

BIRYANI AND LADIES FINGER

 **SUPPER**



*Toppings
excluded*

COMPONENTS

	1X	2X	+
1. Rice	A1 2:45	X2+A1 4:08 ◀▶	-
2. Tofu and ladies fingers	A2 3:30	X2+A2 5:57	-

Note: *Stir sauce before plating*

TOPPINGS

1. Spring onion	¾ table spoon
2. Fresh mint leaves	1 table spoon
3. Cashew roasted	½ table spoon
4.	
5.	

BAKED PASTA & RATATOUILLE



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Baked Pasta

A3

4:00

X2+A3

6:24



-

2. Roasted vegetable

C1

3:30

X2+C1

5:36

-

Note: *Stir sauce before plating*

TOPPINGS

1. ½ Mini tomato

3-5 pieces

2. Parmesan flakes

1 table spoon

3. Fresh basil leaves

1 table spoon

4. Olive oil

1 table spoon

5.

CHICKEN PICADILLO AND CORN SAUCE


SUPPER



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Beans and potatoes

A1

2:45

X2+A1

4:08



-

2. Chicken corn sauce

B1

4:30

X2+B1

8:34

+20

Note: *Stir sauce before plating*

TOPPINGS

1. Coriander leaves

1 table spoon

2. Lime wedge

1 piece

3. Crispy onion

½ table spoon

4.

5.

HARISSA CAULIFLOWER AND BULGUR


SUPPER



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Bulgur harissa

A5

4:40

X2+A5

7:00



-

2. Roasted vegetables

A1

2:45

X2+A1

4:08

-

Note:

TOPPINGS

1. Spring onions

½ table spoon

2. Coriander leaves

1 table spoon

3. Olive oil

1 table spoon

4.

5.

BRAISED BEEF SWEET POTATO


SUPPER



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Puree, sweet potato

A2

3:30

X2+A2

5:57



-

2. Braised beef

B2

4:30

X2+B2

8:34

+10

Note: Serve the sweet potato, puree and cabbage on top of de jus

TOPPINGS

1. Black pepper

2 grinds

2. ½ Pickled Amsterdam onion

3-5 pieces

3. Flat leaf parsley

1 table spoon

4. Olive oil

1 table spoon

5.

BUTTER CHICKEN AND RICE



Toppings
excluded

COMPONENTS

1X

2X

+

1. Vegetable rice

A1

2:45

X2+A1

4:08



-

2. Butter chicken

B1

4:30

X2+B1

8:34

-

Note: Stir sauce before plating

TOPPINGS

1. ½ Mini tomato

3-5 pieces

2. Lime wedge

1 piece

3. Coriander leaves

1 table spoon

4. Cashew roasted

½ table spoon

5.

PULLED VEAL AND KALE



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Mashed potatoes and veg

A4

3:50

X2+A4

6:54



-

2. Pulled veal kale

B3

4:05

X2+B3

6:24

-

Note:

TOPPINGS

1. Black pepper

2 grinds

2. Pickled cornichon (half)

½ table spoon

3. Flat leaf parsley

1 table spoon

4. Olive oil

1 table spoon

5.

RAVIOLI MELANZANE STYLE


SUPPER



*Toppings
excluded*

COMPONENTS

1X

2X

+

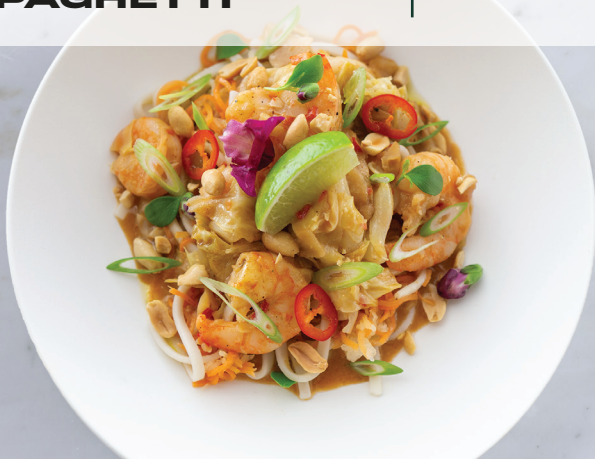
1. Ravioli melanzane <small>white</small>	A3	4:00	X2+A3	6:24	◀▶	-
2. Aubergine tomatoes <small>red</small>	A4	3:50	X2+A4	6:54		+10

Note:

TOPPINGS

1. Parmesan flakes	1 table spoon
2. ½ Mini tomato	3-5 pieces
3. Fresh basil leaves	1 table spoon
4. Olive oil	1 table spoon
5.	

