



KAMPONG DAYS PROMOTION

7 – 8 AND 10 – 18 AUGUST 2017

DINNER BUFFET

SO COLD

DIY Salad Bar

Baby Spinach, Mesclun Mix, Arugula, Yellow Frisée, Butter Lettuce
Kidney Bean, Sweet Corn, Cherry Tomatoes, Olives, Broadbean, Sundried Tomatoes
Sweet Chili, Pomelo, Lime, and Smoked Chicken
House Made Dressing, Vinaigrette

Fruits Rojak

Pineapple, Apple, Sweet Turnip, Fried Chinese Croissant, Cucumber, Peanut, Shrimp Paste

SALAD AND APPETISERS

Baby Octopus, Cucumber, Sesame
Spicy Beef Salad, Onion, Glass Noodles
Red Skin Potato Salad, Bacon Bites
Pamelo and Crab Salad, Palm Sugar Dressing
Hearts of Palm Confit, Artichoke, Melon Pearls
Pesto Prawns Salad, Spicy Pickled Green Papaya

SELECTIONS OF COLD CUT PLATTER

Mortadella, Honey Baked Ham, Beef Bresola
Salami, Smoked Chicken Breast, Smoked Duck Breast

JAPANESE CORNER

Maki and Sushi

California, Futo, Egg, Omelet, Boiled Prawn, Cuttlefish, Sweet Beancurd

Salmon and Tuna Sashimi

Shoyu, Wasabi, Ginger

Zaru Soba (Cold Soba Noodles)

Dashi Broth, Spring Onion, Bean Curd

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

SEAFOOD COLOSSEUM

Finest Composition of Molluscs and Crustaceans

Live Oyster, Boston Lobster, Snow Crab, Jonah Crab, Spanner Crab
Green Lip Mussels, Black Mussels, Tiger Prawns, Clams, Asian Mud Crab
Spiced Chili Jam, Cocktail Dressing, Wasabi Mayonnaise, Garlic Aioli
Flavoured Tabasco, Lemon Wedges

CHEESE DISPLAY

Finest Selection of Gourmet Farm House Cheeses
Accompanied with Honeys, Jams, Mostarda, Assorted Crackers, Nuts, Dried Fruits

LIVE STATION

Chicken Rice Stall

Roasted Chicken, Crystal Pork Char Siew, Crackling Pork Belly
Chicken Rice, Chili, Dark Soya Sauce, Fragrant Ginger

AVAILABLE DURING SATURDAYS AND SUNDAYS

Herbal Pork Ribs “Hor Fun”

Kai Lan, Dried Shallot, Cilantro

Lobster “Laksa”

“Tau Pok”, Beansprout, Fish Cake, Quail Egg

Liquid Flavours

Shark Fin Melon Soup
Watercress Soup, Pork Ribs

Crispy Delights

Salted Egg Crispy Fish Skin
Oriental Crackers, Chili Dips, Fried Mantou

Fragrant Wok

Sweet and Sour Pork, Pineapple, Capsicum
Fermented Bean Curd, Shrimp Paste Chicken
Stir Fried Sliced Beef, Black Bean Paste
Singapore Chili Crab
Black Pepper King Crab Leg
Nonya Steamed Fish Fillet
Wok Fried Seasonal Vegetable
Braised Ee Fu Noodles, Seafood
Clay Pot Rice, Chinese Sausage, Mushroom

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SPICES OF INDIA

Selection of Assorted Tandoori and Kebabs
Selection of Indian Vegetable and Meat Curries
Lamb, Chicken, Fish, Vegetables
Plain Naan, Garlic Naan, Pratas
Masala, Plain Papadoms
Indian Rice of the Day, Condiments

UNDER THE HEAT

Crisps, Chips
WA Grain-Fed Beef Striploin, Mustard Crust

AVAILABLE DURING FRIDAYS AND SATURDAYS

Whole Baked Salmon, Fennel, Dill
Tomato Confit
Dijon Mustard, Pommery Mustard, Champagne Cream, Shallot Confit, Red Wine Jus

Soup

Cauliflower Cream, Roasted Almond
Garlic Bread

Stewed & Braised

Country Style Brown Chicken Stew, Potatoes
Oxtail Stew, Tomatoes, Carrot
White Wine Mussels, Chopped Parsley

Starch

Pilaf Rice, Apricot, Golden Raisin
Potato Gratin

Vegetables & Greens

Butter Corn on the Cob
Roasted Root Vegetables, Garlic, Thyme
Zucchini Stew, Basil, Tomatoes
Wild Forest Mushrooms, Roasted Hazelnuts

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MELT'S SIGNATURE BBQ HUT

AVAILABLE DURING FRIDAY AND SATURDAY DINNER

Rotisserie of Honey and Pandan Chicken
Black Pepper Mini Sirloin Steak
Grain-Fed Australian Lamb Steak, Rosemary, Garlic
Wine Poached Tiger Prawn
Bratwurst Veal Sausage
Pork Cheese Sausage
Chicken Satay, Peanut Gravy

PASSIONATE DESSERT BUFFET

Gateaux, Cakes and Tarts

Chendol, Gula Melaka, Kueh Lapis Cake
Grand Cru Chocolate MELT Cake
Majula Singapore Strawberry Lychee Cake
Home Style Banana Cake, Peanut Butter Cream
Golden Croquembouche
Pineapple Crèmeux Sable Tart
Durian Penyet Sea Salt Choux Puff
Exotic Mango Coconut, Chocolate Cup
Pandan Crème Brûlée
Borbor Char-Char
Cheng Teng Jelly
Nonya Kueh Selection

UNDER THE LAMP

Jackfruit Walnut Bread and Butter Pudding, Crème Anglaise
Fried Goreng Pisang Fritter, Cinnamon Powder

CHOCOLATE FOUNTAIN

Dark Melted Valrhona Chocolate
Sliced Fruits, Berries, Marshmallows, Waffles, Cookies

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FRESHLY SCOOPED GELATO

Black Sesame

Cookies and Cream

Madagascar Vanilla

Lychee

Chocolate Sauce, Maple Syrup, Chantilly Cream, Vanilla Sauce, Fruit Compote

SMOOTHIES

Vanilla

Chocolate

WAFFLES

Fresh Waffle, Vanilla Cream Patisserie

Chocolate Sauce, Maple Syrup, Chantilly Cream, Vanilla Sauce, Fruit Compote

GARDEN OF FRUITS

Refreshing Sliced Fruits

Dinner

75

Sundays to Thursdays

inclusive of free flow of juices and welcome mocktail

additional 20

for free flow of house wines, beer and soft drinks

85

Fridays and Saturdays

inclusive of free flow of juices and welcome mocktail

additional 20

for free flow of house wines, beer and soft drinks

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