KARAY

STARTER

CRUDITÉS & CONDIMENTS

Lettuce, carrot, cabbage, cucumber, tomato, celery [CEL], capsicum

Capers, gherkins [MTD], black olive & green olive, croutons [GLU]

Mayonnaise [MTD, EGG], tomato sauce, lemon dressing, balsamic vinegar, cocktail sauce [EGG, MTD]

Basil oil, rosemary oil, thyme oil, chilli oil, citrus oil

SALADS

Assorted of sushi & maki [FSH, GLU, CRU] Wasabi, ginger pickle, soy sauce [SOY, GLU] Vermicelli noodle salad [VEGAN, GLU] Five spice chicken salad Thai cucumber salad [VEGAN, GLU, SSE] Green papaya salad with dried shrimps [FSH, SSE, CRU] Pork char sui salad [PRK, GLU, SSE] Tandoori marinated sweet potato salad [VEGAN] Asian coleslaw with Yuzu vegan

mayonnaise [VEGAN]

STEAM STATION - DIM SUMS

Chicken/ Vegetables/beef Dumplings [FSH, GLU, SSE] Chilli sauce, soya sauce [GLU, SOY], spring onions

FRITTERS

Fish tempura [GLU, FSH] Vegetable tempura [VEG, GLU] Prawn crackers [CRU] Sweet chili, soya sauce [GLU, SOY], garlic sauce

SOUP

Tom yam soup [FSH, GLU, CRU] Sweet corn and chicken soup [GLU, SSE]

MAIN COURSE

HOT DISHES

Chicken blanquette[GLU, MLK, EGG] Stir-fried beef with black bean sauce [GLU, BEF] Sautéed lamb with broccoli and oyster sauce [GLU, MLS, SSE] Ginger steamed fish with sweet soy sauce [FSH, GLU, CRU, SSE] Seafood Thai red curry [FSH, CRU]

VEGETARIAN DISHES

Stir-fried tofu with chili garlic sauce [VEGAN, GLU, SOY] Steamed bok choy with garlic soy sauce [VEGAN, GLU, SOY] Cantonese fried rice [EGG] Vegetable Thai green curry [VEGAN, GLU] Spicy crispy potato [VEGAN] Vegan lasagne with tofu and grilled vegetables [VEGAN, GLU, SOY] Tofu and vegetable Chop suey [VEGAN, GLU, SOY] Chole masala [VEGAN]

Mandarin tart [MLK, GLU, EGG] Tapioca pearl with pineapple jelly [MLK] Fruit salad Fresh sliced fruits

ON THE GRILL

Chicken satay [FSH, GLU, CRU, PNT] Satay sauce [PNT]

LIVE

Pad Thai with vegetables and egg [FSH, GLU, CRU, EGG] Pecking duck with hoisin sauce [GLU, SOY]

CARVING

Grilled Pork cutlet with BBQ sauce [GLU, PRK]

SWEET CORNER

Sesame cake [MLK, GLU, EGG, SSE] Coconut moelleux [MLK, GLU, EGG, NUT] Green tea crème brulée [MLK, EGG] Red bean cake [MLK, GLU] Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]