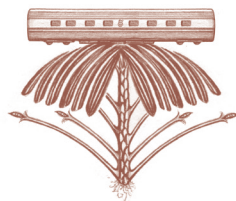
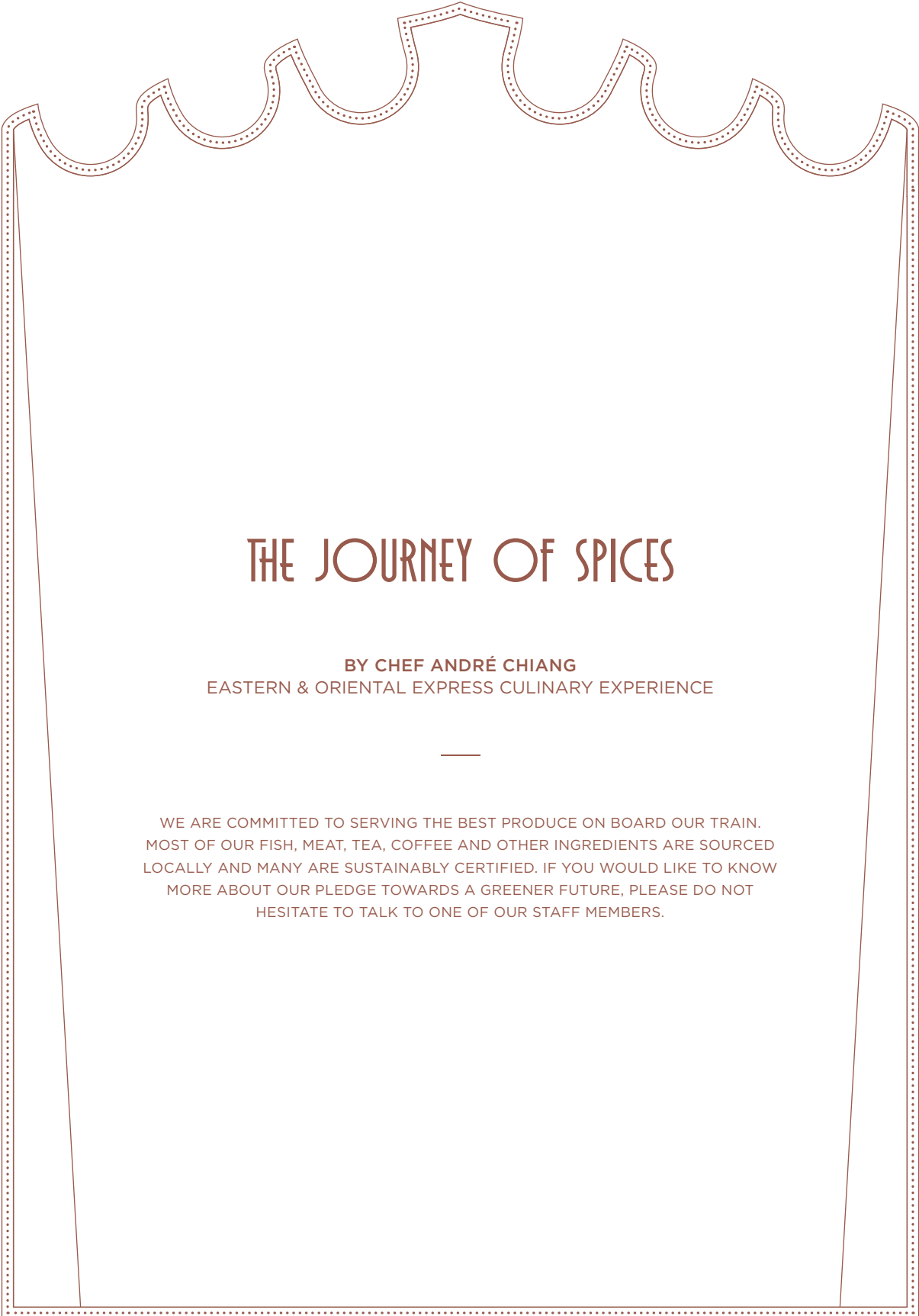


MALAYA





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.

LUNCH

KIMCHI NIÇOISE
HARICOTS VERTS, ASIAN CAPERS AND CHAMPAGNE VINAIGRETTE

oo

GREEN CURRY FRIED RICE
BABY ZUCCHINI AND FRIED CRISPY MUSHROOM XO

OR

OVEN-BAKED BROCCOLI STEAK
HERBAL CRÈME FRAÎCHE, OEUF BROUILLÉS AND QUINOA COUSCOUS

oo

FLAVOUR OF S.E.A.
COCONUT BLANCMANGER WITH NYONYA CHENDOL

oo

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.