

halia ^{AT} Singapore Botanic Gardens

RAMADAN COMMUNAL FEAST MENU 2019

Mon 6 May - Tue 4 June; available during Dinner service only.

\$240* per feast (serves 4-6 persons)

HALIA'S HERBARIUM SHARING JUG

Rambutan, Star Anise & Cinnamon

SOUP IN A POT

Chef's soup-of-the-day with selection of home-baked breads

GOAT'S CHEESE MOUSSE

Truffle honey, cream cheese, toasted baguette

BLUE FIN TUNA TARTARE

Cucumber and ginger soup, Thai basil, ponzu jelly & dragon fruit

SPICED WAGYU BEEF

Hummus, crunchy cabbage, pomegranate & puffed rice

MIXED TOMATO SALAD

Shiso vinegar, radish & basil

MESCLUN SALAD

With raspberry & pickled-ginger dressing

PAN-FRIED BARRAMUNDI

Prawns, long beans, tomato, ginger flower sambal & coconut broth

PAPERBAG OVEN-BAKED HALIBUT FILLET

Soy & ginger broth, sesame Japanese rice, wakame & truffle aioli

SLOW-COOKED FRENCH CHICKEN BREAST

Chicken thigh and organic quinoa porridge, petit pois & truffle jus

BLACKMORE WAGYU SPARE RIBS

Pickles, puffed grains & jerked spiced bbq sauce

S H A R I N G D E S S E R T S

STICKY TOFFEE PUDDING

Dates, butterscotch sauce, sea salt & vanilla ice cream

DIE-DIE MUST HAVE CHOCOLATE

With chocolate & raspberry elements

Price is subject to 10% Service Charge & Prevailing GST. Menu items may be replaced with an item of similar value without advance notice.