue cooking until golden on both sides.
- 3 Remove from pan and drain on paper towel. Toss the warm cheese into the salad.
- 4 Drizzle dressing over salad. Toss gently to coat. Garnish with remaining pomegranate seeds and serve immediately

TABBOULEH SALAD



Prep Time
15 mins



Cook Time
30 mins

Ingredients

1/2 cup fine bulgur
3 tablespoons olive oil
1 cup boiling-hot water
2 cups finely chopped fresh flat-leaf parsley (from 3 bunches)
1/2 cup finely chopped fresh mint
2 medium tomatoes, cut into 1/4-inch pieces
1/2 chopped onion
3 tablespoons fresh lemon juice

Method

- 1 Stir together bulgur and 1 tablespoon oil in a heatproof bowl. Pour boiling water over, then cover bowl tightly with plastic wrap and let stand 15 minutes. Drain in a sieve, pressing on bulgur to remove any excess liquid.
- 2 Transfer bulgur to a bowl and toss with remaining ingredients, including 2 tablespoons oil, until combined well.
- 3 These long, narrow cucumbers are often marketed as "European" and are usually sold in plastic wrap to protect their thin, delicate, unwaxed skin.



CHICKEN PICCATA



Prep Time
15 mins



Cook Time
30 mins

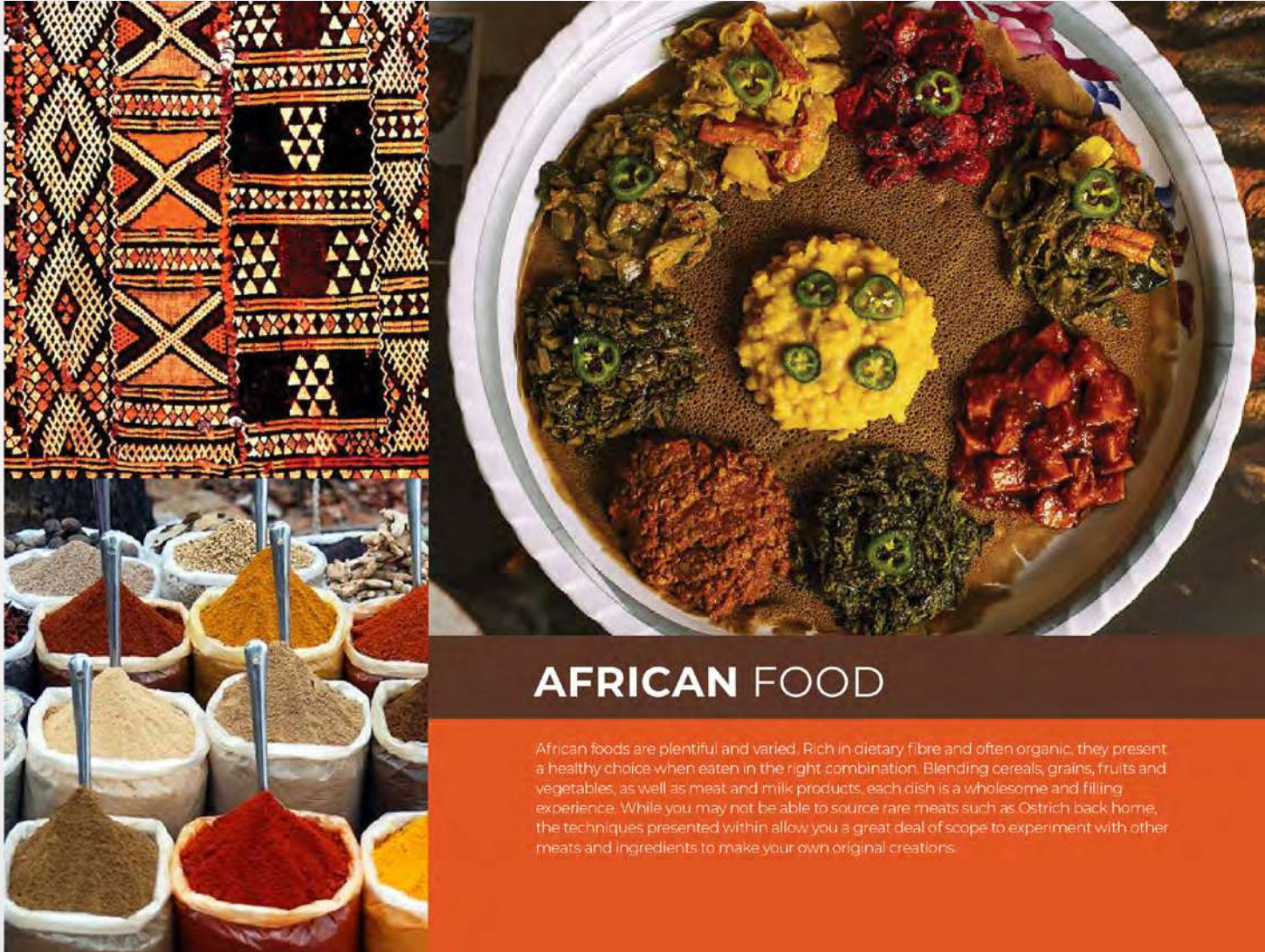
Ingredients

2-4 boneless, skinless chicken breast halves (1 1/2 pound total), or
4-8 chicken cutlets
1/2 cup flour
1/4 teaspoon salt
Pinch ground black pepper
3 Tbsp grated Parmesan cheese
4 Tbsp olive oil
4 Tbsp butter
1/2 cup chicken stock or dry white wine (such as a Sauvignon Blanc)
2 Tbsp lemon juice
1/4 cup brined capers
2 Tbsp fresh chopped parsley

Method

Chicken breast cutlets, dredged in flour, browned, and served with a sauce of butter, lemon juice, capers, and either stock or white wine. It can be prepared in 20 minutes or less and is so easy and delicious it should be part of every home cook's repertoire.





AFRICAN FOOD

