

Saturday Brunch

SATURDAY 1-4PM

ALCOHOLIC PACKAGE AED 495 PER ADULT ^(HIB AED 250)
NON ALCOHOLIC PACKAGE AED 365 PER ADULT ^(HIB AED 150)
CHILD 5-12Y.O. AED 190 PER CHILD ^(HIB AED 100)

^{*}HALF-BOARD SUPPLEMENT

Salad Bar

CHUKA WAKAME WITH GREEN SEAWEED SALAD WITH SESAME OIL ^(A)
YAM NEUA YASNG WITH THAI SPICE BEEF SALAD WITH CRISPY ONION, LIME LEAF, CHILI PASTE SAUCE ^(A)
POACHED CHICKEN WITH CUCUMBER, CHILI OIL, CRUSHED PEANUT WHITE CHILI SAUCE ^(A)
SMOKED SALMON WITH YUZU PONZU OLIVE OIL AVOCADO LEAF VEGETABLE SALAD ^(A)
SOM TOM SPICY THAI GREEN PAPAYA SALAD WITH CHERRY TOMATO, LENTILS, CARROT ^{(A)(G)}

Deep fried Station

CRISPY VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE ^(A)
PRAWN TEMPURA WITH SWEET PLUM SAUCE ^(A)
CRISPY CHICKEN WINE WITH BBQ GOCHUJANG SAUCE ^{(A)(G)}

Asian Charcoal BBQ Station

CHICKEN SATAY WITH PEANUT SAUCE ^{(A)(G)}
BABY OCTOPUS WITH SPICY CHILI CORIANDER SAUCE ^(A)
KING PRAWN WITH SESAME BBQ SAUCE ^(A)
BBQ BEEF RIBS WITH KOREAN SPICY SAUCE ^{(A)(G)}

Dim Sum Station

VEGETABLE DUMPLING ^{(A)(G)}
CHICKEN SIO MAI ^(A)
STEAMED PRAWN HAKAW ^{(A)(G)}
ROASTED RUCK WITH PANCAKE, LEEK, CUCUMBER, HOISIN, AND SWEET PALM SAUCE ^(A)

Sushi Selection ^{(A)(G)}

CALIFORNIA MAKI ROLL
SALMON MAKI ROLL
PRAWN TEMPURA MAKI ROLL
ASPARAGUS, CUCUMBER MAKI ROLL
TUNA MAKI ROLL
SALMON NIGIRI
TUNA NIGIRI

Sashimi & Seafood Plate on ice Selection

SALMON
TUNA
GREEN MUSSELS
CRAB STICKS
SMOKED CHARCOAL TENTACLES OCTOPUS
BLUE CRAB
PRAWN
OYSTER

Dipping Sauce

WASABI
SOYA KIKKOMAN SAUCE
SOYA GINGER SAUCE
SPICY SESAME SAUCE
CHILI CORIANDER SAUCE
GINGER PICKLE
A-JA SAUCE

Carving Station

BAKED PERFUMED WHOLE SEA BASS WITH LEMON GLASS, LIME LEAF, GALANGAL

Soup

"TOM YAM GOONG" SPICY PRAWN TOM YAM SOUP WITH MUSHROOM

Asian Bread Selection

DEEP FRIED MANTOU
RICE CRACKER
PRAWN CRACKER

Mains Selection

GREEN CURRY CHICKEN WITH EGGPLANT, SWEET BASIL
TOFU SWEET AND SOUR SAUCE
CHU CHI SEA BASS WITH CREAM COCONUT RED CURRY SAUCE CHILI AND LIME LEAF
STIR FRIED VEGETABLE EGG NOODLE
BLACK PEPPER BEEF WITH BALL PEPPER, WHITE ONION, SPRING ONION
SEAFOOD FRIED RICE WITH MIXED VEGETABLE SOYA OYSTER SAUCE
STIR - FRIED MIXED VEGETABLES WITH SOYA SAUCE
STEAMED JASMINE RICE

Deserts

SELECTION OF ASIAN SWEET AND EXOTIC FRUIT

Beverage Menu

Cocktails

PLANTER PUNCH

BACARDI WHITE RUM, PASSION SYRUP, GRENADINE, ORANGE JUICE, LEMON JUICE

RUM PUNCH

BACARDI WHITE RUM, DARK RUM, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE

DAIQUIRY YOUR WAY

BACARDI WHITE RUM, SUGAR SYRUP, LEMON JUICE

COSMOS

RUSSIAN STANDARD VODKA, TRIPLE SEC, SUGAR SYRUP, LEMON JUICE, CRANBERRY JUICE

BEACH RITA

JOSE CUERVO GOLD, TRIPLE SEC, LEMON JUICE, SUGAR SYRUP

JAPANESE MAJITO

SAKE, SODA, LEMON JUICE, SUGAR, MINT LEAVES

Mocktails

TIKI MANGO

MANGO JUICE, APPLE JUICE, LEMON JUICE, SIMPLE SYRUP, SODA WATER

TROPICAL TOAST

KIWI, PASSIONFRUIT, APPLE JUICE, MINT LEAVES, LIME JUICE

HAWAIIAN DREAM

CUCUMBER, APPLE JUICE, LIME JUICE, SIMPLE SYRUP, BASIL, GINGER ALE

Wine

WHITE

SAUVIGNON BLANC, BIRDMAN, CHILE

RED

CARMENÈRE, SANTA CARLOLINE, CHILE

ROSÉ

PINOT GRIGIO ROSÉ, ITALY

SPARKLING

PROSECCO, ATTO PRIMO, ITALY

Bottle Beers

KIRIN

JAPAN

TIGER

SINGAPORE

House Spirits

RUM

BACARDI CARTA BLANCA

VODKA

RUSSIAN STANDARD PLATINUM

GIN

TANQUERAY

TEQUILA

JOSE CUERVO GOLD

WHISKEY

JOHNNY WALKER RED LABEL