

Jaspé

**EAST MEETS WEST INTERNATIONAL BUFFET
& THE RETURN OF NASI PADANG**

LUNCH MENU

5 MARCH 2026 - 31 MAY 2026

Jaspé

LUNCH MENU

5 MARCH 2026 - 31 MAY 2026

SEAFOOD BAR ON ICE

SWEET HOSO PRAWN, GREEN MUSSELS, VENUS CLAM

DIPS & CONDIMENTS

LEMON WEDGES, MIGNONETTE VINEGAR,
SPICY HOT SAUCE, TABASCO SAUCE

MIX & MATCH HEALTHY BAR

MESCLUN SALAD, MIX LOLLO ROSSO LETTUCE
CHERRY TOMATO, TELEGRAPH CUCUMBER, ONION,
CHICKPEAS, OLIVES KALAMATA, SWEET CORN KERNEL

DRESSING & VINAIGRETTES

EXTRA VIRGIN OLIVE OIL, THOUSAND ISLAND, BALSAMIC
VINAIGRETTE, LEMON VINAIGRETTE, FLEUR DE SEL AND PEPPER

COMPOUND SALADS

CHICKEN WITH MANGO SALAD
THAI MUSSEL SALAD WITH SCALLIONS & CILANTRO
VEGETABLE "KERABU" WITH ROASTED SHREDDED COCONUT (V)
ROASTED POTATOES WITH MUSTARD MAYONNAISE (V)

PICKLES & BITES

ACAR NENAS (PINEAPPLE PICKLE)
VEGETABLE ARCHAR (SPICY MIXED VEGETABLE PICKLE)
ASSORTED KEROPOK (CRACKERS)
FISH CRACKER, PRAWN CRACKERS, BELINJO CRACKERS

CONDIMENTS

SAMBAL BELACHAN, SAMBAL OLEK, SAMBAL KICAP MANIS



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LUNCH MENU

5 MARCH 2026 - 31 MAY 2026

CHARCUTERIE & CHEESE BOARD

EMMENTAL CHEESE, BLUE CHEESE, BRIE CHEESE
BEEF SALAMI, PROSCIUTTO COTTO HAM, BLACK FOREST HAM

CONDIMENTS

ASSORTED NUTS, WATER BISCUIT, LAVOOSH, GRISSINI STICK,
DRIED CRANBERRY, RAISIN, DRIED APRICOT, HONEY, CORNICHONS,
GHERKINS, COCKTAIL ONIONS, OLIVE, CAPERS BERRIES

SOUP

(1 TYPE ON DAILY ROTATION)

“SUAN LA TANG” WITH SHREDDED CHICKEN
HOT & SOUR CHICKEN SHREDDED SOUP

HERBAL CHICKEN SOUP

DOUBLE BOILED RED DATE & CHINESE HERBAL CHICKEN SOUP

SOP SOTO AYAM

ASIAN SPICES STAR ANISE CHICKEN BROTH

ROASTED HEIRLOOM TOMATO VELOUTÉ (V)

BREAD CROUTON

CONDIMENTS

CHINESE CELERY LEAF, FRIED SHALLOT, SAMBAL KICAP MANIS,
SPRING ONION, DARK SOYA SAUCE, BLACK VINEGAR

HEAT LAMP

ASSORTED SATAY
(CHICKEN / MUTTON)

CONDIMENTS

HOMEMADE PEANUT SAUCE, CUCUMBER, RED ONION



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LUNCH MENU

5 MARCH 2026 - 31 MAY 2026

CANTON ROASTING

2 TYPES ON DAILY ROTATION

ROASTED FIVE SPICE DUCK
ROASTED CRACKLING PORK BELLY
HOME ROASTED MALTOSE PORK "CHAR SIEW"
HAINANESE POACHED CHICKEN

SERVED WITH: STEAMED AROMATIC FRAGRANT CHICKEN RICE

CONDIMENTS

CHILLI SAUCE, GINGER DIP, DARK SOYA SAUCE,
ENGLISH MUSTARD, SWEET PLUM SAUCE

LIVE STATION

1 TYPE ON DAILY ROTATION

SEAFOOD "PAO FAN"