African foods are plentiful and varied. Rich in dietary fibre and often organic, they present a healthy choice when eaten in the right combination. Blending cereals, grains, fruits and vegetables, as well as meat and milk products, each dish is a wholesome and filling experience. While you may not be able to source rare meats such as Ostrich back home, the techniques presented within allow you a great deal of scope to experiment with other meats and ingredients to make your own original creations.

OSTRICH BOBOTIE



Prep Time
15 mins



Cook Time
30 mins



Serving Size
2 portions

Ingredients

1 slice white bread
50ml milk
2 onions chopped,
2 tbsp. Tomato chopped
5 grams Garlic chopped
20 grams butter
2 tbsp. Vinegar
2 garlic cloves, crushed
100g lean minced ostrich
2 tbsp. cape Malay curry powder

5 grams Black pepper
5 grams Salt
1 tbsp. Turmeric
2 tbsp. Diced apples
1 tsp dried mixed herbs
3 cloves
5 allspice berries
2 tbsp. Chutney
3 tbsp. Sultana, dry prunes,
6 bay leaves

For the topping 300ml full-cream milk
2 large eggs

Method

- 1 Preheat the oven to 180°C.
- 2 Heat the oil in a medium sauté pan. Stir in the onions and cook over a medium heat until transparent.
- 3 Add the Curry Powder and fry, then add the ostrich mince.
- 4 Cook until lightly browned and crumbly.
- 5 Soak the slice of white bread in half the milk and carefully squeeze out the milk from the bread.
- 6 Mash the soggy bread with a fork then add it to the beef mince, Black Pepper, Turmeric, vinegar, chutney and the dried fruit.
- 7 Stir well to combine and allow to simmer for 5 minutes.
- 8 Spoon the mixture into a greased baking dish and insert Bay Leaves on top.
- 9 Bake for 20 minutes in the oven in order to dry out the mince.
- 10 In the meantime, beat the eggs with the full cream milk. When the mince mixture is ready, pour the egg over the mince and return to the oven for a further 20 - 25 minutes. Allow to bake until the topping has set and is golden brown.
- 11 Serve with grilled pine apple and chakalaka.

