



## SAMBAL TILAPIA

Red Onion, Coriander, Calamansi

(Serves 2) EASY ★☆☆☆ TIME: 40mins



### INGREDIENTS

Tilapia Fillets	2 pcs
Banana Leaf	2 pcs
Parchment Paper	
Aluminum Foil	
Sambal Premix	300gm
Red Onion, sliced	1 pc
Coriander,	1 sprig
cut to 1 inch in length	
Calamansi, cut in halves	2 pcs

### METHOD

1. Preheat oven to 200°C.
2. Lay aluminum foil on clean working top, followed by parchment paper then banana leaf. Place tilapia fillets on banana leaf and marinade with sambal.
3. Wrap the fish and ensure no gaps. Bake in oven for 20 minutes.
4. Transfer tilapia to a plate and garnish with coriander, sliced onion and calamansi.

  
*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND  
IMAGES ONLINE!