SQUID, PRAWN, VENUS CLAM, FRIED GARLIC,
SPRING ONION & GOLDEN EGG FRIED RICE

PRAWN NOODLE

PRAWN, FISH CAKE, QUAIL EGGS, BEAN SPROUT, SLICED PORK,
KANG KUNG, VERMICELLI, YELLOW NOODLES

SINGAPORE LAKSA

PRAWN, FISH CAKE, BEAN SPROUT, QUAIL EGG,
BEAN CURD PUFF & THICK VERMICELLI NOODLES

CONDIMENTS

SPRING ONION, FRIED SHALLOT, FRIED GARLIC,
CHILLI POWDER, CHILLI PADI SOY SAUCE

DURAM WHEAT PASTA STATION

1 TYPE ON DAILY ROTATION

CHOICE OF PASTA:

PENNE, FETTUCCINI, SPAGHETTI

CHOICE OF SAUCE:

ARRABIATA TOMATO / RED WINE BEEF BOLOGNESE
/ THAI TOM YUM SAUCE / WHITE WINE CREAM SAUCE
/ LAKSA SAUCE



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LUNCH MENU

5 MARCH 2026 - 31 MAY 2026

MENU A

ENTREE

WESTERN SPECIAL

VEGETABLE FRITTATA

OVEN BAKED BELL PEPPER, ONION, ZUCCHINI & EGG

ROASTED NEW POTATOES

BUTTERED ROSEMARY & CAJUN SPICES

FORESTINE MUSHROOM CREAM CHICKEN

MIXED MUSHROOM & CHICKEN STEW

ASIAN SPECIAL

WOK FRIED SLICED BEEF

GOLDEN GARLIC, GINGER, SPRING ONION
& FRIED MARINATED SLICED BEEF

CHINESE SEASONAL VEGETABLE (V)

BLACK FUNGUS, CELERY, CARROT, CAPSICUM,
SHIMEJI MUSHROOM & GARLIC SOIL

STIR FRIED SEAFOOD VERMICELLI (V)

MIXED SEAFOOD, SHREDDED CARROT,
LOCAL CHIVES, SHIMEJI MUSHROOM

STEAMED LOTUS LEAF RICE (V)

STEAMED MUSHROOM & YAM LOTUS LEAF'S RICE

INDONESIAN SPECIAL

AYAM MASAK MERAH

BRAISED CHICKEN WITH TOMATO, ONION & KETCHUP

BABI ASSAM

SLOW BRAISED PORK WITH TAMARIND & CHILLI

IKAM ASSAM PEDAS

SPICY TAMARIND FISH WITH OKRA, EGGPLANT & TOMATO

SOTONG KALIO

LEMONGRASS SCENTED BRAISED SQUID CURRY



MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY.

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MENU B

ENTREE

WESTERN SPECIAL

ROASTED PROVENÇAL CHICKEN

MARINATED PROVENÇAL HERB CHICKEN,
VINE TOMATO & CLARIFIED BUTTER

GRATINÉED DAUPHINOISE POTATO (V)

OVEN BAKED RICH & CREAMY POTATO WITH CHEESE

TOMATO RAISIN RICE (V)

STEAMED CINNAMON TOMATO RICE WITH RAISIN

ASIAN SPECIAL

"JIANG JIAO CHU"

SLOWED BRAISED SWEET BLACK VINEGAR
& OLD GINGER PIG TROTTER

"SUAN CAI YU"

STEWED SLICED FISH WITH PRESERVED VEGETABLES,
SICHUAN PEPPERCORN & ENOKI MUSHROOM

SEASONAL VEGETABLES (V)

BROCCOLI, CAULIFLOWER, WOLFBERRY & BRAISED MUSHROOM

STIR FRIED VEGETABLE YELLOW NOODLES (V)

