

The image features a white background with several overlapping, stylized geometric shapes in the corners. These shapes are filled with intricate patterns in shades of blue, orange, and white. The patterns include stars, floral motifs, and geometric tessellations. The shapes have a slight drop shadow, giving them a 3D appearance as if they are floating above the page.

sago

THE MIDDLE EAST FLAVOURS



THE OASIS SPREAD

A tropical-inspired selection featuring sago in both savory and sweet forms—comforting, refreshing, and perfect for any occasion.

Butter Masala Roast

Tandoor-roasted chicken in a smooth tomato cream — a North Indian classic reimagined with subtle Arabic accents.

Aleppo Chicken Kebab

Marinated in red pepper and garlic, flame-grilled and juicy — a Levantine street food icon.

Classic Hummus Tahina

Timeless smooth chickpeas, lemon, tahini, and olive oil

Shawarma Pita Bites

Grilled chicken wrapped with pickles and toum in fresh-baked pita — sliced into satisfying bites.

Fattoush Garden Toss

Fresh and zesty heirloom vegetables with toasted pita, lemon-sumac vinaigrette

Cream-Filled Shaabiyat

Flaky golden pastry layered with sweet clotted cream — garnished with pistachio dust.

DRINKS

Mocktail

Rose & Pomegranate Sparkler

Refreshing Pomegranate juice, rose water, lime, and soda

Flavoured Water

Cucumber, Mint & Lime

Crafted for a diverse Malaysian audience, rooted in artisanal Middle Eastern flavours, with no MSG, no preservatives, and everything made from scratch.



THE NOMAD'S TABLE

A global journey of flavors where sago meets spice, herbs, and heart—bold, diverse dishes inspired by culinary paths less traveled.

Roast Chicken Kabsa

Fragrant Gulf-style rice layered with spices, nuts, and slow-cooked chicken — a nod to the heart of Najd.

Kofta Mashwi

Hand-formed minced beef and parsley skewers — smoky, spiced, and fire-seared to perfection.

Muhammara Aleppo Pepper Dip

Rich and tangy walnuts, roasted peppers, pomegranate molasses

Mashrou' Pastries

Golden baked crisp hand-folded parcels filled with thyme, cheese, or tomato —inspired by Palestinian street carts.

Herb & Cucumber Chopped Salad

Flat-leaf parsley, tomato, cucumber, and red onion — tossed lightly in olive oil and citrus.

Coconut Dark Chocolate Bites

Smooth and rich Shredded coconut and condensed milk set in dark chocolate

DRINKS

Mocktail

Citrus Date Mojito

Fresh lime, date syrup, mint, and soda — zesty and grounded with a mellow sweetness.

Flavoured Water

Orange & Basil

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THE CARAVAN TABLE

A flavorful journey through the Middle East, featuring aromatic spices, grilled meats, and vibrant dishes inspired by traditional markets and nomadic feasts.

Damascene Biryani

Spiced chicken with aromatic basmati rice, raisins, and herbs — where Indian technique meets Levantine warmth.

Moroccan Lamb Brochette

Chargrilled lamb cubes rubbed with ras el hanout and olive oil — bold, earthy, and aromatic.

Smoked Moutabbal

Charred eggplant blended with garlic and tahini — a smoky dip from the fire-grilled kitchens of Jordan.

Roasted Chicken & Batata Harra

Tender chicken with spiced roasted potatoes, garlic oil, and lemon — Beirut's comfort on a plate.

Fattoush Garden Toss

Fresh and zesty heirloom vegetables with toasted pita, lemon-sumac

Cream-Filled Shaabiyat

Flaky golden pastry layered with sweet clotted cream — garnished with pistachio dust.

DRINKS

Mocktail

Saffron Mango Breeze

Lush and exotic fresh mango with saffron syrup, lime juice

Flavoured Water

Pineapple & Mint

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THE SPICE TRAIL TABLE

Discover the bold flavors of the Middle East with this spice-rich menu, inspired by ancient trade routes and timeless culinary traditions.

Charcoal Grill Platter

A tasting board of lamb, chicken, and kofta skewers — served with sumac onions and house sauces.

Maghrebi Market Stir-Fry (Vegan)

Braised mushrooms, peppers, and onions tossed with North African spice oil — meaty, without the meat.

Classic Hummus Tahina

Timeless smooth chickpeas, lemon, tahini, and olive oil

Chicken Satay Mashup

Skewers glazed in tamarind, coriander, and chilli — a bold fusion of Southeast Asia and the spice routes.

Herb & Cucumber Chopped Salad

Flat-leaf parsley, tomato, cucumber, and red onion — tossed lightly in olive oil and citrus.

Coconut Dark Chocolate Bites

Smooth and rich shredded coconut and condensed milk set in dark chocolate

DRINKS

Mocktail

Cardamom Peach Fizz

Peach nectar, crushed cardamom, lemon, and sparkling water — aromatic and lively

Flavoured Water

Strawberry, Mint & Lime

OPTIONAL SIDES

You may choose to include any of the following to complement your menu selections:

Pickled Chilli Slivers

Fresh green chillies lightly pickled with lemon juice and salt — sharp and fiery

Pickled Daikon & Carrot

Crunchy and tangy — a refreshing textural counterpoint to grilled meats and dips.

Feta Cheese Crumble

Creamy, salty, and tangy — a cooling topping perfect for salads or dips.

Saffron Basmati Rice

Steamed long-grain rice infused with saffron threads — fragrant, golden, and luxurious.

MIDDLE EASTERN BUFFET MENU

MAIN PLATES

Butter Masala Roas
Roast Chicken Kabsa
Damascene Biryani
Charcoal Grill Platter

GRILLED ITEMS

Aleppo Chicken Kebab
Kofter Mashwi
Moroccan Lamb Brochette

SMALL PLATES & WARM BITES

Shawarma Pita Bites
Mashrou' Pastries
Roasted Chicken & Batata Harra
Maghrebi Market Stir-Fry (Vegan)
Chicken Satay Mashup

DIPS & MEZZE

Classic Hummus Tahina
Smoked Moutabbal
Muhammara Aleppo Pepper Dip

SALADS

Fattoush Garden Toss
Herb & Cucumber Chopped Salad

DESSERTS

Cream-Filled Shaabiyat
Coconut Dark Chocolate Bites

FLAVOURED WATERS

Cucumber, Mint & Lime
Orange & Basil
Pineapple & Mint
Strawberry, Mint & Lime

MOCKTAILS

Rose & Pomegranate Sparkler
Citrus Date Mojito
Saffron Mango Breeze
Cardamom Peach Fizz

OPTIONAL ADD-ONS

Pickled Chilli Slivers
Pickled Daikon & Carrot
Feta Cheese Crumble
Saffron Basmati Rice