SAMAKI WA KUPAKA



Prep Time
15 mins



Cook Time
30 mins



Serving Size
2 portions

Ingredients

250 grams whole fish, reef fish cleaned
Kosher salt and freshly ground black pepper, to taste
6 cloves garlic, minced
2 green Thai chillies, stemmed, seeded, and minced
1 tsp ginger, peeled and minced
Juice of 2 limes
1 cup canned coconut milk
¼ cup tamarind paste or 2 tbsp. tamarind concentrate
1 tsp. turmeric
½ tsp. ground coriander
½ tsp. ground cumin
¼ tsp. cayenne pepper
1 tbsp tomato paste
1 tbsp onion
1 tbsp. tomato
Fresh coriander
Olive oil, for brushing

Method

- 1 Clean fish, remove scales and tail. Cut a long gash on each side of the fish. Grind together the ginger, garlic, and Chile pepper, and salt until it forms a paste. Rub this mixture all over the fish, into the stomach cavity, and into the gash on each side. Cover and leave to sit for an hour or two.
- 2 In a saucepan Sautee onion, add in the tomato, tomato paste, stir together the coconut milk, tamarind, curry powder, salt and cayenne pepper. Simmer the sauce over a low heat.
- 3 Place the fish on a grill and sear both sides evenly for two minutes on each side, When fish is half done immerse it in the coconut sauce and let it simmer while occasionally turning it, Continue cooking until fish is done for about two minutes.
- 4 Serve the fish with pilau rice and kachumbari

BANANA FRITTERS



Prep Time
15 mins



Cook Time
30 mins

Ingredients

2 bananas, peeled
25 gm plain flour
2 eggs, beaten
50 gm desiccated coconut
2 Tbsp. olive oil
Sea salt, a pinch
Black pepper, a pinch
1/2 lemon

Method

- 1 Marinate the banana with lemon and sea salt for five minutes.
- 2 Mix the flour and black pepper in a bowl and lightly coat the banana with this mixture, then dip the bananas in the beaten egg.
- 3 Coat them in the bread crumbs and desiccated coconut.
- 4 Place the bananas in a baking tray and evenly pour the olive oil over them.
- 5 Pre-heat the oven to 200 degrees and bake it for 6 minutes
- 6 Drizzle honey over the caramelized bananas.

PILAU



Prep Time
15 mins



Cook Time
30 mins

Ingredients

150g cup Basmati rice
2 tbsp. olive oil
Onions
1 tbsp. Crushed garlic
1 tbsp. Crushed fresh ginger
1 tbsp. pilau-masala
200ml Chicken broth (boiling) optional.
100ml cup Coconut milk (canned)
Salt

Method

- 1 In a big pot, heat oil on medium heat. Then, add rice and onions. Stir until the translucent color of rice starts to turn white.
- 2 Add garlic, ginger, and pilau masala. Keep stirring until the garlic is cooked. Coat them in the bread crumbs and desiccated coconut.
- 3 In a separate bowl, mix the coconut milk with ½ cup of chicken broth.
- 4 Add the coconut mixture to the rice.
- 5 Cover the pot and turn heat to the lowest settings. Adding chicken broth ¼ cup at a time to the rice until it is cooked.

KACHUMBARI



Prep Time
15 mins



Cook Time
30 mins

Ingredients

½ onion(red)
2 pcs tomatoes
Raw chillies
1 lemon
Pinch of salt
A bunch of coriander

Method

- 1 Chop your onions into small pieces and put them in a bowl
- 2 Slice up the tomatoes and place them in another bowl along with the chillies also chopped into small pieces.
- 3 Put a pinch of salt and mix them together.
- 4 Put the onions in the bowl with the tomatoes and mix them up
- 5 Squeeze one lemon and mix it up again, then chop up the coriander and add that in too.



