

JAVA TREE

EUROPEAN

Appetiser

GRILLED ASPARAGUS /30
Poached Eggs, Truffle Hollandaise Sauce

WALDORF SALAD /25
Classic Apple Salad, Candied Walnut, Glazed Apple,
Fresh Grapes

PRAWN COCKTAIL /50
Cooked Prawns in a Cocktail Sauce
and mustard sauce

BEEF TARTARE /60
Raw Ground Beef, Condiments, Mustard Sauce

Soups

FRENCH ONION SOUP /30
Caramelized Onion in Beef Stock,
Gratinated Gruyere on Toast

POTATO AND LEEK SOUP /20
Herb Oil, Parsley, Cream Cheese

Mains

SALTED COD FILLET /125
Poached in Milk, Whole Grain Mustard Mash,
Baby Spinach, Poached Egg, Hollandaise Sauce

CHICKEN FRICASSE /75
Oven baked with Mashed Potatoes,
Mixed Wild Mushroom Fricasse

DUCK BREAST A L'ORANGE /75
Glazed with Grand Marnier,
Carrot and Orange Puree, Beetroot Puree

BEEF WELLINGTON /85
Beef Tenderloin Wrapped in Puff Pastry,
Baby Vegetables, Neutral Jus

BEEF BOURGUIGNON /85
Slow Braised in Red Wine,
Pomme Mouseline, Baby Carrot,
Sugar Snaps, Pearl Onion, Mushroom,
Beef Bacon

NYONYA

Appetiser

BLACKENED TOP HATS /15
Pastry shell, Jicama, Carrot, Cuttlefish,
Shredded Egg, Salmon Roe

LOBAK /25
Chicken, Shrimp, Carrot, Yam,
Beancurd Skin, Chinese 5-Spices

OTAK OTAK /30
Local Mackerel, Coconut Cream, Tumeric,
Kaffir Lime

Soup

ITIK TIM /30
Duck, Pickled Mustard Green

Mains

PINEAPPLE PRAWN CURRY /75
Deep-Sea Tiger Prawns, Pineapple

PAIS BUAH KELUAK /65
Grilled Snapper, Asian Truffle, Nyonya Spices

OXTAIL GULAI / 55
Oxtail, Mustard Seed, Vinegar, Spices

TERUNG TEMPRA /20
Eggplant in Lime, Soy Sauce, Chilli

All nett prices are inclusive of 10% service charge and 6% service tax