

SAMPLE PRIVATE DINING MENUS

(but we are also happy to customise an experience for you!)

ARABIAN NIGHTS

This menu takes you on a journey to the Middle East with exotic dishes that are rich, spicy and satisfying.

Appetiser:

Harira soup with spiced pita bread

Main course:

Baked Aubergine Mechoui with Spicy Chickpea Stew and
Couscous
Shakshouka with Feta

Dessert:

Spiced rice pudding with boozy sultanas and caramelised
walnuts

FLAVOURS OF SOUTHEAST ASIA

This menu takes you on a journey through Southeast Asia, with dishes from Thailand, Vietnam and Indonesia all creatively presented with Chef Shalu's own signature twist. Using lots of fresh herbs and spices, this meal is satisfying and full of flavour.

Appetiser:

Thai pomelo salad with coconut-tamarind dressing, crispy shallots, toasted sesame

Main course:

Wok-tossed lemongrass-marinated tofu with basil, crushed peanuts

Sambal terong (grilled eggplant in a slow-cooked, spiced tomato sambal)

served with lemongrass-lime scented rice and spicy mango salsa

Dessert:

Grilled tropical fruit drizzled with cinnamon-gula melaka, coconut cream, caramelised almonds

MODERN VEGETARIAN

Fresh, innovative vegetarian cuisine with thoughtfully-created dishes by private chef extraordinaire Shalu Asnani. Globally-inspired flavours that will delight vegetarians and meat-eaters alike with a unique fine-dining experience.

Appetiser:

Aubergine roulade with mixed greens, slow-roasted tomatoes

Main course:

Grilled spinach polenta with roasted peppers, feta and thyme
Marinated tofu steaks with saffron pilaf, chargrilled asparagus,
balsamic onions

Dessert:

De-constructed white chocolate-ginger cheesecake, almond
crust, strawberry coulis

SUPER-CHARGED CLEAN DETOX (vegan)

Indulge in this clean and green menu designed by Chef Shalu Asnani who specialises in creative vegetarian cuisine. Recharge and regenerate your soul with globally-inspired health-conscious dishes using superfoods and natural plant-based ingredients enhanced with lots of herbs and spices.

Appetiser:

Green goddess soup
Spicy tomato bruschetta, cilantro-almond pesto

Main course:

Warm noodle salad with edamame, shitake and
orange-ginger vinaigrette
Grilled quinoa and sweet potato cakes with avocado-tomato
salsa

Dessert:

Raw date & almond parfait with mango mousse, toasted
coconut,
dark chocolate shavings

MODERN VIETNAMESE

Vietnamese street food elevated to a fine-dining level with Chef Shalu's signature twist. This menu presents modern and clean flavours while keeping tastes authentic, giving you the best of both worlds.

Appetiser:

Ricepaper rolls 2 ways:
Avocado, cherry tomato & basil
Lemongrass-marinated tofu & cilantro
served with spicy peanut sauce

Main course:

Crispy salt & pepper tofu with sambal caramel, wok-tossed greens, toasted sesame
Mini Banh Xeo with seared mixed mushrooms, fresh herbs, nuoc cham

Dessert:

Sticky rice pudding with coconut-sesame sauce, rum-infused sultanas, caramelised almonds

HOMESTYLE SRI LANKAN RICE & CURRY

Due to its proximity to South India, the cuisine of Sri Lanka shows some influence, yet is in many ways quite distinct. This beautiful menu is inspired by Sri Lankan's signature Rice and Curry based dishes.

Curries:

Eggplant moju (Spicy sautéed eggplant curry)
Okra and baby potatoes in coconut curry
Tempered mushroom curry

Served with basmati rice and coconut sambol

Dessert:

Watalappan with cashew praline