



A NETHERLANDS KING'S DAY FEAST

DINNER MENU
23 - 26 APR





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BRUNCH MENU
26 & 27 APR



SEAFOOD, COLD DISHES & SALADS

DUTCH-STYLE SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Alaskan King Crab, Atlantic Snow Crab,
Tiger Prawns, Dutch Mussels, Dutch Clams, Half-Shelled Scallops,
Dutch Smoked Clams, Dutch Scampi

DIPS

Homemade Thai Green Chilli Sauce (Nam Jim),
Honey Mustard Dressing, Nuoc Man Gung,
Cocktail Sauce, Lemon Wedge

DUTCH COMPOUND SALADS

Heirloom Tomatoes, Garlic Confit, Sherry Vinaigrette

Marinated Herring/Roasted Beetroot & Carrot/Dutch Bread

Fresh Dutch Razor Clams/Green Leaves Radish Slivers/
Potato Persil Mayo Dressing

Curly Kale, Holland Mussel & Mustard Dressing/Buckwheat,
Fresh Mixed Herbs

Dutch Potato Salad/Potatoes/Peas/Carrot/Apple

Vitello Tonnatos

CALIFORNIA SALAD BAR

Mesclun, Butter, Coral, Sweet Peppers, Purple Onions, Fennel,
Tomatoes, Japanese Cucumber, Corn Kernels, Quinoa, Wild Rice,
Kidney Beans, Green Beans, Asparagus Spears, Marinated Salmon,
Quail Eggs, Smoked Chicken, Tuna in Oil

Caesar, Thousand Island, Citrus Vinaigrette, Goma, Olive Oil, Balsamic
Kalamata Olives, Stuffed Peppers, Sun-Dried Tomatoes, Grilled Artichokes

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna

Tamago Nigiri, Grilled Eel Nigiri, Seaweed Gunkan, Crab Salad Gunkan,
Californian Roll, Vegetarian Maki, Salmon Aburi

Shoyu, Wasabi, Pickled Ginger

Brown & Green Soba with Japanese Pickles, Nori, Furikake,
Mushrooms, Seaweed, Namiko

CHEESES & BREADS

Herb Gouda/Beer Cheese/Goat Gouda/Delft Blue

Maasdam/Beemster/Leiden

Amsterdam Pickled Gherkins/Dill Chips/Silver Onions/Cornichons

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava,
Honeycomb, Macadamia, Hazelnuts

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental,
Multiseed, Mustard, Mediterranean Focaccia, Grissini, Lavash,
Cereals Sourdough, Rye Sourdough, Walnut Cranberry Red Wine

*Sustainable

Menu is on rotating basis and subject to change.

SMOKED FISH & CHARCUTERIE

Smoked Salmon*, Hot Smoked Salmon with Crème Fraiche,
Dill, Horseradish Cream

Smoked Mackerel/ Poached Potato Dill Salad

Pickled Herring

Duck Liver Parfait, Pamplona, Mortadella, Wild Venison Saison
Capers/Amsterdam Pickled Gherkins/Dill Chips/Silver Onions/Cornichons

CARVERY & LIVE STATIONS

Kibbeling

Battered & deep-fried fish bites served with garlic sauce & lemon wedges

Wilma Bone-In Knuckle

Wagyu Prime Rib

Roast Black Pork Belly Roulade

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DUTCH SOUPS

Erwtensoep (Dutch Pea Soup)

Hearty pea soup with smoked sausage, bacon & vegetables

Tomatensoep

Classic tomato soup with a hint of basil & served with crispy croutons

DUTCH CLASSICS

Stamppot

Traditional mashed potatoes mixed with kale, smoked sausage & gravy

Kip Saté

Marinated chicken skewers served with spicy peanut sauce

Hutspot

Mashed potatoes, carrots, onions with a choice of beef stew or sausage

Veal Schnitzel

Breaded fried veal cutlets served with lemon wedges & gravy

Veal Stew

Slow-cooked veal in a rich, flavourful sauce with vegetables

Bitterballen

Meat croquette

Vegetarische Kroketten

Vegetarian croquettes filled with creamy vegetables & herbs

Gevulde Paprika

Stuffed bell peppers with rice, vegetables & cheese

Patat

Dutch-style fries served with mayonnaise, ketchup & curry sauce

ASIAN

SOUP

Tom Yum Goong

CHINESE/PERANAKAN

Sri Lankan Crab with Homemade Chilli Sauce, Deep-Fried Mantou

Anxin Chicken Cooked with Buah Keluak Nuts

Nyonya Chap Chye, White Cabbage, Black Fungus,
Glass Noodles, Dried Tofu Stripes

CHICKEN RICE

Roasted Anxin Chicken

Anxin Poached Chicken

Fragrant Chicken Rice, Condiments

MALAY

Slow-Braised Wagyu Beef Cheek Rendang,
Indonesian Spices, Coconut Milk

Sayur Lodeh, Cabbage, Green Beans, Carrot, Eggplant,
Turmeric, Coconut Milk

NOODLES

Singapore Laksa

THAI COLD

Crispy Noodle Salad

Som Tam

Rice Paper Roll with Shrimps

THAI LIVE STATION

Phad Thai

THAI HOT

Chicken in Green Curry with Thai Eggplant

Stir-Fried Squid with Salted Egg & Onion

Deep-Fried Iberico Pork Rib with Garlic & Fish Sauce

Braised Vegetables

INDIAN

Beetroot & Lentil Tikki

Machilid Dhyana Sukkar

Hyderabadi Subhi Biryani

Aloo & Peas Korma

Goan Chicken Xacuti

Karaikudi Mutton Pepper Fry

Malai Saffron Kebab

Naan, Phulka, Pappadam, Achar, Raitha & Pickles

LEVANTINE/MIDDLE EASTERN

MEZZE

Hummus, Baba Ghanouj, Tarator, Harisa, Batenjein Salad,
Carrot Salad, Levantine Pickles, Fattouch, Falafel,
Fayater Cheese, Pita Bread, Laffa Bread

MAINS

Kebab Bil Karaz

Marinated beef skewers lamb

Kofta

Meat balls with wild cherries

SWEETS

Baklava

Layers of phyllo pastry stuffed with nuts glazed with sugar syrup

