



**RESOURCE LIBRARY - ROOM SERVICE
Menu Specification Sheet**

CODE: 03.12.015

EDIT/ON: 1

PAGE 1 of 6

STANDARD SPECIFICATIONS - ROOM SERVICE MENU

NAME OF DISH	SILVERWARE	CHINAWARE	INGREDIENTS	ACCOMPANIMENTS	GUEST EXPLANATION
<u>Hot & Cold Appetizers</u> PRAWNS	Hors d' Oeuvres knife & fork	Dinner plate	3 Nos. Prawns, Red & green lettuce, avocado fanned	Nut dressing and tomato salsa. Lime wedge, Basil	Fine combination of avocado and boiled prawns served with nut dressing and tomato salsa
CRISPY POTATO SKINS "MEXICANA"	Hors d' Oeuvres knife & fork	Medium Chinese plate	Deep fried scooped halves of potato cheddar, sour cream, chives cream and bacon		Fried scooped potatoes filled with bacon, chives and sour cream and gratinated with cheddar cheese served hot
ITALIAN PARMA HAM	Hors d' Oeuvres knife & fork	Dinner plate	1/8 of cantaloupe, melon, 4 slices of Parma ham, lettuce	Grapes & strawberry	Delicious air-dried ham and cantaloupe melon served on a bed of lettuce with grapes and strawberry
<u>From the Soup Kettle</u> GAZPACHO ANDALUCIA	Soup spoon	Rolly polly glass, supreme bowl	Puree of tomato, cucumber/capsicum	Croutons, diced tomato/cucumber and capsicum	Puree of cucumber, capsicum and tomato served iced chill with its traditional accompaniments.
SEAFOOD BISQUE	Soup spoon	Underliner & doily	Shell fish bisque cream, seafood pieces		Seafood bisque served piping hot with a hint of Cognac
HUNGARIAN GOULASH SOUP	Soup spoon	Double end soup cup	Cubes of beef fillet, potatoes and diced vegetables, brown stock, paprika powder		Traditional Hungarian beef goulash made out of imported beef fillet and flavoured with paprika and caraway
CREAMY GREEN PEA SOUP	Soup spoon	Double end soup cup	Green pea cream soup with Frankfurter beef sausage		Green peas soup with Frankfurter



**RESOURCE LIBRARY - ROOM SERVICE
Menu Specification Sheet**

CODE: 03.12.015

EDIT/ON: 1

PAGE 2 of 6

NAME OF DISH	SILVERWARE	CHINAWARE	INGREDIENTS	ACCOMPANIMENTS	GUEST EXPLANATION
<u>Salads</u> CHICKEN & ORANGE SALAD	Hors d'oeuvres	Medium Chinese plate	Boiled chicken breast, orange segments, cottage cheese, lettuce	Orange segments, spring onions cottage cheese and curry powder	Shredded boiled Supreme of chicken on a bed of iceberg lettuce garnished with orange segments topped with curried cottage cheese dressings
FARMER'S SALAD	Hors d'oeuvres	Medium Chinese plate	Smoked chicken, ham, bacon, cheddar cheese, egg, tomato, olive and green salad	Blue cheese dressing	Smoked chicken, ham, bacon and cheddar cheese served on fresh green salad
TRICOLORE SALAD WITH BASIL DRESSING	Hors d'oeuvres	Medium Chinese plate	Mozzarella, tomato, avocado, iceberg lettuce	Fresh basil dressing and lime	Fine combination of Mozzarella, tomato, avocado and ice berg lettuce served with fresh basil dressing

<u>Sandwiches</u> AUSTRALIAN STEAK SANDWICH	A.P. Knife & fork	Dinner plate	120 gms. Australian mini Sirloin, French bread, lettuce, tomato and onion	French fries and coleslaw, tomato ketchup	Tender Australian Sirloin steak grilled to perfection served on toasted French bread with onion, tomato and lettuce. Accompanied by French fries and coleslaw
THE TAPROBANE BEEF BURGER	A.P. Knife & fork	Medium dinner plate	Beef pattie, sesame bun, lettuce, tomato and onions	French fries, tomato ketchup	Beef burger grilled and served on a sesame bun with tomato onions and lettuce
THE OBEROI CLUB	A.P. Knife & fork	Medium Chinese plate	Toasted bread, fried egg, bacon, boiled chicken, lettuce and tomato	Cole Slaw, French fries, tomato ketchup	Traditional triple decker sandwich filled with fried egg, bacon, chicken, lettuce and tomato
SANDWICH OF YOUR CHOICE	A.P. Knife & fork	Extra large dinner plate	3x60 gms. Port. Tenderloin, noodles, vegetables, sliced onions and bell pepper	Paprika sauce, noodles	Pan fried pork tenderloin served with braised vegetables, ice paprika demi glace and fettucine



