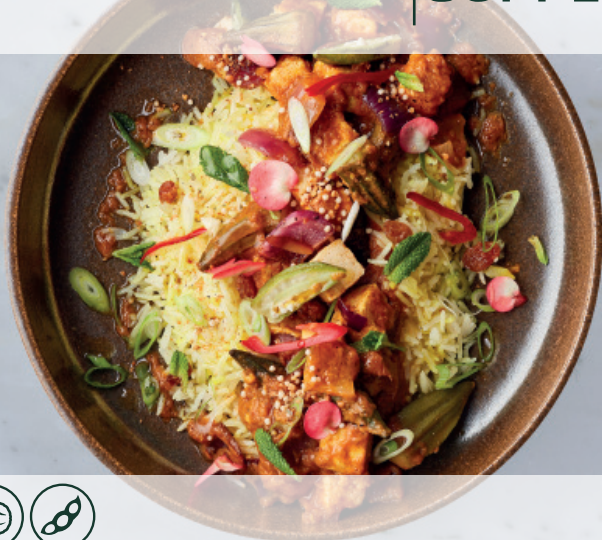


BIRYANI AND LADIES FINGER


SUPPER



COMPONENTS

		1X	2X	+
1. Rice	11	2:30	50 3:45 ◀	-
2. Tofu and ladies fingers	31	3:30	71 5:36	-

Note: Stir sauce before plating

TOPPINGS

1. Roasted cashews	½ table spoon
2. Spring onion	¾ table spoon
3. Fresh mint leaves	5 pieces
4.	

BAKED PASTA & RATATOUILLE


SUPPER



COMPONENTS

	1X	2X	+
1. Baked Pasta	15 4:00	54 6:24 ◀	-
2. Roasted vegetables	31 3:30	71 5:36	-

Note: Stir sauce before plating

TOPPINGS

1. Olive oil	1 table spoon
2. Parmesan flakes	1 table spoon
3. Rocket salad	5 pieces
4.	

CHICKEN PICADILLO AND CORN SAUCE


SUPPER



COMPONENTS

	1X	2X	+
1. Beans and potatoes	14 3:30	53 6:00 ◀	-
2. Chicken corn sauce	21 4:30	60 6:30	+02

Note: Stir sauce before plating

TOPPINGS

1. Crispy onion	½ table spoon
2. Coriander	1 table spoon
3. Lime wedge	1 piece
4.	

HARISSA CAULIFLOWER AND BULGUR



SUPPER



COMPONENTS

1X

2X

+

1. Bulgur harissa

17

4:00

56

6:30



-

2. Roasted vegetables

11

2:30

50

3:45

-

Note:

TOPPINGS

1. Olive oil

1 table spoon

2. Kalamata olives

½ table spoon

3. Fresh mint leaves

5 pieces

4.

BRAISED BEEF SWEET POTATO


SUPPER



COMPONENTS

		1X	2X	+
1. Braised beef	22	4:30	61 8:00 ◀	-
2. Puree, sweet potato	14	3:30	53 6:00	-

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

TOPPINGS

1. Black pepper	2 grinds
2. Olive oil	1 table spoon
3. ½ Pickled Amsterdam onion	3-5 pieces
4. Flat-leaf parsley	1 table spoon

BUTTER CHICKEN AND RICE


SUPPER



COMPONENTS

1X

2X

+

1. Vegetable rice

11

2:30

50

3:45



-

2. Butter chicken

21

4:30

60

6:30

-

Note: Stir sauce before plating

TOPPINGS

1. Roasted cashew

½ table spoon

2. Lime wedge

1 piece

3. Coriander

1 table spoon

4.

PULLED VEAL AND KALE


SUPPER



COMPONENTS

1X

2X

+

1. Mashed potatoes and veg

16 **3:50**

55 **7:00** ◀

-

2. Pulled veal kale

23 **4:05**

62 **6:57**

-

Note:

TOPPINGS

1. Black pepper

2 grinds

2. Cornichon

½ table spoon

3. Flat-leaf parsley

1 table spoon

4.

RAVIOLI MELANZANE STYLE



SUPPER



COMPONENTS

1X

2X

+

1. Ravioli melanzane ^{white}	14	3:30	53	6:00	◀	-
2. Aubergine tomatoes ^{red}	14	3:30	53	6:00		+01

Note:

TOPPINGS

- | | |
|--------------------|---------------|
| 1. Olive oil | 1 table spoon |
| 2. Parmesan flakes | 1 table spoon |
| 3. Rocket salad | 5 pieces |
| 4. | |

PAPPARDELLE OSSOBUCO STYLE



SUPPER



COMPONENTS

1X

2X

+

1. Pappardelle

13

2:45

52

4:08



-

2. Veal stew ossobuco

21

4:30

60

8:34

-

Note: Stir sauce before plating

TOPPINGS

1. Olive oil

1 table spoon

2. Parmesan flakes

1 table spoon

3. Rocket salad

5 pieces

4.

PRAWN PAD THAI CARROT SPAGHETTI



COMPONENTS

1X

2X

+

1. Udon noodles and carrot spaghetti

14

3:30

53

6:00



-

2. Prawns Pad Thai

24

3:50

63

6:31

-

Note:

TOPPINGS

1. Roasted Peanuts

½ table spoon

2. Spring onion

¾ table spoon

3. Lime wedge

1 piece

4.

PULLED CHICKEN BBQ STYLE



SUPPER



COMPONENTS

	1X	2X	+
1. Potatoes and veg	12 2:45	51 4:08 ◀	-
2. Pulled chicken BBQ	22 4:30	61 8:00	-

Note:

TOPPINGS

1. Crispy onion	½ table spoon
2. ½ pickled Amsterdam onion	5 pieces
3. Flat-leaf parsley	1 table spoon
4.	

BABY POTATO AND BEAN RENDANG



SUPPER



COMPONENTS

1X

2X

+

1. Rice and beans

11 2:30

50 3:45 ◀▶

-

2. Potato rendang

16 3:50

-

Note:

TOPPINGS

1. Casave chips

3-5 pieces

2. Spring onion

¾ table spoon

3. Coriander

1 table spoon

4.

CALABRIAN FISH PEARL PASTA


SUPPER



COMPONENTS

1X

2X

+

1. Couscous and fish

16 **3:50**

N/A 

-

2. Couscous and veg

11 **2:30**

50 **3:45**

-

Note:

TOPPINGS

1. Olive oil

1 table spoon

2. ½ Mini tomato

3-5 pieces

3. Rocket salad

5 pieces

4.

COCONUT SPICED FISH CURRY



SUPPER



COMPONENTS

1X

2X

+

1. Potatoes and veg

14 **3:30**

53 **6:00** ◀▶

-

2. Fish curry

21 **4:30**

60 **6:30**

-

Note: Stir sauce before plating

TOPPINGS

1. Roasted cashew

½ table spoon

2. Coriander

1 table spoon

3. Lime wedge

1 piece

4.



SUPPER

FOOD AS A SERVICE