SUYA SKEWERS

Ingredients

100 Gms beef / chicken fillet	¼ teaspoon cayenne pepper
1 tbsps salted roasted peanuts	¼ teaspoon stock powder
½ teaspoon freshly ground black pepper	1 onion
¼ teaspoon onion granules	4 cloves of garlic
¼ teaspoon garlic granules	1 thumb-sized piece of ginger
¼ teaspoon ground ginger	1 fresh green chili
¼ teaspoon freshly ground white pepper	1 fresh Scotch bonnet
½ teaspoon paprika	1 green pepper
¼ teaspoon chili powder	1 spring onion

For the salad

500 g ripe tomatoes, mixed colors if possible	1 cucumber
½ a red cabbage	2 lemons
½ a white cabbage	Extra virgin olive oil
1 red onion	Sea salt and freshly ground black pepper

Method

- 1 Very finely slice the beef, flatten slightly with the flat side of your knife then place on a plate. Cover and place in the fridge until needed.
- 2 To make the marinade, place into a grinder the peanuts and spices. Crumble in the stock powder, then blitz for 5 to 10 minutes to a rough powder, stopping and stirring the mixture from time to time. Transfer the ground spices to a large bowl.
- 3 Peel and roughly chop the onion, garlic and ginger. Trim and deseed the chilies and pepper, then roughly chop. Trim and roughly chop the spring onion. Add it all to the grinder and blitz until smooth. Transfer the mixture to the ground spices and stir well. Turn the beef in the marinade until well coated, then thread 4 to 5 slices onto each soaked skewer. Place on a tray, cover and pop in the fridge to marinate for a while
- 4 To make the salad, finely slice the tomatoes, then trim and finely shred the cabbage. Peel and finely slice the onion, then finely slice the cucumber. Place into a large bowl with a squeeze of lemon juice, a drizzle of extra virgin olive oil and a pinch of salt and pepper.
- 5 Preheat a large griddle pan over a medium-high heat. Drizzle the skewers with a little olive oil, then place on the griddle for 1 to 2 minutes, or until beautifully gnarly and golden, turning regularly (you'll need to do this in batches). Drizzle over a little extra virgin olive oil, then serve with the salad and extra lemon wedges for squeezing over.



PUMPKIN SOUP



Prep Time
15 mins



Cook Time
30 mins

Ingredients

300 Gms butternut pumpkin, peeled, cut into 1.5cm pieces
2 tablespoon tamarind paste
100 ml coconut cream
1 tbsp. onion
1tsp ginger
1tsp garlic
1tbsp butter

Method

- 1 Heat a large saucepan over medium heat. Add butter, onion, garlic, ginger and Cook, stirring, for 1 to 2 minutes or until mixture is soft. Add the pumpkin. Cook & stir for 1 minute.
- 2 Add 2 cups cold water. Bring to the boil. Reduce heat to low. Simmer & cover for 20 minutes or until pumpkin has softened. Add the coconut cream and tamarind paste let simmer for 5 minutes. Let it cool for a few minutes
- 3 Blend or process soup in batches until smooth. Season with salt and pepper. Top with roasted coconut flakes. Serve.

LUWOMBO CHICKEN



Prep Time
15 mins



Cook Time
1 hour

Ingredients

400 - 600 Gms baby chicken
1 cup unsalted peanuts, ground
2 tbsps. Onions, chopped
2 cloves garlic
2 tomatoes, chopped and peeled
1 tbsp. tomato paste
2 tbsp. bell peppers, chopped
1 chicken stock powder

1 cup mushrooms, sliced
1 scotch bonnet chili
1 piece of smoked fish or smoked meat (optional)
Salt, Pepper
Banana leaves
2 plantains