SHREDDED CABBAGE, CARROT, BEAN SPROUT, BLACK FUNGUS

INDONESIAN SPECIAL

AYAM RENDANG

AROMATIC SPICE BRAISED CHICKEN RENDANG

KERANG MASAK SANTAN

STIR FRIED VENUS CLAM WITH SPICES AND COCONUT MILK

KOBIS MASAK KUNYIT

STIR FRIED CABBAGE WITH TURMERIC & POPPY SEED (V)

NASI GORENG BUAH KELUAK

WOK FRIED BLACK NUT EGG FRIED RICE



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MENU C

ENTREE

WESTERN SPECIAL

BAKED CAULIFLOWER (V)

OVEN-BAKED CAULIFLOWER FLORETS WITH HOLLANDAISE SAUCE

OVEN ROASTED ROSEMARY NEW POTATO (V)

OVEN ROASTED NEW POTATO WITH ROSEMARY

THYME CITRUS PORK BELLY

SLOWED BRAISED PORK BELLY
ORANGE & LIME WITH CARAMELIZED CARROT

ASIAN SPECIAL

SEABASS FILLET WITH SOY BROTH

STEAMED SEABASS, GINGER, CORIANDER, SUPERIOR SOY SAUCE

BRAISED NYONYA CHAP CHYE (V)

NYONYA VEGETABLE STEW WITH BEANCURD SKIN,
BLACK FUNGUS & GLASS NOODLE

FRIED VEGETABLE KWAY TEOW (V)

STIR FRIED FLATTED RICE NOODLES WITH BEAN SPROUT,
LOCAL CHIVE & EGGS

CHAR SIEW EGG FRIED RICE

WOK FRIED ROASTED MALTOSE PORK CHAR SIEW
WITH SPRING ONION & EGG FRIED RICE

INDONESIAN SPECIAL

AYAM GULAI PADANG

SLOW BRAISED CURRY CHICKEN WITH COCONUT GRAVY

IKAN PEDAS MANIS

DEEP FRIED FISH WITH ONION AND KETCHUP MANIS

UDANG MASAK LEMAK

SLOW COOKED PINEAPPLE RIVER PRAWNS WITH COCONUT CREAM

BLUE PEA RICE (V)

STEAMED AROMATIC BLUE PEA RICE WITH FRIED SHALLOT



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MENU D

ENTREE

WESTERN SPECIAL

CARAMELIZED ROOT VEGETABLE (V)

MAPLE GLAZED CARROT, PARSNIP, CELERIAC & PUMPKIN

TRUFFLES POTATO PUREE (V)

HOMEMADE FRESH MASHED POTATO WITH TRUFFLES SCENT

SPEZZATINO DI MANZO

SLOWED BRAISED ITALIAN BEEF STEW WITH VEGETABLE MEDLEY

ASIAN SPECIAL

STIR FRIED MIXED SEAFOOD WITH GINGER & SPRING ONION

MUSSEL, PRAWN, CLAM, GINGER & SPRING ONION

WOK FRIED EGGPLANT WITH HOT BEAN SAUCE

LONG EGGPLANT, MINCED CHICKEN, SICHUAN HOT BEAN PASTE

STIR FRIED BEAN CURD WITH LEEK (V)

HARD BEANCURD, LEEK, CAPSICUM & BLACK BEAN SAUCE

SHREDDED CHICKEN WANTON NOODLES

TOSSED WANTON EGG NOODLES WITH CHOYSUM,
SHREDDED CHICKEN & PORK LARD

INDONESIAN SPECIAL

AYAM PANGGANG HIJAU

GRILLED CHICKEN WITH GREEN CHILLI

IKAN KALIO ASSAM

TAMARIND CURRY FISH STEW

UDANG GORENG SAMBAL BELACHAN

DEEP FRIED PRAWN WITH BELACHAN CHILI DIPS

NASI KUKUS (V)