**RESOURCE LIBRARY - ROOM SERVICE
Menu Specification Sheet**

CODE: 03.12.015

EDIT
ON: 1

PAGE 3 of 6

--	--	--	--	--	--

NAME OF DISH	SILVERWARE	CHINAWARE	INGREDIENTS	ACCOMPANIMENTS	GUEST EXPLANATION
<i>International Favourites</i> MEDALLIONS OF PORK TENDERLOIN	A.P. Knife & fork	Extra large dinner plate	3x60 gr. Pork Tenderloin, fettucine, vegetables, sliced onions and bell pepper	Paprika sauce, Fettucine	Pan fried pork tenderloins served with braised vegetables, in paprika demi glace and fettucine
PENNE OR SPAGHETTI	A.P. Knife & fork and dessert spoon	Au Gratin bowl with oval plate, underliner	Penne or Spaghetti boiled and tossed in butter	Grated Parmesan cheese	Italian pasta, Parma or spaghetti tossed in butter served with your choice of sauce (Napolitano, Carbonara, Marinara Bolognese) accompanied by grated Parmesan cheese
ROASTED CORNFED SPRING CHICKEN	A.P. Knife & fork	Extra large plate	Boneless spring chicken, BBQ sauce rice, vegetables	Barbeque sauce	Roasted boneless spring chicken dressed with BBQ, soy and ginger sauce served with steamed rice and vegetables
TURKEY PICCATA MILANESE	A.P. knife & fork	Extra large dinner plate	Two turkey breasts escalope's, tomato, spaghetti, vegetables	Tomato Concasse	Escalope's of turkey pan-fried
IMPORTED FILLET OF BEEF TENDERLOIN	Steak knife & fork	Extra large dinner plate	200 gms imported Australian beef fillet. French fries OR Baked potatoes, vegetables	Pepper sauce OR béarnaise OR herb butter Baked potato or Fries	Tender Australian beef fillet grilled to your taste served with your choice of sauce



**RESOURCE LIBRARY - ROOM SERVICE
Menu Specification Sheet**

CODE: 03.12.015

EDIT/ON: 1

PAGE 4 of 6

NAME OF DISH	SILVERWARE	CHINAWARE	INGREDIENTS	ACCOMPANIMENTS	GUEST EXPLANATION
AUSTRALIAN LAMB CUTLETS	A.P. Knife & fork	Extra large dinner plate	Three lamb chops, vegetables, French fries	Mint sauce	Herb marinated New Zealand lamb chops grilled and served with French fries, buttered vegetables and mint sauce
CHICKEN IN A BASKET	A.P. Knife & fork	Extra large dinner plate	Crumbed herb marinated chicken pieces, French fries	Tartare sauce	Golden fried herb marinated crumbed chicken morsels served in a basket with French fries and Tartare sauce
FISH N' CHIPS	Fish knife & fork	Cheese plate	Two seasoned battered fish fillets, French fries	Tartare sauce	Marinated butte fried fish fillets served with French fries, tartare
THE CATCH OF THE DAY	Fish knife	Cheese plate	Fish fillets, buttered vegetables	Garlic and herb butter sauce	Pan-fried marinated fish fillet served with vegetables, rice or potato
GRILLED TIGER PRAWNS	Fish knife & fork	Extra large dinner plate	5 Large prawns, vegetables, saffron rice	Spicy garlic butter	Prawns grilled to perfection served with melted butter accompanied by vegetable and rice

