

BREAKFAST MENU

(Please choose one set)

1) AMERICAN BREAKFAST SET (Please choose one from each section)

Two eggs any style

- Fried Poached
 Boiled Eggs benedict

- Omelet Scrambled

Condiments:

- Ham Bacon
 Cheese Tomato
 Capsicum Onion
 Mushrooms

Proteins

- Pork sausage
 Chicken sausage
 Grilled bacon
 Sliced ham

Side dishes:

- Grilled tomatoes
 Hash browns

Bread

- White toast
 Brown toast
 Butter croissant
 Danish pastry

Condiments:

- Butter
 Jam

2) CONTINENTAL BREAKFAST SET (Please choose one from each section)

Cereal

- Cornflakes
 Honey stars
 Shredded wheat
 All-Bran

Condiments:

- Fresh milk
 Skimmed milk

Yoghurt

- Plain yoghurt
 Strawberry yoghurt
 Mixed fruit yoghurt

Bread

- White toast
 Brown toast
 Butter croissant
 Danish pastry

Condiments:

- Butter
 Jam

3) CHINESE BREAKFAST SET (Please choose one in the column)

- Congee with pork and condiments
 Congee with chicken and condiments
 Stir-fried rice noodles with pork and soy sauce
 Stir-fried rice noodles with chicken and soy sauce
 Assorted Dim Sum: Chinese pork bun, Chinese cream bun, pork dumplings

4) JAPANESE BREAKFAST SET (Please choose one in the column)

- Grilled chicken teriyaki with Japanese rice
 Japanese pork curry with vegetables served with Japanese rice
 Yakisoba (Japanese style stir-fried noodles)

All dishes served with miso soup and condiments

5) SANDWICH BREAKFAST SET (Please choose one in the column)

- Chicken sandwich with tomato, onion, lettuce and cheese
- Ham and cheese sandwich
- Club sandwich (chicken, egg, ham, tomato, onion, lettuce and cheese)
- Assorted Dim Sum: pork dumplings, Chinese pork bun, Chinese cream bun

6) HEALTHY BREAKFAST SET (Please choose one in the column)

- Egg white omelet with asparagus, grilled tomato and garden salad
- Mixed garden salad with tofu and Japanese sesame dressing

All dishes served with sliced whole wheat bread and jam and butter

7) VEGAN BREAKFAST SET (Please choose one in the column)

- Aloo bhaji (potato curry) with puri (deep fried bread) and Indian pickle
- Chinese style vegetable fried rice with tofu
- Stir-fried vegetables with mushroom soy sauce served with steamed rice

Seasonal sliced fruit (Please choose one)

- Watermelon
- Pineapple
- Papaya

Chilled Juices (Please choose one)

- Orange
- Apple
- Pineapple
- Guava
- Fresh milk
- Skimmed milk

Hot coffee or hot tea (Please choose one)

- Espresso
- Americano
- Cappuccino
- Latte
- Mocha
- Hot chocolate
- Black tea
- Earl grey
- English breakfast
- Jasmine green tea

LUNCH MENU (Please choose one set)

(All sets are served with seasonal sliced fruit)

1) ASIAN LUNCH SET (Please choose one from each column)

Appetizers

- Shrimp spring rolls with sweet chilli sauce
- Pork satay with peanut sauce
- Thai style fried chicken wings with Thai herbs
- Japanese steamed pork gyoza
- Chicken in pandan leaves

Main Course

- Green chicken curry served with steamed rice
- Stir-fried shrimp in garlic sauce served with steamed rice
- Chinese style fried rice with Chinese barbecued pork
- Stir-fried seafood and rice noodles in dark soy sauce (phad si-ew talay)
- Grilled saba in teriyaki sauce served with Japanese rice
- Som Tam Gai Yang (Spicy Green Papaya Salad with Grilled Chicken with Sticky rice)
- Tom Saap Moo (Hot and Spicy soup with Pork served with Jasmine Rice)
- Kor Moo Yang (Grilled Pork Neck with Spicy Sauce Sticky rice)
- Spaghetti Phad Kee Mao Talay (Stir fried Spicy Spaghetti with Seafood)
- Choo Chee Pla Saba (Saba fish Steak topped with creamy mild Red curry with Jasmine rice)

2) WESTERN LUNCH SET (Please choose one from each column)

Appetizers and Soup

- Avani farm salad (lettuce, tomato, onion and asparagus) with a choice of dressing:
 - Italian
 - French
 - Caesar
 - Thousand Island
 - Vinaigrette
- Tomato bruschetta with parmesan cheese
- Buffalo wings with mayo dipping
- Cream of mushroom soup
- Cream of tomato soup

Main Course

- Spaghetti with:
 - Bolognese
 - Tomato
 - Carbonara
- Grilled sea bass, tomatoes and spinach in a white wine cream sauce
- Grilled pork steak with peppercorn sauce, sautéed potatoes and mixed vegetables
- Oven-baked chicken breast served with potatoes and a tomato tapenade sauce
- Classic club sandwich served with French fries
- Pork Cordon Bleu with Tomato Sauce, Coleslaw and Roasted Potato
- Potato Gnocchi Arrabbiata Topped with Parmesan Cheese
- Chicken Steak Burger with French Fried
- Grilled Seabass with Capers Butter Sauce and Broccoli Sauté
- Pork Goulash with Mashed Potato and Vegetable Sauté

3) VEGAN LUNCH SET (Please choose one from each column)

Appetizers

- Vegetable spring rolls with sweet chilli sauce
- Potato samosas with mango chutney
- Quinoa salad

Main Course

- Classic tempe burger
- Tofu and vegetable green curry served with steamed rice
- Vegetable fried rice with taro and sweet basil
- Stir-fried tempe with chilli and hot basil served with steamed rice