STEAMED FRAGRANT RICE



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MENU E

ENTREE

WESTERN SPECIAL

VEGETABLE RATATOUILLE

ZUCCHINI, EGGPLANT, ONION, BELL PEPPER & TOMATO SAUCE

DEEP FRIED FISH WITH LEMON & GARLIC AIOLI

INDIAN MACKEREL, LEMON WEDGES & GARLIC AIOLI

SPANISH PAELLA

MIXED CAPSICUM, WHITE WINE, ONION,
CHICKEN CUBE & PAELLA RICE

ASIAN SPECIAL

PRESERVED SOY BEAN PORK

SLOW BRAISED PORK BELLY WITH LEMONGRASS & TAU CHEW

BABY KAILAN WITH OYSTER SAUCE

WOK FRIED BABY KAILAN WITH FRIED SILVER FISH & GARLIC

BRAISED TOFU & MUSHROOM (V)

BRAISED MUSHROOM & BEAN CURD WITH PUMPKIN SAUCE

FRIED VEGETABLE HK EGG NOODLES (V)

STIR FRIED EGG NOODLES WITH CAPSICUM, SPRING ONION,
SESAME SEED & HOMEMADE SPECIAL SOY SAUCE

INDONESIAN SPECIAL

AYAM GORENG BUMBU

DEEP FRIED MALAY STYLE AROMATIC CHICKEN THIGH

IKAN MASAM MANIS NANAS

CAPSICUM WITH PINEAPPLE SWEET & SOUR FISH

DAGING RENDANG

AROMATIC SPICE BRAISED BEEF CHEEK RENDANG

TURMERIC RICE (V)

STEAMED AROMATIC STAR ANISE TURMERIC RICE



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DESSERTS

VANILLA CREAM PUFF
ASSORTED FRENCH PASTRIES
DURIAN MOUSSE CUPPA
APRICOT MOUSSE CUPPA
GREEN TEA PANNA COTTA SHORT GLASS
TROPICAL FRESH CUT FRUIT PLATTER

HOT DESSERT

1 TYPE ON DAILY ROTATION

JACK FRUIT, NATA DE COCO, SWEET POTATO IN COCONUT
MILK AND PALM SUGAR
BLACK GLUTINOUS RICE WITH COCONUT
PANDAN INFUSION PEANUT PASTE DESSERT
RED DATE, PAPAYA & CRYSTAL PEAR SOUP
DRIED LONGAN "CHENG TNG" SOUP



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SEAFOOD BAR ON ICE

SWEET HOSO PRAWN, GREEN MUSSELS, VENUS CLAM

DIPS & CONDIMENTS

LEMON WEDGES, MIGNONETTE VINEGAR,
SPICY HOT SAUCE, TABASCO SAUCE

CHEF'S ROAST OF THE DAY

MIX & MATCH HEALTHY BAR

MESCLUN SALAD, MIX LOLLO ROSSO LETTUCE
CHERRY TOMATO, TELEGRAPH CUCUMBER, ONION,
CHICKPEAS, OLIVES KALAMATA, SWEET CORN KERNEL

DRESSING & VINAIGRETTES

EXTRA VIRGIN OLIVE OIL, THOUSAND ISLAND, BALSAMIC
VINAIGRETTE, LEMON VINAIGRETTE, FLEUR DE SEL AND PEPPER

COMPOUND SALADS

THAI MUSSEL SALAD WITH SCALLIONS & CILANTRO
VEGETABLE "KERABU" WITH ROASTED SHREDDED COCONUT (V)
ROASTED POTATOES WITH MUSTARD MAYONNAISE (V)
SILKY TOFU SALAD WITH SESAME DRESSING (V)
SMASHES CUCUMBER SALAD WITH CRISPY CHILLI OIL (V)

PICKLES & BITES

ACAR NENAS (PINEAPPLE PICKLE)
VEGETABLE ARCHAR (SPICY MIXED VEGETABLE PICKLE)
PAPAYA ARCHAR (SPICES PAPAYA PICKLE)
ASSORTED KEROPOK (CRACKERS)
FISH CRACKER, PRAWN CRACKERS, BELINJO CRACKERS

