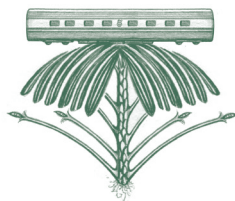
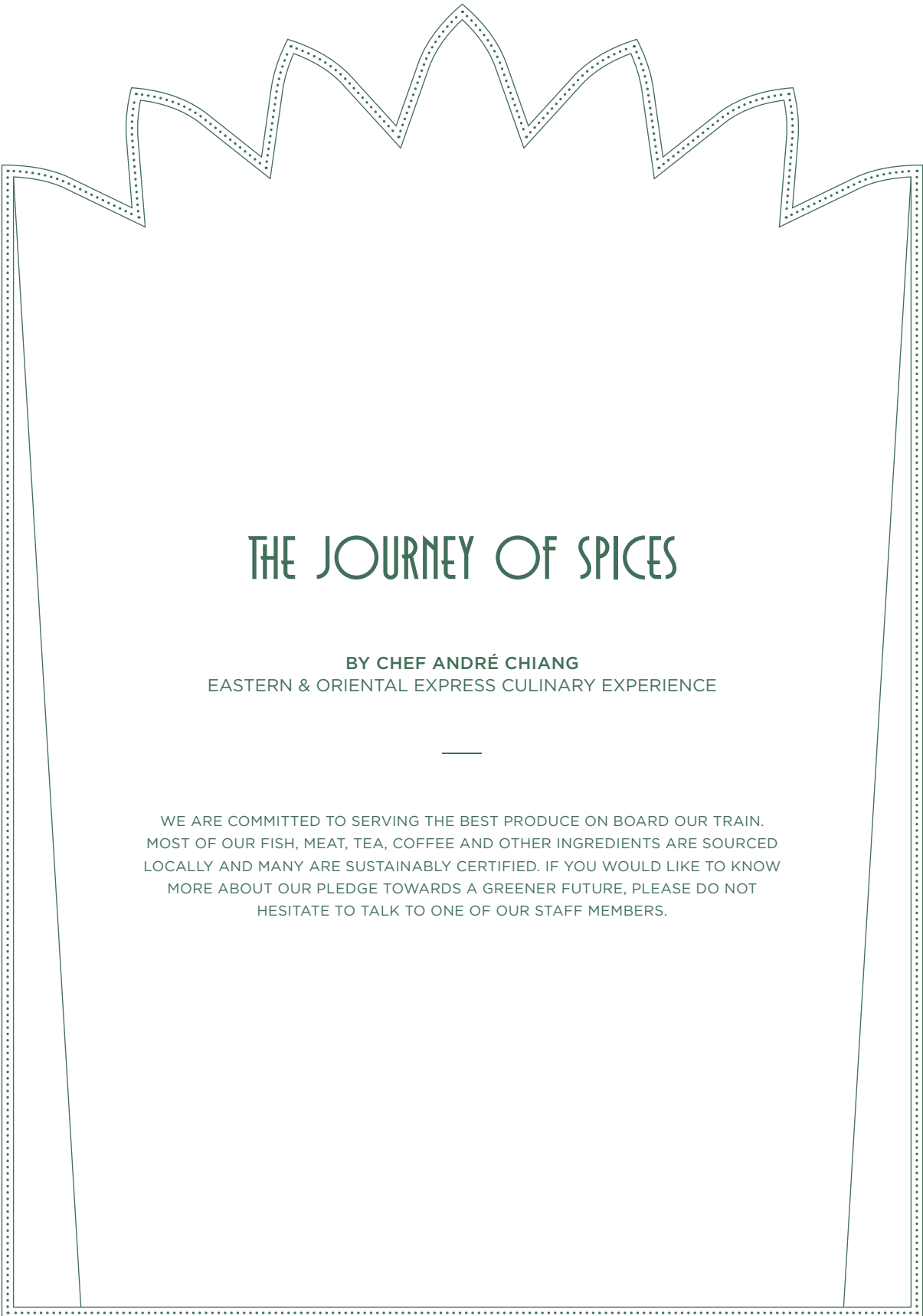


ADISORN





THE JOURNEY OF SPICES

BY CHEF ANDRÉ CHIANG
EASTERN & ORIENTAL EXPRESS CULINARY EXPERIENCE

WE ARE COMMITTED TO SERVING THE BEST PRODUCE ON BOARD OUR TRAIN. MOST OF OUR FISH, MEAT, TEA, COFFEE AND OTHER INGREDIENTS ARE SOURCED LOCALLY AND MANY ARE SUSTAINABLY CERTIFIED. IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR PLEDGE TOWARDS A GREENER FUTURE, PLEASE DO NOT HESITATE TO TALK TO ONE OF OUR STAFF MEMBERS.

DINNER

CRISPY TOFU HOKAIDO SPRING ROLL
WITH CHILLI AND SICHUAN PEPPER

◦

SWEET CORN SOUP WITH FRESH HERBS AND EGG WHITE

◦

MISO EMULSION ON SEARED TRUFFLE GNOCCHI AND CHIVES

OR

"JUNGLE BOUILLON" TEMPURA VEGETABLES
ROUILLE SAUCE OF LOCAL FRESH HERBS AND SPICES

◦

CHEF ANDRE'S SECRET JUNGLE SPICES
GUANAJA GANACHE AND CARDAMOM MILK

◦

MIGNARDISES



CERTAIN DISHES CONTAIN ONE OR MORE OF 14 ALLERGENS.
THE ALLERGENS ARE CELERY, CEREALS CONTAINING GLUTEN,
CRUSTACEANS, EGGS, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUTS,
PEANUTS, SESAME SEED, SOYA AND SULPHUR DIOXIDE. IF YOU ARE
AFFECTED BY ANY OF THE ABOVE ALLERGENS, PLEASE NOTIFY
OUR STAFF OR ASK FOR FURTHER INFORMATION.

GRATUITIES ARE AT YOUR DISCRETION.