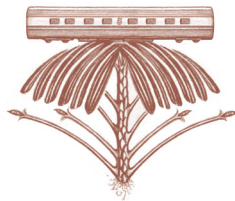
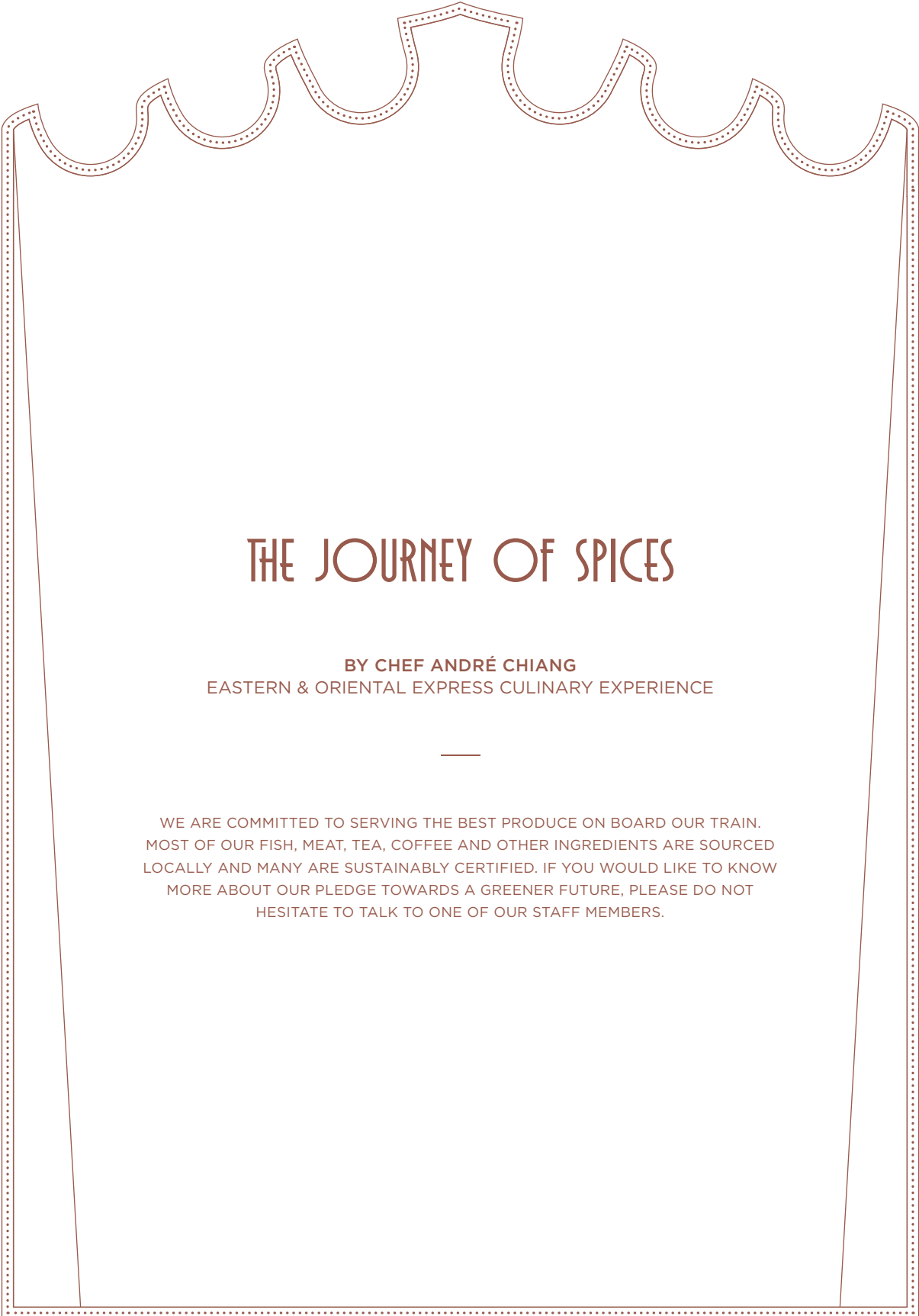


MALAYA





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

MAPO TOFU
CRISPY TOFU MIKADO SPRING ROLL
WITH CHILLI AND SICHUAN PEPPER

•

SHRIMP AND CLAM MISO BISQUE
TOFU, KAI-LAN AND FRESH WAKAME

•

NINE PEPPER JUS
SIXTEEN-HOUR BRAISED BEEF CHEEK, CLASSIC POMME PURÉE

OR

STEAMED RED SNAPPER IN GINGER
PICKLED WILD CHINESE OLIVES, SCALLION AND CILANTRO PESTO

•

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.