CONDIMENTS

SAMBAL BELACHAN, SAMBAL OLEK, SAMBAL KICAP MANIS



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DINNER MENU

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CHARCUTERIE & CHEESE BOARD

EMMENTAL CHEESE, BLUE CHEESE, BRIE CHEESE
BEEF SALAMI, PROSCIUTTO COTTO HAM, BLACK FOREST HAM

CONDIMENTS

ASSORTED NUTS, WATER BISCUIT, LAVOOSH, GRISSINI STICK,
DRIED CRANBERRY, RAISIN, DRIED APRICOT, HONEY, CORNICHONS,
GHERKINS, COCKTAIL ONIONS, OLIVE, CAPERS BERRIES

SOUP

(1 TYPE ON DAILY ROTATION)

“SUAN LA TANG” WITH SHREDDED CHICKEN
HOT & SOUR CHICKEN SHREDDED SOUP

HERBAL CHICKEN SOUP

DOUBLE BOILED RED DATE & CHINESE HERBAL CHICKEN SOUP

SOP SOTO AYAM

ASIAN SPICES STAR ANISE CHICKEN BROTH

ROASTED HEIRLOOM TOMATO VELOUTÉ (V)

BREAD CROUTON

CONDIMENTS

CHINESE CELERY LEAF'S, FRIED SHALLOT, SAMBAL KICAP
MANIS, CUT SPRING ONION, DARK SOYA SAUCE, BLACK VINEGAR

HEAT LAMP

ASSORTED SATAY

(CHICKEN / MUTTON)

CONDIMENTS

HOMEMADE PEANUT SAUCE, CUCUMBER, RED ONION



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CANTON ROASTING

2 TYPES ON DAILY ROTATION

ROASTED FIVE SPICE DUCK
ROASTED CRACKLING PORK BELLY
HOME ROASTED MALTOSE PORK "CHAR SIEW"
HAINANESE POACHED CHICKEN

SERVED WITH: STEAMED AROMATIC FRAGRANT CHICKEN RICE

CONDIMENTS

CHILLI SAUCE, GINGER DIP, DARK SOYA SAUCE,
ENGLISH MUSTARD, SWEET PLUM SAUCE

LIVE STATION

1 TYPE ON DAILY ROTATION

SEAFOOD "PAO FAN"

SQUID, PRAWN, VENUS CLAM, FRIED GARLIC,
SPRING ONION & GOLDEN EGG FRIED RICE

PRAWN NOODLE

PRAWN, FISH CAKE, QUAIL EGGS, BEAN SPROUT, SLICED PORK,
KANG KUNG, VERMICELLI, YELLOW NOODLES

SINGAPORE LAKSA

PRAWN, FISH CAKE, BEANSPOUT, QUAIL EGG, BEANCURD PUFF
& THICK VERMICELLI NOODLES

CONDIMENTS

SPRING ONION, FRIED SHALLOT, FRIED GARLIC,
CHILLI POWDER, CHILLI PADI SOY SAUCE

DURAM WHEAT PASTA STATION

1 TYPE ON DAILY ROTATION

CHOICE OF PASTA:

PENNE, FETTUCCINI, SPAGHETTI

CHOICE OF SAUCE:

ARRABIATA TOMATO / RED WINE BEEF BOLOGNESE
/ THAI TOM YUM SAUCE / WHITE WINE CREAM SAUCE /
LAKSA SAUCE



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DINNER MENU

5 MARCH 2026 - 31 MAY 2026

MENU A

ENTREE

WESTERN SPECIAL

VEGETABLE FRITTATA

OVEN BAKED BELL PEPPER, ONION, ZUCCHINI & EGG

ROASTED NEW POTATOES

BUTTERED ROSEMARY & CAJUN SPICES

FORESTINE MUSHROOM CREAM CHICKEN

MIX MUSHROOM & CHICKEN STEW

ASIAN SPECIAL

WOK FRIED SLICED BEEF

GOLDEN GARLIC, GINGER, SPRING ONION
& FRIED MARINATED SLICED BEEF

CHINESE SEASONAL VEGETABLES (V)

BLACK FUNGUS, CELERY, CARROT, CAPSICUM,
SHIMEJI MUSHROOM & GARLIC SOIL

STIR FRIED SEAFOOD VERMICELLI (V)

MIXED SEAFOOD, SHREDDED CARROT,
LOCAL CHIVES, SHIMEJI MUSHROOM

STEAMED LOTUS LEAF RICE (V)

