

# AIR

*A La Carte*

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*Our Chef has chosen a light exhilarating a la carte menu waiting to be explored*

*Inspired from the flair of South East Asian Cuisine  
with an authentic touch of French "savoir faire"*

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## Entrées

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California Cobb Salad	26
Prawn Tail, Scallops & lobster, black olives, cherry tomatoes, blue cheese, cucumber, crisp prosciutto & Pepper cream dressing	
Larb Gai	19
Spiced minced chicken salad	
Coconut Husk Smoked Salmon	19
Warm potato salad & fresh lime dressing	
Pha Pla Tuna	22
Tuna Salad infused with Lemongrass, lime & mint leaves with spicy dressing	
Grilled Scallop & BBQ duck	23
White raisin & champagne dressing	
San choy Bau	18
Lean Pork chopped & cooked with soy, ginger, garlic, rice wine & five spice served in crisp lettuce cups	
Kang Samoon Prai	27
Lobster salad flavoured with Thai herbs in a mild chilli dressing	
BBQ Beef Salad	20
Korean style sesame, garlic, green onion dressing & crisp lettuce	
Seafood Chowder	12
Selected seafood with cream, white wine & herbs & crisp garlic loaf	
Chicken & sweet corn soup	9
Feathered with egg & soy	

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## Light & Easy

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Lean Grilled Beef tenderloin wraps	22
Crisp lettuce, smoked bbq chili sauce, peppers, Salsa & guacamole, french fries	
Tandoori Chicken, Roti Sandwich	22
Lean chicken roasted in spices, crisp salad, mango chutney, cucumber Raita, grilled Malay flat bread	
Gourmet Beer Burger on a sour bun	34
Marinated Australian beef drowned in corona beer, topped with avocado, pickled, beetroot, jalapeno, Fried egg, bbq relish & sour cream	

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## Mains

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<b>Hainanese Chicken Rice</b> Steamed with broth, chilli, soy & vegetables	24
<b>Soft Shell Crab</b> Thai inspired seafood risotto & Tom Yam broth	26
<b>Butter Prawns</b> Seasoned in fragrant sambal, coconut rice & curry leaf butter	28
<b>Char Kway Teow</b> Stir Fried flat rice Noodles with chicken, seafood, chives & bean sprouts	22
<b>Rendang Minang</b> Slow braised beef cubes with fragrant spices steamed rice & popadoms	22
<b>Char Grilled Australian Black Angus rump (220gm)</b> Chunky house fries, asparagus & béarnaise sauce	28.30
<b>Grilled Mango &amp; Prawns</b> Pomello, cucumber, green papaya salad & lime dressing	26
<b>Baked Reef Fish Serai</b> Simmered in lemon grass & curry spices & pandan coconut rice	26
<b>Sarawak Laksa</b> Lemon grass, coconut milk, prawn chicken, broth with omelette & bean sprouts	20
<b>Today's Catch</b> "Your Server will be happy to advise you"  Fresh reef fish delivered daily, served with fresh vegetables & potatoes Or Salad & fries, with citrus & coriander butter	27

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## Sides

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French Fries	10
Steamed Vegetables	10
Mashed Potato	10
Garden Salad	12

## Vegetarians

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Southern Indian Style Vegetable Curry Raita, popadoms & biriyani Rice	22
Singapore Beehoon Goreng Wok fried thin glass noodles, greens, bean sprout & mushrooms	22
Indian Paneer Cheese masala with vegetables & masala butter gravy	22
Gado Gado Indonesian vegetables salad with spicy peanut sauce	20
Thai Massaman Yellow Curry Cauliflower, broccoli, peas, beans, tomato & baby corn, with Jasmine rice	22

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## Dessert

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Romanoff Strawberries with Soft Pavlova	12
Tiramisu Sponge fingers macerated in coffee liquor with mascarpone cream	15
Chocolate Mud cake with berry compote Malted Strawberry ripple ice cream	12
Fresh fruits with sorbet Accompanied with purees & Sauces	13
Ice Cream Sundae Flavoured ice creams with chocolate & fruit sauces, Marshmallows, nuts & wafers	13.50

## Cheese

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Fine chesses selection With oatmeal biscuits, red wine poached pear & fig paste	18
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