<i>Oriental Delicacies</i> TEMPERED PRAWNS	Fish knife & fork	Medium Chinese plate	6 Devilled shrimps. Spring onion, tomato sauce, soy sauce, chilli	Steamed rice	Wok fried golden shrimps with a Chinese touch served with steamed rice
KADAI GOSHT	A.P. knife & fork	Dinner plate	Boneless cubes of mutton, Indian spices and herbs	Naan or rice	Indian style semi spiced boneless mutton curry
THE TRADITIONAL NASIGORENG	A.P. knife, fork and rice spoon	Oval medium Chinese plate	Rice, shrimps, spices, soy sauce, fried egg, chicken and beef sate	Peanut sauce, prawn crackers	The traditional Indonesian Nasi goreng (prawns fried rice) served with chicken and beef sate and fried egg accompanied by peanut



**RESOURCE LIBRARY - ROOM SERVICE
Menu Specification Sheet**

CODE: 03.12.015

EDIT/ON: 1

PAGE 5 of 6

					sauce
CHILLI CHICKEN WITH CASHEWNUTS	A.P. knife, fork and rice spoon	Oval medium Chinese plate	Boneless chicken cubes, honey, chilli, cashew nuts, Oyster sauce, garlic and ginger, steamed rice		Popular sweet and hot Chinese style boneless chicken preparation served with rice timbale and spring onions

NAME OF DISH	SILVERWARE	CHINAWARE	INGREDIENTS	ACCOMPANIMENTS	GUEST EXPLANATION
LAMB BIRYANI	A.P. knife, fork and rice spoon	Oval medium Chinese plate	Lamb cubes, rice, stock, boiled egg, raita	Lamb gravy	Traditional rice preparation cooked with Oriental spices and herbs in a sealed container. Ginger sliced with cashew nuts and fried onions - served with Raita
INDIAN BREAD SPECIALITIES	A.P. knife & fork	Oval medium Chinese plate	Flour, salt, pepper, yeast, water	Raita and curry	Traditional Indian style bread made in the charcoal tandoori oven
MIXED VEGETABLE SPRING ROLLS			Deep fried vegetable spring roll	Sweet and sour sauce, Raita	Shredded vegetables in spring roll wrappers
VEGETABLE "KOTTU"	A.P. knife and fork	Chinese oval platter	Shredded roti, vegetables, spices and herbs	Vegetable gravy	Sri Lanka style pasta preparation with vegetables and spices accompanied with vegetable gravy
CASHEW & GREE PEA CURRY	A.P. knife and fork	Dinner plate	Cashew nuts, green peas, coconut cream, spices and rice	Papadam, chutney, pickles	Sri Lankan style vegetable curry, steamed rice
MIXED VEGETABLE CURRY			Assorted vegetables	Papadam, chutney, pickles	Sri Lankan style cashew and pea curry cooked with fresh spices, herbs simmered in fresh coconut cream served with rice, chutney and pickles

<u>Sweet Temptations</u> DAY & NIGHT	Dessert spoon and fork	Glass	Dark chocolate mousse, white chocolate mousse, Kirsch	Mint leaf, chocolate shavings and chocolate decor	Our Chef's special chocolate mousse served with a hint of cherry liqueur
---	------------------------	-------	---	---	--



**RESOURCE LIBRARY - ROOM SERVICE
Menu Specification Sheet**

CODE: 03.12.015

EDIT
ON: 1

PAGE 6 of 6

CASSATA NAPOLITANA	Dessert spoon and fork	Cold dinner plate	Three varieties of ice cream (vanilla/chocolate/strawberry) whipped cream, sugar, candied fruits and cashew nuts	Rossets and mint leaf	Combination of three ice creams, fruits and nuts made to a cake and served with orange sauce
LEMON POND	Dessert spoon and fork	Cold dinner plate	Lime juice, eggs, cream, white wine, custard	Mint leaf and strawberry	Fluffy lemon custard served in crispy tart with blackcurrant sauce
COUPE TUTTI FRUITTI	Dessert spoon	Coloured glass	Vanilla ice cream, candied fruits and nuts	Raspberry sauce, cream, tulip biscuits	Popular vanilla flavoured ice cream served with fruits and nuts with raspberry sauce
WATALAPPAN	Dessert spoon and fork	Dinner plate	Egg, coconut cream, jaggery and spices	Chopped and roasted cashew nuts	Traditional Sri Lankan pudding made out of coconut milk & jaggery
FRESH FRUIT SALAD	Dessert spoon and fork	Coloured glass	Cubes of fresh fruits		Mouth-watering salad of seasonal fresh fruit cubes