STEAMED MUSHROOM & YAM LOTUS LEAF RICE

INDONESIAN SPECIAL

AYAM MASAK MERAH

BRAISED CHICKEN WITH TOMATO, ONION & KETCHUP

BABI ASSAM

SLOW BRAISED PORK WITH TAMARIND & CHILLI

IKAM ASSAM PEDAS

SPICY TAMARIND FISH WITH OKRA, EGGPLANT & TOMATO

SOTONG KALIO

LEMONGRASS SCENTED BRAISED SQUID CURRY



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MENU B

ENTREE

WESTERN SPECIAL

ROASTED PROVENÇAL CHICKEN
MARINATED PROVENÇAL HERBS CHICKEN,
VINE TOMATO & CLARIFIED BUTTER

GRATINÉED DAUPHINOISE POTATO (V)
OVEN BAKED RICH & CREAMY POTATO WITH CHEESE

TOMATO RAISIN RICE (V)
STEAMED CINNAMON TOMATO RICE WITH RAISIN

ASIAN SPECIAL

"JIANG JIAO CHU"
SLOWED BRAISED SWEET BLACK VINEGAR
& OLD GINGER PIG TROTTER

"SUAN CAI YU"
STEWED SLICED FISH WITH PRESERVED VEGETABLES,
SICHUAN PEPPERCORN & ENOKI MUSHROOM

SEASONAL VEGETABLE (V)
BROCCOLI, CAULIFLOWER, WOLFBERRY & BRAISED MUSHROOM

STIR FRIED VEGETABLE YELLOW NOODLES (V)
SHREDDED CABBAGE, CARROT, BEAN SPROUT, BLACK FUNGUS

INDONESIAN SPECIAL

AYAM RENDANG
AROMATIC SPICE BRAISED CHICKEN RENDANG

KERANG MASAK SANTAN
STIR FRIED VENUS CLAM WITH SPICES AND COCONUT MILK

KOBIS MASAK KUNYIT
STIR FRIED CABBAGE WITH TURMERIC & POPPY SEED (V)

NASI GORENG BUAH KELUAK
WOK FRIED BLACK NUT EGG FRIED RICE



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MENU C

ENTREE

WESTERN SPECIAL

BAKED CAULIFLOWER (V)

OVEN-BAKED CAULIFLOWER FLORETS WITH HOLLANDAISE SAUCE

OVEN ROASTED ROSEMARY NEW POTATO (V)

OVEN ROASTED NEW POTATO WITH ROSEMARY

THYME CITRUS PORK BELLY

SLOWED BRAISED PORK BELLY
ORANGE & LIME WITH CARAMELIZED CARROT

ASIAN SPECIAL

SEABASS FILLET WITH SOY BROTH

STEAMED SEABASS, GINGER, CORIANDER, SUPERIOR SOY SAUCE

BRAISED NYONYA CHAP CHYE (V)

NYONYA VEGETABLE STEW WITH BEAN CURD SKIN,
BLACK FUNGUS & GLASS NOODLE

FRIED VEGETABLE KWAY TEOW (V)

STIR FRIED FLATTED RICE NOODLES WITH BEAN SPROUT,
LOCAL CHIVE & EGGS

CHAR SIEW EGG FRIED RICE

WOK FRIED ROASTED MALTOSE PORK CHAR SIEW
WITH SPRING ONION & EGG FRIED RICE

INDONESIAN SPECIAL

AYAM GULAI PADANG

SLOW BRAISED CURRY CHICKEN WITH COCONUT GRAVY

IKAN PEDAS MANIS

DEEP FRIED FISH WITH ONION AND KETCHUP MANIS

UDANG MASAK LEMAK

SLOW COOKED PINEAPPLE RIVER PRAWNS WITH COCONUT CREAM

BLUE PEA RICE (V)

STEAMED AROMATIC BLUE PEA RICE WITH FRIED SHALLOT



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MENU D

ENTREE

WESTERN SPECIAL

CARAMELIZED ROOT VEGETABLE (V)

