



MENU



Salad Bar & Garden Greens

The Healthy Garden:

Crisp Romaine, Seasonal Mixed Greens and Wild Rocket – a fresh canvas for your creations

Sun-Kissed Accents:

Heirloom Cherry Tomatoes, Julienned Carrots, Crunchy Cucumbers, Red Onion and Sweet Capsicum

Gourmet Toppings:

Marinated Artichokes, Grilled Zucchini, Beetroot, Sweet Corn, Kalamata Olives and Zesty Capers

Dressings & Finishing Touches:

Extra-Virgin Olive Oil & Lemon, Classic French and Thousand Island, finished with Toasted Pine Nuts, Crunchy Croutons, Savoury Bacon Bits and Freshly Grated Parmesan

Cold Dishes & Seafood

The Chilled Ocean Selection:

Poached Prawns, Mussels and Crab Legs on Ice, served with Citrus Mayo, Cocktail Sauce and Lemon.

Artisan Sashimi & Sushi Bar:

Chef-sliced Seasonal Sashimi with traditional condiments, alongside an Assortment of Nigiri and Maki Rolls.

The Maritime Selection (Ocean-to-Table)

- *The "Holi-Pink" Nordic Platter: Premium Scottish Oak-Smoked Salmon hand-carved and served with salt-cured non-pareil capers, Meyer lemon segments, and shaved "crimson" red onions.*
- *Crystal Bay Prawn Cocktails: Poached Tiger Shrimps served in individual crystal coupes with a Cognac-infused "Rouge" M. Rose sauce and charred lemon wedges.*

The Continental Charcuterie & Fromage

- *Velvet Perigord Goose Pâté: A silken foie gras and goose liver mousse, finished with a Sauternes wine jelly and toasted brioche.*
- *The Riviera "Bianco" Mousse: Lightly Poached Chicken & Herb Mousse whipped with mascarpone and served with a zesty apricot chutney.*
- *The Amalfi Harvest Platter: An "Italian Kaleidoscope" featuring Milano Salami, Buffalo Mozzarella Bocconcini, herb-marinated artichoke hearts, and Sicilian Castelvetro olives.*

The Garden of Life (High-Performance Salads)

- *The "Mamba" Protein Bowl: Tagliata-style Roasted Angus Beef set on a bed of wild baby rocket, sun-blushed cherry tomatoes, and 24-month aged Parmigiano-Reggiano shavings with a 12-year Modenese balsamic glaze.*
- *The Aegean "Santorini" Salad: Heirloom tomatoes, Persian cucumbers, and Kalamata olives topped with Barrel-Aged Feta and wild Greek oregano.*
- *Baja "Superfood" Medley: Diced Haas Avocados, crisp cucumbers, and vine-ripened tomatoes tossed in a Zesty Lime & Cilantro-Herb Emulsion (Perfect for "pork belly" fat loss).*

Special Tandoori King Prawn & The Saffron Harvest Artisan Indian Salads & Spiced Sides

The Saffron Chickpea Mosaic: Tasty Indian Chana Salad with Tangy Mango & Pomegranate

*The Golden Amber Aloo: Butter-Basted Spiced Potatoes with Cumin & "THE SAFFRON FLAME"
A Festive Culinary Gift*

*One Premium Tandoori King Prawn per Guest marinated in Royal Spices & Finished in the Clay Oven
Turmeric*

Soup of the Day

The Golden Nectar:

Zesty Spiced Pineapple & Tamarind Broth

The Sunrise Dosa Atelier:

Watch our Indian Chef craft multi-colored Dosas on the live griddle, served with a palette of artisanal chutneys.

The Holi Prism Station:

A live, interactive Dahi Puri bar featuring a spectrum of spiced waters and colorful garnishes.

Grand Western Carvery:

The Royal Wellington: Executive Chef Paul's signature Beef Wellington, encased in a shimmering golden pastry and served with a rich truffle reduction.

ABC SIGNATURE HOT DISHES

The Emerald Salmon

Grilled Atlantic Salmon with Velvety Dill Cream Sauce – A vibrant pink fillet topped with a silky green-flecked sauce and fresh dill sprigs

The Savannah Gold:

Signature African Chicken with Spiced Coconut & Peanut Glaze – A high-energy, Macau-style favorite with a rich, golden-orange hue and aromatic heat

The Imperial Pearl:

Traditional Steamed carol trout with Ginger, Spring Onions, and Premium Soy – A classic, elegant presentation with bright green scallion curls

The Orchard Roast:

Roasted pork loin rubbed with olive oil, garlic, lemon zest and dried oregano, served sliced with pan juices, roasted peppers, onions and zucchini for a hearty Mediterranean main.

The Fortune Harvest (發財好市):

Braised Dried Oysters with Black Moss and Shiitake Mushrooms – An auspicious CNY staple representing "Prosperity and Good Fortune"

The Eight Treasure Majesty (名門百寶鴨):

Traditional Braised "Eight Treasure" Duck Stuffed with Lotus Seeds and Barley – A legendary banquet dish with a deep, lacquered mahogany finish and a rich, complex interior.

The Jade Garden:

Stir-Fried Seasonal Greens with Shredded Conpoy and Goji Berries – A vibrant green vegetable dish accented with bright red "jewel" goji berries for luck and health.

Hearty Mediterranean Vegetable & Bean Stew

Slow-cooked eggplant, zucchini, peppers, tomatoes and onions simmered with white beans, olive oil and mixed herbs, creating a rich, naturally vegetarian stew ideal for cool-weather buffets

The Royal Desert Spice:

Banjara-Style Lamb Infused with Clove & Cardamom

The Jade & Ruby Umami:

Indo-Chinese Crispy Mushrooms with a Triple-Bell Pepper Medley

The Spring Medley:

Honey-Glazed Heirloom Carrots with Roasted Asparagus and Ricotta – A "rainbow" vegetable dish featuring purple, yellow, and orange carrots for maximum visual appeal.

Dim Sum Favourites:

Selections of Steamed Dim Sum to complete your Asian brunch experience

• **The Spectrum of Sweets: Artisan Pastries & Festive Indian Confections**

Valrhona Chocolate & Salted Caramel Tart:

- *A deep, dark chocolate ganache finished with a shimmering gold dust and a "pop" of sea salt.*

Sicilian Pistachio & Raspberry Entremet:

- *Layered cake showing distinct vibrant green and deep red layers when sliced.*

Exotic Fruit "Terrarium" Jellies:

- *Clear, premium elderflower jellies with suspended edible flowers and tropical fruits, served in elegant martini glasses.*

The Violet Bloom:

Wild Blueberry & Lavender Cheesecake.

The Golden Orchard:

Classic Crème Brûlée with Madagascar Vanilla

The Holi Colour Name: The Ivory Silk

Artisanal Cardamom & Saffron Vermicelli Pudding

Assorted Fruit Platter