Method

- 1 Heat the butter and fry the onion and garlic until soft. Add the diced bell pepper and cook stirring for 10 minutes. Chop tomatoes roughly and mix with tomato paste, salt and chicken stock cube. Cover pan and simmer until tomatoes are cooked. Add a little water to make a medium-thick sauce. Remove from heat.
- 2 Marinate the chicken with salt and pepper and smoked paprika, place it on a hot charcoal grill and sear it on both sides for about 2 minutes. Set aside
- 3 Place prepared luwombo leaf on a soup plate, making sure the center of the leaf is in the middle of the plate. Put chicken in the center of the leaf and carefully pour the sauce over it, keeping sauce as close around the chicken as possible.
- 4 Cover the chicken with a small, clean piece of banana leaf. Carefully gather the top and sides of the luwombo leaf and tie them securely together with a piece of banana fiber, well above the mixture. Neatly trim off the ends of the leaf above the knot with a sharp knife or pair of scissors.
- 5 Cover well with banana leaves and a large saucepan and steam steadily for 40 minutes until the chicken is cooked. Serve with a salad, steamed matoke and groundnut sauce.

PICNIC MENU 1

Assorted Sushi Rolls 🐟🍱

Homemade Smoked Marlin 🐟

Salmon and Tuna (Soy Sesame Dressing and Ginger Pickles) 🐟🍷

Couscous Salad with Green Asparagus 🌱🍷

Poached Prawns with Tomato Salsa 🍤

Curry Lime Chicken Kebab 🍗

Antipasto Skewer 🍷

Torres Truffle Potato Crips 🌱

Assortment of Cheeses, Grape and Dry Apricots 🍷🍷

Assortment of Home Baked Breads 🍷🍷🍷

Tropical Fruit Skewers

Almond Pear Pie 🍷🍷🍷

PICNIC MENU 2

Thai Seasoned Chargrilled Sirloin Slice with Nam Jip 🍷🍷

Topping Black Bean and Mango Salad 🌱

Pickled Vegetables 🌱

Sundried Tomato and Buffalo Mozzarella Spaghetti Salad 🍷🍷

Niyama Homemade Smoked Chicken

Grilled Artichoke with Salsa Verde Dip

Torres Truffle Potato Crips

Assortment of Cheeses, Grape and Dry Apricots 🍷🍷

Assortment of Home Baked Breads 🍷🍷🍷

Tropical Fruit Skewers

Pecan Nut Pie 🍷🍷🍷

🍷 - DAIRY, 🍷 - CONTAINS ALCOHOL, 🍷 - PORK, 🍷 - CONTAINS NUTS, 🍷 - SESAME, 🍷 - FISH, 🍷 - CONTAINS GLUTEN, 🍷 - SPICY, 🍷 - VEGETARIAN, 🌱 - VEGAN, 🍷 - SOY, 🍷 - SUSTAINABLE FOOD, 🍷 - EGG

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VEGAN PICNIC MENU

Vegan Assorted Sushi Rolls 🌱 🌱

Assorted Pickled Vegetables

Marinated Beetroot and Avocado Sashimi with Soy Sesame Dressing 🌱 🌱

Couscous Salad with Green Asparagus 🌱

Poached Hearts of Palm with Tomato Salsa

Curry Lime Tofu Skewers 🌱 🌱

Antipasto Skewer

Homemade Truffle Potato Crisps

Vegan Cheese Board with Grapes and Dried Apricots

Assortment of Home Baked Breads 🌱

Tropical Fruit Skewers

Almond Pear Tart 🌱 🌱

Please note: All cooked menu items will be served cold.

🥛 - DAIRY, 🍷 - CONTAINS ALCOHOL, 🐷 - PORK, 🌰 - CONTAINS NUTS, 🌱 - SESAME, 🐟 - FISH, 🌱 - CONTAINS GLUTEN,
🌶️ - SPICY, 🌱 - VEGETARIAN, 🌱 - VEGAN, 🌱 - SOY, 🌱 - SUSTAINABLE FOOD 🥚 - EGG 🦞 - SHELLFISH
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STREET FOOD ON THE BEACH

BEVERAGE MENU

BEERS

14

TIGER (SINGAPORE)

COCKTAILS

26

LOLOH (BALINESE TRADITIONAL MEDICINE) BASIL

Inspired by Indonesian traditional drink consists of herbal leaves which found in Bali, people believe that loloh prevent human from sickness such as sore throat, cough and fever.