MAPLE GLAZED CARROT, PARSNIP, CELERIAC & PUMPKIN

TRUFFLES POTATO PUREE (V)

HOMEMADE FRESH MASHED POTATO WITH TRUFFLES SCENTED

SPEZZATINO DI MANZO

SLOWED BRAISED ITALIAN BEEF STEW WITH VEGETABLE MEDLEY

ASIAN SPECIAL

STIR FRIED MIX SEAFOOD WITH GINGER & SPRING ONION

MUSSEL, PRAWN, CLAM, GINGER & SPRING ONION

WOK FRIED EGGPLANT WITH HOT BEAN SAUCE

LONG EGGPLANT, MINCED CHICKEN, SICHUAN HOT BEAN PASTE

STIR FRIED BEAN CURD WITH LEEK (V)

HARD BEAN CURD, LEEK, CAPSICUM & BLACK BEAN SAUCE

SHREDDED CHICKEN WANTON NOODLES

TOSSED WANTON EGG NOODLES WITH CHOYSUM,
SHREDDED CHICKEN & PORK LARD

INDONESIAN SPECIAL

AYAM PANGGANG HIJAU

GRILLED CHICKEN WITH GREEN CHILI MARINATION

IKAN KALIO ASSAM

TAMARIND CURRY FISH STEW

UDANG GORENG SAMBAL BELACHAN

DEEP FRIED PRAWN WITH BELACHAN CHILI DIPS

NASI KUKUS (V)

STEAMED FRAGRANT RICE



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MENU E

ENTREE

WESTERN SPECIAL

VEGETABLE RATATOUILLE

ZUCCHINI, EGGPLANT, ONION, BELL PEPPER & TOMATO SAUCE

DEEP FRIED FISH WITH LEMON & GARLIC AIOLI

INDIAN MACKEREL, LEMON WEDGES & GARLIC AIOLI

SPANISH PAELLA

MIXED CAPSICUM, WHITE WINE, ONION,
CHICKEN CUBE & PAELLA RICE

ASIAN SPECIAL

PRESERVED SOY BEAN PORK

SLOW BRAISED PORK BELLY WITH LEMONGRASS & TAU CHEW

BABY KAILAN WITH OYSTER SAUCE

WOK FRIED BABY KAILAN WITH FRIED SILVER FISH & GARLIC

BRAISED TOFU & MUSHROOM (V)

BRAISED MUSHROOM & BEAN CURD WITH PUMPKIN SAUCE

FRIED VEGETABLE HK EGG NOODLES (V)

STIR FRIED EGG NOODLES WITH CAPSICUM, SPRING ONION,
SESAME SEED & HOMEMADE SPECIAL SOY SAUCE

INDONESIAN SPECIAL

AYAM GORENG BUMBU

DEEP FRIED MALAY STYLE AROMATIC CHICKEN THIGH

IKAN MASAM MANIS NANAS

CAPSICUM WITH PINEAPPLE SWEET & SOUR FISH

DAGING RENDANG

AROMATIC SPICE BRAISED BEEF CHEEK RENDANG

TURMERIC RICE (V)

STEAMED AROMATIC STAR ANISE TURMERIC RICE



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DINNER MENU

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DESSERTS

VANILLA CREAM PUFF
ASSORTED FRENCH PASTRIES
DURIAN MOUSSE CUPPA
APRICOT MOUSSE CUPPA
GREEN TEA PANNA COTTA SHORT GLASS
TROPICAL FRESH CUT FRUIT PLATTER

HOT DESSERT

1 TYPE ON DAILY ROTATION

JACK FRUIT, NATA DE COCO, SWEET POTATO IN COCONUT
MILK AND PALM SUGAR
BLACK GLUTINOUS RICE WITH COCONUT
PANDAN INFUSION PEANUT PASTE DESSERT
RED DATE, PAPAYA & CRYSTAL PEAR SOUP
DRIED LONGAN "CHENG TNG" SOUP



MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY.

EAST MEETS WEST INTERNATIONAL BUFFET

& THE RETURN OF NASI PADANG