

NEW YEAR EVE GALA DINNER MENU

Thursday, December 31st 2009

SALAD AND APPETIZER

Seafood Platter (Poached, smoked, terrine, roulade and steamed)
International Deluxe Cheese Platter with assorted Crackers and Grape Chutney
Herby potato salad with sun dried tomato and anchovies

Rainbow Salad

(Salad of red radish, orange, apple, almond, raisin and tomato with honey dressing)

Fresh Finest Garden Lettuce and Vegetable accompanied with

Thousand Island dressing, French dressing, Italian Vinaigrette, Remoulade, Tartar Sauce, yoghurt dressing, ravigote, louise sauce, cocktail sauce as well as Assorted Local and pacific rims dipping and condiments

SUSHI AND SASHIMI

Japanese specialty of sushi and sashimi from steamed prawn, crab stick, hamachi fish, tuna, salmon, salmon, fish roe, lobster, ell, etc accompanied with wasabi, pickles and soyu

Soup

Soto Ayam

Famous and authentic Indonesian chicken soup in turmeric broth served with vermicelli noodle, fried potato, celery and sliced lime complete with traditional green and red chili sambal

Rangga Soup

Clear potato and clam soup served with crispy fried Japanese ell (Unagi), silken tofu, mushroom and sliced spring onions

Bakers Wagon

Selection of International Fresh Baked Bread include of White Toast, Multi Grain, Golden Sweet Soya Roll, Saffron Bread, Focaccia Bread, Lavosh Bread, Cheese Stick, Gamma Grain, French Baguette and Rolls.

Main Dishes

Beef tournedos with shallot confit
Chinese deep fried Prawn with cereal and minced garlic
Rolled jhon dory fish with soba and vegetable with soy sauce
Grilled chicken with yoghurt and green chili marinated
Grilled lamb chop with sea salt and chili powder
Steamed wrap seafood in banana leaves
Grilled Vegetable Lasagna with Pecorino Cheese
Deep fried blue cheese stuffing potato
Lamb fried rice with lemongrass and green chili
Steamed Rice

Hawker Stalls

MIDDLE EAST TREASURE FOOD

Chicken Shawarma, Lamb Kebabs, Tandoori Chicken and various type of bread such as ala minutes cook Naan Bread, Pita Bread as well as Paratta Bread with Tahini sauce, Hummus, Tabouleh, Babaganosh and Fatoush salad to complete the meal

ITALIAN FAMOUS

Pasta action with wide range of pasta, sauces and condiments cook upon you request
Ala minutes pizza of your selection of ingredients

FOUR LEG MIGHTY

250 Pounds weight of "Whole Young Camel" cooks in a very traditional way with all fresh herbs and spices carve upon your request accompanied with sauce and gravy

JAPANESE CUISINE

Forever well known Japanese Tepanyaki of meat, poultry, seafood, rice and vegetable
Hot and cold soba as well as tempura with all its accompaniments

EAST COST INDONESIA

Beberuk (Eggplant and long bean salad)
Ayam Bumbu Bali (chicken and lemongrass salad)
Tum bebek (Steamed minced duck meat in banana leaves)
Kambing Guling (Open roasted whole lamb on charcoal grill)

CENTRAL INDONESIA

Gado Gado
(Indonesian famous vegetable salad with spicy peanut sauce)
Karedok (Raw vegetable salad with peanut sauce)
Sate campur (beef, lamb and chicken sate with complete condiments and peanut sauce)
Nasi Goreng (Traditional Indonesian fried rice)

WEST COST INDONESIA

Lalapan segar (Fresh pick vegetable with chili sauce)
Bakwan Udang (Fried prawn and vegetable battered)
Rendang Sapi (Braised beef in spices and coconut milk)
Mie Aceh (Aceh style fried Noodle)

CHOCOLATE FOUNTAIN, ICE CREAM AND FRUIT

Variety of whole fruits from all countries and island of Indonesia to choose from and our friendly chef will peel, cut and serve to you with warm smile of Bintan Island and help your self with delightful chocolate fountain and soft served ice cream as well as home made ice cream and sorbet

YEAR END SWEET MEMORIES