Asbsolut Blue Vodka | Lemoncello | Chardonnay | Lemon Bitter | Lemon Juice

TOM YUM

Inspired by one of the most famous dishes almost all over the world which means hot, sour and spicy. Being twisted from the food to a cocktail, such a unique experience to have tom yum.

Smirnoff Vodka | Malibu | Homemade Tom Yum Syrup | Soda |
Lime Juice | Lime Wedge

MALAI

Smooth and earthy pine forest and wildflowers on the nose with a bold earthiness on the palate and a long, delicately smoked and spice finish.

Hapusa Himalayan Gin | Blu Curacao | Lemon Juice | Thai Red Chilli |
Mint Leaf | Ginger Beer

CITRUS "SMOKEY"

An authentic drink based on ingredients which are only grown in Asia bringing complex and unique flavors from the citrus and smokiness which comes from the herb itself.

Roku Gin | Baiju | Pineapple Juice | Lemon Juice | Thyme

MOCKTAILS

17

PINK IN PRIVATE

Great refreshing drink which has balance taste of citrus, herb and spices.

Fresh Grapefruit Juice | Homemade Rosemary Syrup | Basil Leaves | Soda

PASSION MAMUANG

Mamuang is mango in Thai language and of the easiest fruit to find in Asia. Sweet taste from mango blends well with the passion fruit.

Passionfruit Syrup | Mint Leaves | Mango Juice | Lemon Juice

LYCHEE BASIL ROSKA

Simple drink inspired by classic Caipiroska with Asian flavor such as lychee and fresh basil from the Niyama garden.

Lychee Fruit | Basil Leaves | Lychee Syrup | Lemon Juice | Syrup

SOUTHEAST LEMONADE

Delightful and healthy lemonade which has high antioxidants.

Apple Juice | Lemongrass | Mint Leaves | Lemon Juice | Syrup



195 USD
per person

STREET FOOD ON THE BEACH SET MENU

Asian Satay

Satay is one of the Malay cuisines introduced in Java, Indonesia. It is known to be inspired by kebab, the internationally renowned cuisine in the Arab and Middle Eastern countries. All Beef satay, chicken satay will be marinated with garlic, ginger, lemongrass, onion, five spice, soy sauce, coconut milk, sweet soya served with peanut sauce, anjar, croutons. 🍴🐟🍤🌶️

Chinese Wonton Crab Soup

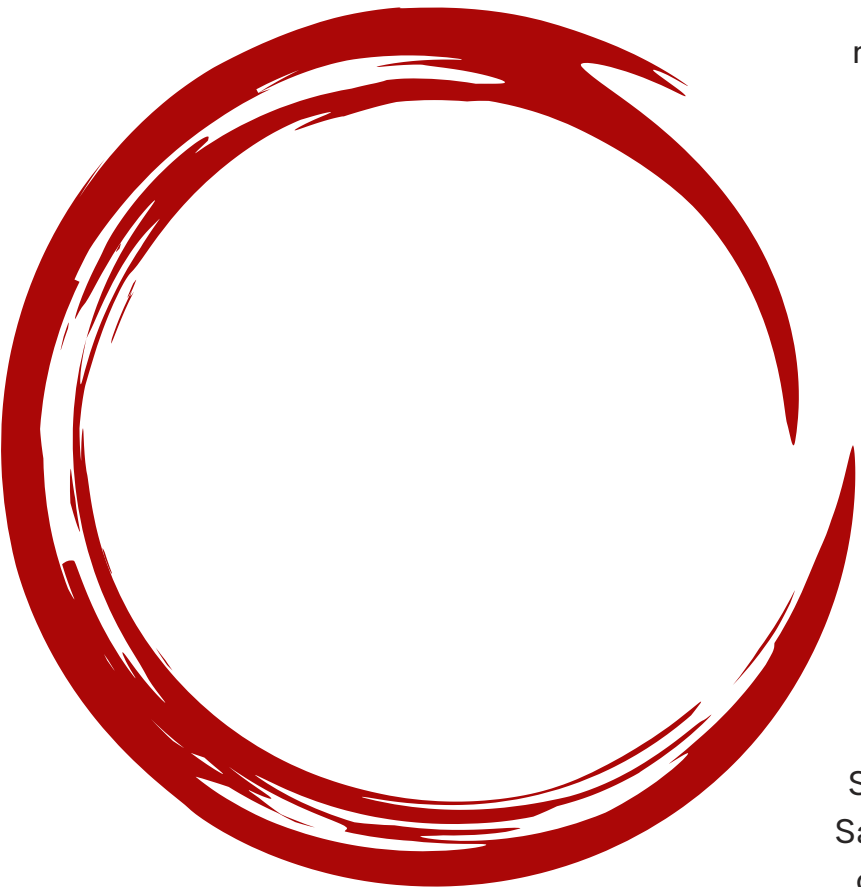
Wonton soup (云吞 in Chinese, also called wantan, wuntun, wenden or hùntun) is a traditional soup dumpling in Chinese cuisine, very particular to Cantonese cuisine but with different versions across all regions of the country. Yang Xiong, a well-known philosopher of the Western Han Dynasty, coined the term bing wei zhi tun, which means that wontons are a kind of bread. The only difference is that wontons have filling inside and are eaten after being steamed or boiled. 🍴🍤

