

ORIENTEERING TRAINING CAMP DINNER MENU

BROUGHT TO YOU BY QUANTICO ORIENTEERING CLUB

VOLUNTEERS: FLORENCE TAN, MARY SNIECKUS, SHIRLEY TAN, MRS TAN, AND AN ARMY OF WILLING AND HUNGRY VOLUNTEERS

SATURDAY MAR 16, 2024

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STARTERS

Dumplings (Vegetarian) Freshly steamed dumplings filled with a medley of vegetables and aromatic spices.

Satay Chicken Skewers Succulent chicken thighs marinated in a blend of garlic, shallots, and lemongrass, served with a rich and nutty satay sauce.

DESSERTS

Brownies & Cookies Rich double chocolate brownies and an assortment of delectable cookies.

Vanilla Ice Cream Creamy vanilla ice cream, a delightful treat to cool off after a satisfying meal.

FRESH FRUIT PLATTER

 Watermelon Refreshing slices of juicy watermelon, a palate-cleansing finale to your orienteering feast.

MAINS

Dhal Curry (Vegetarian) A comforting blend of red lentils, turmeric, and tomatoes, simmered to perfection with aromatic spices and finished with fresh coriander leaves.

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Malaysian Chicken Curry Tender chicken thighs cooked with potatoes, tomatoes, and carrots in a fragrant coconut milk base infused with lemongrass and kaffir lime leaves.

• Sayur Lodeh (Malaysian Vegetarian Curry) A hearty vegetable curry featuring carrots, fried tofu, potatoes, and a variety of vegetables cooked in a luscious coconut milk sauce with a symphony of spices.

Mixed Vegetables Stir Fry (Vegetarian) Crisp and colorful stir-fried vegetables including broccoli, cauliflower, carrots, and baby corn, seasoned with aromatic garlic and shallots.

 Teríyakí Salmon Flaky salmon fillets glazed with a sweet and savory teriyaki sauce, delicately flavored with garlic.

Stir Fry Beans with Garlic (Vegetarian) Tender green beans stir-fried with fragrant shallots and garlic in a savory sauce.

• Jasmine Rice (Vegetarian) Complement your meal with fluffy steamed Jasmine Rice.