

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. Spring onion

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

2. Fresh mint leaves

1 table spoon

3. Cashew roasted

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

4.

5.

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. 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



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. Coriander leaves

1 table spoon

2. Lime wedge

1 piece

3. Crispy onion

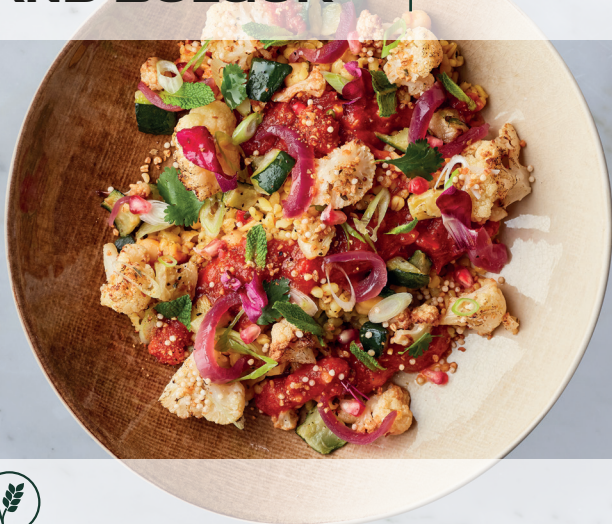
½ table spoon

4.

5.

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. Spring onions ½ table spoon

2. Coriander leaves 1 table spoon

3. Olive oil 1 table spoon

4.

5.

BRAISED BEEF SWEET POTATO



SUPPER



COMPONENTS

COMPONENTS	1X	2X	+
1. Puree, sweet potato	14 3:30	53 6:00 ◀	-
2. Braised beef	22 4:30	61 8:00	+01

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

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


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. 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


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. Pickled cornichon (half)	½ table spoon
3. Flat leaf parsley	1 table spoon
4. Olive oil	1 table spoon
5.	

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. 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 PAD THAI CARROT SPAGHETTI


SUPPER



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. 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


SUPPER



COMPONENTS

1X

2X

+

1. Potatoes and veg

12 **2:45**

51 **4:08** ◀

-

2. Pulled chicken BBQ

22 **4:30**

61 **8:00**

+01

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


SUPPER



COMPONENTS

	1X	2X	+
1. Rice and beans	11 2:30	50 3:45 ◀	-
2. Potato rendang	16 3:50		-

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


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. 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


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. Coriander leaves

1 table spoon

2. Lime

1 piece

3. Cashew roasted

½ table spoon

4.

5.

CHICKEN SATAY SWEET CORN



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. Peanut sauce (warm)

5 dots

2. (Pickled) cucumber

2 table spoons (Atjar Ketimoen)

3. Crispy onion

1 table spoon

4.

5.