

## MENU

### Dinner (Day 1)

#### Appetizer Selection

Air Flown Mixed Seasonal Greens 🌿  
Chicken Waldorf Salad with Peach  
Smoked Salmon with Traditional Garnish & Salad  
Vietnam Shrimp & Glass Noodle

#### Selection of House Dressing

Thousand Island, French Dressing 🌿

#### Hot Dish

Grilled Chicken Teriyaki with Roasted Sesame  
Sweet & Sour Fish with Capsicum  
Braised Japanese Bean curd with Mixed Vegetables 🌿  
Impossible Meat Ball with Sautee Onion Infused in Cream Brown Sauce 🌿  
Boiled Broccoli with Garlic Sauce 🌿  
Wok Fried Mee Goreng With Chye Sim 🌿  
Seafood Fried Rice with Fried Shallot & Spring Onion

#### Dessert

Fresh Fruit Platter, Mini Cream Puff, Bread & Butter Pudding with Vanilla Sauce 🌿

#### Drinks

Cordial Drink

### Optional Add-Ons

Pre-order required. Please email [sales.campfront@mandai.com](mailto:sales.campfront@mandai.com) to secure your basket.

#### 'Wine Down' Basket @ S\$68 nett

Pierre Jean Merlot x 1 bottle  
Perrier Water x 2  
Cheese Platter with Green Grapes

#### 'Wild Supplies' Basket @ S\$25 nett

Potato Chips x 2  
Fruit Cup x 2  
Pringles Can x 2  
Canned Drinks x 4

🌿 based on ovo-lacto vegetarian diet, include both eggs and dairy products.  
Please inform us in advance of any dietary requirements or food allergies.  
Menu items do not contain pork or lard.

## MENU

### Signature Dining Experience – Breakfast in the Wild (Day 2)

#### Fresh Juices 🌿

Apple, Orange, Guava

#### Fresh Fruits 🌿

Watermelon, Rock Melon, Honey Dew,  
Pineapple, Dragon Fruit

#### Cereals 🌿

Coco Pops, Corn Flakes, Froot Loops  
Peach, Dried Apricot, Blueberries

#### Bakery 🌿

Butter Croissant, Sultana Roll,  
Chocolate Roll, Custard Pastry, White Loaf,  
French Baguette, Country Style Bread

Spread: Butter, Marmalade

#### Cold Appetizers 🌿

Assorted Cold Cuts with Garnish  
Cheese Board with Grape & Relish  
Air Flown Salad with Capsicum  
Cherry Tomatoes, Cucumber, Olives  
Varieties of Yoghurt

#### House Dressings 🌿

French Vinaigrette, Thousand Island

#### Western

Sautéed Onion Chicken Chipolata  
Grilled Chicken Ham  
Cajun Chicken and Egg Wrap 🌿  
Grilled Herbs Tomato 🌿  
Cheesy Baked Fusilli and Beans 🌿  
Triangle-shaped Hashbrown 🌿  
French Toast 🌿

#### Eggs Action Station

Poached Egg Benedict  
Scrambled Egg 🌿  
Fried Egg 🌿  
Mushroom Omelette 🌿

Condiments: Chilli Sauce, Tomato Ketchup

#### Pancake Station

Fresh Pancake with Honey 🌿

#### Chinese

Fried Bee Hoon with Crispy Mock Goose 🌿  
Chee Cheong Fun with  
Sweet Sauce & Roasted Sesame 🌿  
Yu Tiao, Butterfly Bun with Soya Milk 🌿  
Steamed Bao 🌿  
(Kaya Bao, Lotus Paste Bao)  
Steamed Tim Sum  
(Har Kau, Chicken Stew Mai)

Condiments: Pickled Green Chilli,  
Tomato Ketchup, Chilli Sauce

#### Malay & Indian 🌿

Indian Prata  
Sambal Curry  
Nasi Lemak

Condiments: Sambal Chilli,  
Fried Peanuts, Cucumber,  
Hard Boiled Egg.

#### Beverage

Freshly Brewed  
Owa Coffee & Tea

🌿 Vegetarian option | Subjected to adjustments due to ingredient availability.