



Dinner

6:30pm - 10pm

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea
(Monday to Thursday)

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea
(Friday to Sunday)

50% off adult price for children aged 7 to 11 years old
Complimentary for all children aged 6 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

embu



Dinner

SEAFOOD COLOSSEUM

Boston lobster
Lobster claw
Mud crab
Tiger prawn
Green-lipped mussel
Yabby
White clam
Scallop*
Snow crab*

Freshly shucked seasonal oysters

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Caesar salad in parmesan wheel
Salmon confit salad
Classic Thai beef salad
Thai seafood salad
Roasted potato salad
Niçoise salad

SELECTION OF COLD CUT PLATTER

Salami
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

INDIVIDUAL POKE BOWL

Smoked salmon and chicken
Miso chicken with avocado
Cumin beef poke bowl

JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus, Hamachi*, Amaebi*

Sushi

Tako, ika, kani gunkan, inari sushi, salmon, tamago nigiri

Maki

California, ebi, vegetables, kappa

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seed

Tempura

Prawn, King oyster, eggplant, sweet potato, lotus root

*Available on weekend.

Menu items are subject to change.



Dinner

NOODLE STATION

Signature laksa
Chicken & fish ball soup or Garoupa soup with vermicelli

ROASTED DELIGHTS

Crackling pork belly
Honey-glazed pork char siew
Crispy pork knuckle*

ASIAN DELIGHTS

Soup of the Day
Cereal chicken
Thai basil chicken
Spicy duck curry
Teochew-style steamed garoupa
Singapore chilli crab with mantou
Salted egg prawn
Stir-fried broccoli with Pacific clam
Stir-fried kailan with crispy pork
Braised ee-fu noodles
Fragrant fried rice with roasted pork char siew

EUROPEAN DELIGHTS

Soup of the Day
Boston lobster bisque*
Teriyaki chicken
Grilled chicken basil fregola with corn and zucchini
Slow-cooked beef stew in red wine jus
Pan-seared salmon with black rice and sautéed Brussels sprout
Crab and mussels orzo pasta
Tako takoyaki*
Sautéed vegetable medley
Truffled mashed potato

CHEF'S SPECIALTY

Carving Board

Slow-roasted lamb
Slow-roasted Australian grass-fed Angus striploin
Baked Atlantic salmon
Cherrywood roasted pork knuckle*

The Wheel of Pasta

Selection of pasta with choice of cream or bolognese sauce

ALFRESCO BBQ*

Rosemary garlic lamb chop
Soy-marinated chicken wing
Veal bratwurst
Cheese pork sausage
Catch of the Day
Dill-marinated Tiger prawn
Sambal squid with garlic and onion

*Available on weekend.
Menu items are subject to change.



Dinner

INDIAN DELIGHTS

Tandoori Specialty

Tandoori salmon
Achari Murgh (Chicken curry with pickling spice)
Boti Kebab (Lamb cubes marinated in spiced yoghurt)
Vegetable Shami (Chickpea kebab)

Curry Set

Murgh Makhanwala (Butter Chicken)
Meen Moilee (Fish in spiced coconut)
Nilgri Korma (Vegetable korma with cilantro and mint leaves)
Muter Paneer (Indian cottage cheese with peas)
Aloo Chutneywale (Potato with mint coriander chutney)
Yellow Dal Tadka
Masala and plain papadum
Plain or garlic naan

PIZZA *served on a rotation basis and only 2 types of pizza are available daily.*

Neapolitan pizza
Seafood pizza
Pizza Hawaiian
Chicken floss pizza

DESSERT

Signature chocolate cake
Espresso-soaked ladyfingers chocolate cup
Clementine yoghurt mousse
Guava coulis with peach mousse
Cherry compote with earl grey milk chocolate mousse
Pistachio pâte à choux
Banana lemon travel cake with chia seeds
Mango compote and coconut sablé tart
Purple yam financier

Nonya Delight

Penang lapis, prune lapis, ondeh-ondeh, puteri ayu, yam talam

Under The Lamp

64% dark chocolate and hazelnut croissant bread and butter pudding

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla and chocolate

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits

*Available on weekend.

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