



NIGHT RACE PROMOTION

15 - 17 SEPTEMBER 2017

SALAD BAR

Caesar Salad

Anchovies, Grated Parmesan, Garlic Croutons, Bacon Bits, Caesar Dressing

Mixed Garden Greens

Chef's Selection of Assorted Salads

Dressings and Emulsions

Asian Vinaigrette, Balsamic Emulsion, Italian Herb Vinaigrette, Thousand Island

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Sherry, Raspberry, Champagne, Apple, White Balsamic, Black Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado, Pumpkin Seed

Toppings for your Salad

Red and Yellow Cherry Tomatoes, Olives, Sun-dried Tomatoes, French Beans, Snow Peas

Corn Kernels, Alfalfa Sprouts, Japanese Cucumber, Baby Radish, Fava Beans, Kidney Beans

SALAD AND APPETISERS

Dill and Yuzu Marinated Tiger Prawn Salad

Tamarind and Palm Sugar Calamari Salad

Smoked Chicken Salad, Orange Segment

Red and Yellow Cherry Tomatoes, Bocconcini

Red Skin Potato Salad, Bacon Bites

Hearts of Palm Confit, Artichokes, Melon Pearls

ARTISAN CHEESE DISPLAY AND CHARCUTERIE

Assorted Prime Cold Cuts

Mortadella, Air-dried Beef, Turkey Ham, Salami

Imported Whole and Marinated Cheeses

Cow, Sheep, Goat, Blue

Quince Paste, Flavoured Jams, Mostarda

Assorted Crackers, Nuts, Dried Fruits

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

BREAD CREATION

Freshly Baked Baker Bread, Loafs, Rolls

Assorted Crisp, Stick, Twist

JAPANESE CULTURE

Freshly Pressed Nigri Sushi and Maki Rolls

Freshly Sliced Sashimi

Salmon, Tuna

Japanese Cha, Zaru Soba or Somen

Pickled Ginger, Kikkoman, Wasabi, Soba Sauce, Shredded Nori, Bonito Flakes Japanese Pickles

SEAFOOD COLOSSEUM

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

LIVE STATION

Chicken Rice Stall

Roasted Chicken, Crystal Pork Char Siew, Crackling Pork Belly

Chicken Rice Chili, Dark Soya Sauce, Fragrant Ginger

Singapore “Laksa”

Rice Noodles in Spicy Coconut Broth

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

Pasta Station

Spaghetti, Penne, Fusilli

Basil Pesto, Tomato Concasse, Beef Bolognese, Aglio Olio

Grated Parmesan, Chili Flakes, Parsley Flakes

Roast and Carvery

Australian Spring Lamb, Pistachio-Rosemary Crust **(available for Lunch)**

Australian Prime Ribs, Mustard, Herb **(available for Dinner)**

Oven Baked Potato

Tomato Confit

Dijon Mustard, Pommery Mustard, Red Wine Jus

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ASIAN

Liquid Flavours

Ginseng Black Chicken Soup

Singapore Style Pork Rib Soup

Crispy Delights

Crispy Fish Skin

Fried Mantou

Open Flame

Herbal Roasted Duck

Hong Kong Style Steamed Fish

Kailan, Black Bean Sauce

Black Pepper Venison, Capsicum, Onions

Singapore Chili Crab

Clay Pot Rice, Chinese Sausage, Mushroom

SPICES OF INDIA

Assorted Tandoori and Kebabs

Indian Vegetable and Meat Curries

Lamb, Chicken, Fish, Vegetables

Plain, Garlic Naan, Pratas

Masala, Plain Papadoms

Indian Rice of the Day, Condiments

EUROPEAN CLASSICS

Array of Crisps, Chips

Soup

Slow Roasted Tomato, Basil

Garlic Bread

Stewed & Braised

Country-Style Brown Chicken Stew, Potatoes

Oxtail Stew, Root Vegetables

Braised White Wine Mussels

Braised Corn on the Cob

Roasted Baby Squash, Garlic, Thyme

Broccoli, Cauliflower, Herb Butter

Balsamic Glazed Forest Mushrooms

Pilaf Rice, Cranberry

Potato Gratin

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FARM HOUSE EGGS CORNER

Available During Lunch

Fried Eggs
Omelette Selection
Scrambled Eggs, Crab Meat or Black Truffle
Veal, Chicken, Pork Sausages
Grilled Back Bacon
Eggs Benedict, Smoked Ham or Salmon
Baked Beans

PASSIONATE DESSERT BUFFET

Gateaux, Cakes and Tarts

“The Melt” Chocolate Crunch Gateau
Clementine Orange Lime Gateau
Tarte Caramel Exotique
Raspberry Crème Anglaise Flan
Mascarpone Fig Flamboyant Travel Cake
Gula Melaka Coconut Crèmeux Pandan Roll
Passion Fruit Sable Tart
Chocolate Araguani Cup, Ovaltine Popcorn
Apricot-Pistachio Sable Tart
Yogurt Blueberry Savarin
Alfonso Mango Crèmeux, Choco Cup
Home-Style Chocolate Brownies, Walnut
Tahitian Vanilla Financier

UNDER THE LAMP

Apricot Rosemary Bread and Butter Pudding, Crème Anglaise
Caramel Banana, Vanilla Gratin

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CHOCOLATE FOUNTAIN

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

FRESHLY SCOOPED GELATO

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

SMOOTHIES

Vanilla
Chocolate

WAFFLES

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

Garden of Fruits

Refreshing Tropical Sliced Fruits
Papayas, Watermelons, Honeydews, Pineapples, Rose Apples, Guavas
Kiwis, Persimmons, Star Fruits, Oranges, Grapes

Lunch

45 per person
Speedy Buffet (45 minutes)
55 per person
regular buffet

Dinner

60 per person
Speedy Buffet (60 minutes)
75 per person
regular buffet