

# VEDA<sup>®</sup> PAVILION

## Dim Sums

### Vegetable Dumpling (V)

Mixed vegetable & garlic dumpling in crispy rice pastry

### Char Sui

Barbecue chicken in a white fluffy bun

### Seafood Sui Mai

Minced seafood & spring onion

 *Oroya Sushi Wine, Freixinet, Castilla, Spain*

### Dim Sum Platter – Perfect To Share

Selection of Char Sui, Seafood Sui Mai & Vegetable Dim Sum served alongside our classic dipping sauces

## Indian Light Bites

### (VP) Homemade 'Punjabi' Samosas (N) (S) (V)

Crushed baked potato, cashew nuts, peanuts & peas tempered with garam masala & served with homemade mint chutney

### Chicken 'Kathi' Wrap (S)

Julienne of chicken, peppers & onion wrapped in an egg layered chapatti

 *Chenin Blanc, KWV, Paarl, South Africa*

### Lamb Boti Kebab (S)

Boneless pieces of tender lamb marinated in yoghurt, ginger garlic paste, lemon juice & spices. Served grilled alongside mint chutney & grilled whole wheat paratha

 *Cabernet Sauvignon, Classico, Carta Vieja, Chile*

### Indian Platter – Perfect To Share (N) (S)

Selection of Homemade 'Punjabi' Samosas, Chicken 'Kathi' Wrap & Lamb Boti Kebab

## South Asian Favourites

### Homemade Vegetable Spring Rolls (V)

Sautéed crisp vegetables, coriander & ginger wrapped in crisp pastry, served with lime, black bean & chilli dipping sauce

### Chilli & Garlic Edamame (N)

Steamed green soya beans tossed in black bean chilli, oyster & soya sauce

### Chicken Yakitori (N)

Grilled marinated chicken skewers served with a choice of teriyaki or peanut sauce

 *Chardonnay, Twin Vines, Colombia Crest, U.S*

### Tempura Fried Prawns

Tempura fried gulf prawns with sweet chilli sauce

 *Sauvignon Blanc, Yealands Way, New Zealand*

### Asian Platter – Perfect To Share (N)

Selection of Homemade Vegetable Spring Rolls, Chicken Yakitori & Tempura Fried Prawns

## Soups

### Tom Yum Goong

Spicy prawn soup with shitake mushrooms & lemongrass

 *Chenin Blanc, KWV, Paarl, South Africa*

### Classic Crab & Asparagus Soup

Soft shell crab meat & green asparagus cooked in a creamy coconut stock

### Lentil 'Shorba' (S)

Lentil & coconut soup seasoned with cumin & fresh coriander

## Salads

### Shrimp & Noodle Salad

Rice noodle, carrots, ginger, light chilli, shitake mushrooms & sesame ginger dressing

 *Sauvignon Blanc, Yealands Way, New Zealand*

### Bang Bang Chicken (N)

Poached chicken, cucumber, cherry tomato, green beans, spring onion & crisp leaves tossed in sweet chilli sesame peanut sauce

 *Chardonnay, Twin Vines, Colombia Crest, U.S*


### Garden Salad (V)

Cucumber, beef tomato, fresh mint, crisp leaves, red onion, bell pepper with lemon & thyme dressing

## Mains

### Thai Green Curry (S)

A Veda classic! Tender chicken, eggplant & Thai basil in a rich green curry sauce served alongside steamed Jasmine rice

 *Chenin Blanc, KWV, Paarl, South Africa*

### Seafood Curry (S)

Calamari, Hoki & Gulf shrimps in our Veda red curry sauce, served alongside steamed Jasmine rice

### (VP) Smoked Chicken Makhani (N) (S)

Charcoal smoked tandoori marinated chicken, cooked in rich tomato cashew gravy, alongside vegetable pulao & whole wheat paratha

 *Shiraz Sunrise, Concha Y Toro, Chile*

### Mushroom Mattar Masala (V)

Fresh button mushrooms & green peas cooked in mild onion cashew gravy served alongside vegetable pulao

### Masala Prawns

Stir-fried jumbo prawns lightly sautéed & tossed in yoghurt & 'Potli' spices alongside grilled paratha

 *Sauvignon Blanc, Yealands Way, New Zealand*

### Roasted Duck

Our twist on a classic Singaporean dish! Crispy duck shredded, warm pancakes, leeks & cucumber served with hoi sin dipping sauce

 *Cotes Du Rhone, Domaine Du Chene, Rhone, France*

### Wok Fried Beef Teriyaki

Teriyaki marinated strips of beef tossed with broccoli, red peppers, sweet carrots & spring onions, alongside steamed Jasmine rice

 *Cabernet Merlot, Robert's Rock, Paarl, South Africa*

## Noodles

### Chinese Wok Fried Vegetable Noodles

With Egg & Chicken

With Prawns or mix of all three

### Pad Thai (N) (S)

Stir fried rice sticks, bean sprouts, crushed peanuts, eggs & Thai tamarind sauce

With Chicken

With Prawns or mix of all three

 *Sauvignon Blanc, Yealands Way, New Zealand*

### Singapore Rice Vermicelli (S)

Rice vermicelli, shrimp & chicken tossed with curry spices, spring onion & bean sprouts

## Rice

### Vegetable Pulao (N) (V)

Dum cooked basmati rice with saffron & vegetables seasoned with 'Garam Masala'

### Indonesian Nasi Goreng

Chicken & shrimp fried rice served with chicken satay & fried egg

### Chinese Fried Rice

With Egg or Chicken

With Prawns or mix of all three

## Sides

### Steamed Edamame

### Whole Wheat Paratha

### Jasmine Rice

### Broccoli & Bok Choy

## Desserts

### Homemade Sorbet

Homemade iced fruit sorbet

### Tropical Fruit Salad

Fresh cut seasonal fruits served with vanilla syrup

### Mango & Passionfruit Trifle

Layer of passionfruit cream & ripe mango on a finger sponge biscuit finished with Chardonnay jelly

 Suggested Wine Pairing