PRAWN PADTHAI CARROT SPAGHETTI



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Udon noodles and carrot spaghetti

A2

3:30

X2+A2

5:57



-

2. Prawns pad thai

B4

4:30

X2+B4

7:40

-

Note:

TOPPINGS

1. Spring onion

$\frac{3}{4}$ table spoon

2. Lime

1 piece

3. Peanuts roasted

$\frac{1}{2}$ table spoon

4.

5.

PULLED CHICKEN BBQ STYLE



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Potatoes and veg

A1

2:45

X2+A1

4:08



-

2. Pulled chicken BBQ

B2

4:30

X2+B2

8:34

+10

Note:

TOPPINGS

1. ½ pickled Amsterdam onion

5 pieces

2. Flat leaf parsley

1 table spoon

3. Crispy onion

½ table spoon

4.

5.

BABY POTATO AND BEAN RENDANG



*Toppings
excluded*

COMPONENTS

	1X	2X	+
1. Rice and beans	A1 2:45	X2+A1 4:08 ◀▶	-
2. Potato rendang	A4 3:50	X2+A4 6:54	-

Note:

TOPPINGS

1. Spring onion	¾ table spoon
2. Coriander leaves	1 table spoon
3. Casave chips	3-5 pieces
4.	
5.	

CALABRIAN FISH PEARL PASTA



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Couscous and fish

A4

3:50

N/A



-

2. Couscous and veg

A1

2:45

X2+A1

4:08

-

Note:

TOPPINGS

1. ½ Mini tomato

3-5 pieces

2. Fresh basil leaves

1 table spoon

3. Olive oil

1 table spoon

4.

5.

COCONUT SPICED FISH CURRY



Toppings
excluded

COMPONENTS

1X

2X

+

1. Potatoes and veg

A2

3:30

X2+A2

5:57



-

2. Fish curry

B1

4:30

X2+B1

8:34

-

Note: Stir sauce before plating

TOPPINGS

1. Coriander leaves

1 table spoon

2. Lime

1 piece

3. Cashew roasted

½ table spoon

4.

5.

CHICKEN SATAY SWEET CORN



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Beans and potatoes

A1

2:45

X2+A1

4:08

-

2. Chicken corn sauce

B1

4:30

X2+B1

8:34

+20

Note: *Stir sauce before plating*

TOPPINGS

1. Peanut sauce (warm)

5 dots

2. (Pickled) cucumber

2 table spoons (Atjar Ketimoen)

3. Crispy onion

1 table spoon

4.

5.

SLOPPY JOES NACHOS

 **SUPPER**



*Toppings
excluded*

COMPONENTS

1. Nachos chips

200 gram

2. Sloppy joe

1X

C3

2X

X2 + C3

+

-

TOPPINGS

1. Romaine lettuce

5 ½ leaves

2. ¼ Mini tomato

5-7 pieces

3. Coriander

1 table spoon

4. Spring onion

2 table spoon

5. Cheese flakes

5 pieces

6. Crème Fraîche

1 table spoon

MEATBALLS ARRABIATA



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Meatballs Arrabiata

C4

X2 + C4◀▶

-

Note:

TOPPINGS

1. Parmesan shavings

1 table spoon

2. Arugula

5 pieces

3. Olive oil

1 table spoon

4. Basil leaves

3 pieces

5. Red chilli sliced

3 pieces

6.

GYOZA CHICKEN AND DAIKON


SUPPER



*Toppings
excluded*

COMPONENTS

1X

2X

+

1. Gyoza chicken and daikon

C2

X2 + C2

-

Note:

TOPPINGS

- | | |
|----------------------|----------------|
| 1. Spring onion | 2 table spoons |
| 2. Red chilli sliced | 3-4 slices |
| 3. Coriander | 1 table spoon |
| 4. Lime zest | |
| 5. | |
| 6. | |



SUPPER

FOOD AS A SERVICE