Yum Salmon Ful

One of the best dishes of Thai cuisine. Crunchy fluffy fried fish served with fresh sweet and sour mango salad together with century egg and glong with lemon grass prawn. 🍴🐟🌶️🍤

Vietnamese Crepe (Banh Xeo)

Vietnamese Crepe (Banh Xeo) is a bright yellow crispy crepe filled with shrimp, chicken, and vegetables. You can come across this tasty dish either as a snack or main meal in all three regions of Vietnam. 🍴🍤



Kanom Jeen Numya Poo and Koong Mung Korn

Kanom jeen is a simple dish to enjoy at any time of day, kanom jeen is cold rice noodles with the curry of your choice. There's a lot of choice when it comes to curry sauces with curry that can go any kind of meat but there are also some more commonly known vegetables such as cucumbers, sliced pineapple, bean sprouts, long beans, eggplants and pickles. In other parts of Thailand kanom jeen is served with boiled eggs. 🌶️🍤

Curry Puff Lobster

Malaysian Curry Puffs. Fuffy and Flakey and crispy on the outside, savoury curried potatoes, or any meat and onion on the inside. A heavenly and popular pastry for good reason These curry puffs are commonly found in South East Asia. 🍴🐟🌿🌶️

Sapi Bakar with Steamed Saffron and Butterfly Pea Rice

Sapi bakar is an Indonesian and Malaysian dish, consisting of charcoal-grilled meat. Sapi bakar literally means "grilled beef" in Indonesian and Malay. Sapi Bakar is a dish of charcoal-grilled beef marinated in kecap manis, coconut oil, shallot, garlic, chilli pepper, coriander, tamarind juice, candlenut, turmeric and galangal. 🍴

Kem Bo with Kanom Toay, Kanom Numdok Mai Baitoey

Vietnamese Avocado Mousse Ice Cream is served with kanom toay and kanom num dok mai. Kem bo was created at the bottom is a layer of mashed avocado. Then we top it up with a scoop of ice cream, coconut sauce, and toasted coconut flakes. Kanom toay is a Thai dessert that consists of two parts – a sweet base with a custard like texture, and a salty creamy topping. Kanom num dok mai is Thai dessert that has identical is smell of jasmine floats in the water. We use Jasmine in the morning frozen cooked boiled water into the cold-water dip stick in it and keep the lid closed 1 night then dawn filter apply to baking. The colors of Khanom Nam Dok Mai are from nature, for example, green from pandan leaves or blue from butterfly pea. 🍴🌿

Sustainable Food | Pork | Vegetarian | Gluten Free | Contains Dairy | Contains Nuts | Shellfish | Fish | Spicy
All prices are in U.S. Dollars and inclusive of 10% service charge and 17% GST.

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