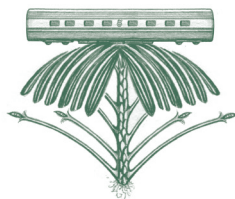
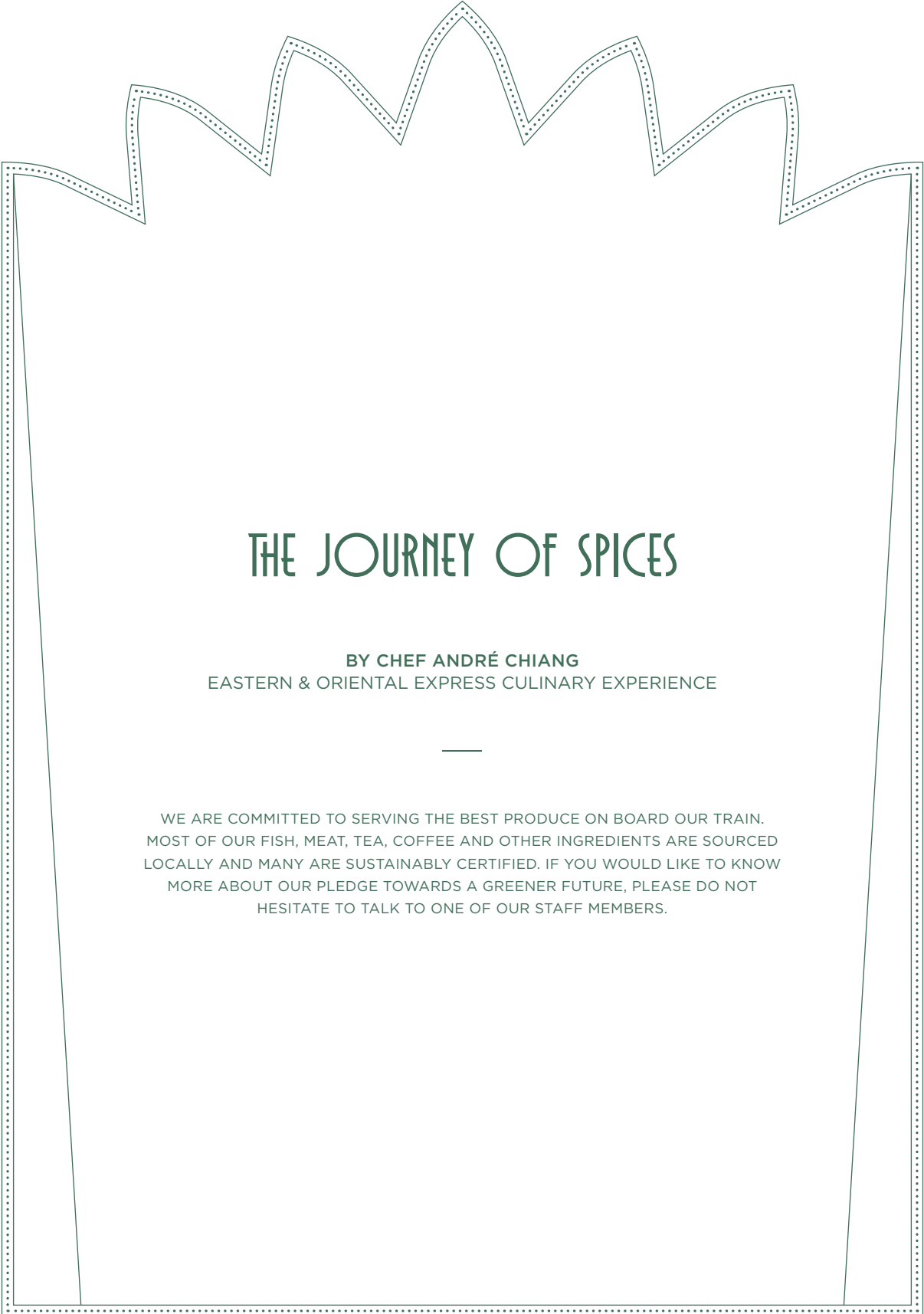


ADISORN





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.

LUNCH

KIMCHI NIÇOISE
HARICOTS VERTS, SEARED TUNA, ASIAN CAPERS
AND CHAMPAGNE VINAIGRETTE

••

GRAIN-FED WAGYU BEEF SUKIYAKI
CRISPY UDON GALETTE, POACHED EGG AND CARAMELISED ONION

OR

SEAFOOD LAKSA FRIED RICE
TIGER PRAWN, SQUID AND SCALLOP XO

••

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

••

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.