

MEAT @MAKAN



**THURSDAY
DINNER**

**6.30PM -
9.30PM**

5, 12, 19 & 26 SEPTEMBER 2024

**\$88++ PER ADULT
\$29.90++ PER CHILD**
Aged 6 - 11 years old



BOOK NOW

*Exclusively for reservations



PREMIUM CUTS

CHARCOAL GRILL

AUSTRALIA M8 WAGYU MEDALLION STRIPLOIN STEAK

CHEF LIVE CARVING

SLOW ROASTED GRAIN-FED AUSTRALIA RIBEYE

AUSTRALIA M9 FULLBLOOD WAGYU RUMP

AUSTRALIA WAGYU HAMBURG PATTY

**OVEN ROASTED PORK RIBS
WITH SMOKE BALSAMIC BBQ GLAZED**



Vegetarian



Contains Pork



DIY CAESER SALAD IN PARMESAN CHEESE WHEEL

Baby Romaine | Quail Egg | Parmesan Cheese | Smoked Salmon |
Anchovies | Crouton | Homemade Caesar Dressing

GARDEN GREENS SALAD BAR

Mesclun Greens | Baby Romaine | Iceberg Butter Head | Green Coral | Lollo Rosso

Condiments: Alfalfa Sprout, Cherry Tomato, Beet Root, Sunflower Seed, Pumpkin Seed, Raisin,
Sultana, Chickpea, Edamame, Sweet Corn Kernel, Black Olive, Kidney Bean

Dressings: Balsamic Vinaigrette, Extra Virgin Olive Oil, Red Wine Vinegar,
Thousand Island, Creamy Goma, Honey Mustard


BREAD & LOAVES

Stone Oven Olive Bread | French Baguette | Pretzel | Hard Rolls with Butter

SOUP OF THE DAY

Lobster Bisque

BBQ STATION

Crackling German Pork Knuckle with Sauerkraut 

Cajun Spice Roasted Spring Chicken

Erdinger Dunkel Glazed Gammon Ham with Pineapple & Cherry 

Whole Roast Lamb Leg with Rosemary and Garlic

Shawarma Chicken with Condiments

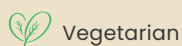
Taco Shell | Cheese | Jalapeno | Onions | Guacamole

Assorted Grilled Gourmet Sausages

XL Chicken Satay & Condiments

Sauces: Roasted Beef Demi Glaze, Grain Mustard Cream Sauce, Dijon Mustard, Pommery Mustard,
German Sweet Mustard, Horseradish, Black Truffle Butter, Herb Garlic Butter

Condiments: Gherkin, Pearl Onion, Pickled Daikon, Kimchi,
Braised Sauerkraut & Apple, Raw Garlic



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CATCH OF THE DAY

Whole Salmon Fillet with Tomato | Fennel and Lemon

GARDEN

Roasted Whole Cauliflower with Garlic, Parmesan Cheese & Parsley 

Spices Rub Roasted Duo Colour Zucchini with Tomato on Pesto 


Deep Fried Baby Corn with Hummus & Chili Flake 


Baked Button Mushroom with Balsamic Glaze

POTATOES


Trio Cheese Gratin Layered Potato (Mascarpone / Parmesan / Mozzarella) 

Sea Salt & Paprika Seasoned Potato Wedges 

Melted Cheese Mashed Potato with Bacon 

Roasted Potato with Herbs & Bacon 

SNACKS

Deep-fried Onion Ring | Jalapeno with Cheese Fritter | Breaded Mozzarella
Cheese Stick | Spiral Potato Fries 



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DESSERTS

Beeramisu (Beer in Tiramisu)
Chocolate Guinness Mousse cup
German Beer Cheesecake
Black Forest Cake
Kaya Custard Cream Puff
Lychee Rose Swiss Roll
Assorted Cut Fruit (4 Types)
Hot Local Dessert of The Day
Chilled Dessert Soup of The Day

ICE CREAM (4 TYPES DAILY)

Thai Milk Tea | Tutti Fruity | Coconut | Double Chocolate | Strawberry | Vanilla

JUICE OF THE DAY (2 TYPES DAILY)

Apple Juice | Fruit Punch | Orange Juice

HOT BEVERAGES

Coffee | Tea

Complimentary Assorted Cheese Platter with any purchase of 1 bottle of wine



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