DRINKS LIST (Please choose one)

- Pepsi Pepsi Max 7 Up Mirinda orange Soda water Ginger ale

DINNER MENU (Please choose one set)

1) ASIAN DINNER SET (Please choose one from each column)

Appetizer

- Mixed satay with peanut sauce
- Shrimp tikka with mint yoghurt dip
- Deep-fried spicy minced pork with Thai herbs
- Deep-fried tofu and mushrooms with peanut chilli sauce
- Assorted tempura and Japanese soya sauce

Main Course

- Kao phad rod fai (Thai style fried rice with pork and kale in dark soy sauce)
- Phad Thai goong (stir-fried noodles with prawns)
- Phad gra-pow talay (stir-fried seafood with chilli and basil served with steamed rice)
- Tom yum goong served with steamed rice
- Tom kha gai served with steamed rice
- Chinese stir-fried beef in black pepper sauce served with steamed rice
- Lemon saba teriyaki with sautéed vegetables served with Japanese rice
- Talay Pad Char (Wok fried Seafood with chili, garlic, peppercorn & sweet basil with Jasmine rice)
- Gai Kua Prik Klau (Wok fried Chicken with garlic chili and salt with Jasmine rice)
- Pla Thod Samoonprai (Deep-fried Seabass fillet with Thai herbs served with Jasmine rice)
- Gai Phad Med Mamuang (Stir-fried Chicken with Cashew Nuts with Jasmine rice)
- Goong Pad Preaw waan (Stir-fried Sweet and Sour Shrimp with Jasmine rice)

2) WESTERN DINNER SET (Please choose one from each column)

Appetizers and Soup

- Avani farm salad (lettuce, tomato, onion and asparagus, with a choice of dressing:
 - Italian
 - French
 - Caesar
 - Thousand Island
 - Vinaigrette
- Caesar salad with chicken
- Cream of mushroom soup
- Minestrone soup
- Deep-fried calamari with chilli mayo
- Deep-fried potato cheese balls with mango chutney

Main Course

- Chicken roulade with mashed potato, grilled vegetables and masala sauce
- Grilled duck breast with a dark cherry sauce, asparagus and pumpkin puree
- Seared sea bass fillet with ratatouille and mashed potato in a lemon butter sauce
- Seafood spaghetti with tomato basil sauce
- Tex-Mex burger (grilled beef burger with melted cheese and spicy sauce)
- Lamb stew with green peas
- Beef Lasagna
- Creamy Beef and Mushroom Stroganoff with Fettuccine
- Seabass Steak Served with Mashed Potatoes and Asparagus
- Pulled Pork Burger with French Fried
- Beef Stew with Carrots and Potatoes

3) VEGAN DINNER SET (Please choose one in the column)

Main Course

- Dal makhani (stewed black lentils, tomatoes, butter and cream served with basmati rice and papadums)
- Stir-fried kale with soft tofu and mushroom soy sauce served with steamed rice
- Stir-fried tempe with sweet beans served with steamed rice
- Mushroom tom yum (spicy sour mushroom soup) served with steamed rice
- Deep-fried tempe with garlic and pepper sauce served with steamed rice

DESSERTS (Please choose one in the column)

- Seasonal sliced fruit
- Double chocolate cake
- Pineapple crumble
- Yoghurt mousse with strawberry sauce
- Cantaloupe sago in coconut milk

DRINK LIST (Please choose one)

- Pepsi Pepsi Max 7 Up Mirinda orange Soda water Ginger ale

KIDS MENU

1) AMERICAN BREAKFAST SET (Please choose one from each section)

Two eggs any style

- Fried
- Omelet
- Scrambled

Condiments:

- Ham Bacon
- Cheese Tomato
- Onion

Proteins

- Pork sausage
- Chicken sausage
- Grilled bacon
- Sliced ham

Side dishes:

- Grilled tomatoes
- Hash browns

Bread

- White toast
- Brown toast
- Butter croissant
- Danish pastry

Condiments:

- Butter
- Jam

Cereal

- Cornflakes
- Honey stars
- Coco rice flakes

Condiments:

- Fresh milk
- Skimmed milk

Yoghurt

- Plain yoghurt
- Strawberry yoghurt
- Mixed fruit yoghurt

Waffles and Pancakes

- Waffles
- Pancakes

*Served with mixed fresh fruit, mixed berry compote and whipped cream

Seasonal Sliced Fruit (Please choose one)

- Watermelon Pineapple Papaya

Beverages (Please choose one)

- Orange Apple Pineapple Guava
- Fresh milk Skimmed milk Hot chocolate

2) KIDS LUNCH SET (Please choose one)

(All sets are served with seasonal sliced fruit)

- Pork fried rice
- Shrimp fried rice
- Thai style omelet served with steamed rice (kao kai jiew)
- Stir-fried seafood and rice noodles in dark soy sauce (phad si-ew talay)
- Fish fingers with tartar sauce and tomato sauce
- Tuna sandwich with French fries
- Hot dog with French fries

DRINK LIST (Please choose one)

- Pepsi Pepsi Max 7 Up Mirinda orange Soda water Ginger ale

3) KIDS DINNER SET (Please choose one)

- Traditional stir-fried rice noodles with shrimp (phad Thai goong)
- Pineapple fried rice with Chinese pork sausage, chicken, dried pork, ham, raisins and cashew nuts
- Fish & chips with tartar sauce
- Spaghetti carbonara with crispy bacon bits
- Beef burger with French fries
- Chicken parmigiana with French fries

DESSERTS (Please choose one)

- Seasonal sliced fruit
- Blueberry cheesecake
- Opera cake

DRINKS LIST (Please choose one)

- Pepsi Pepsi Max 7 Up Mirinda orange Soda water Ginger ale