



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 6 to 12 years old
Complimentary for all children aged 5 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.

embudo



Dinner

SEAFOOD COLOSSEUM

Boston lobster
Lobster claw
Mud crab
Tiger prawn
Green-lipped mussel
Yabby
White clam
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
Chicken and asparagus 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
Cumin beef poke bowl

JAPANESE COUNTER

Sashimi
Tuna, salmon, octopus, hamachi*

Sushi

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 mushroom, eggplant, sweet potato

*Available on weekend.

Menu items are subject to change.



Dinner

NOODLE STATION

Signature laksa
Thai boat noodle soup
Herbal chicken soup*

ROASTED DELIGHTS

Crystal pork belly
Roasted duck
Honey-glazed pork char siew*

ASIAN DELIGHTS

Soup of the Day
Cereal chicken
Thai basil chicken
Teriyaki chicken
Spicy duck curry
Teochew-style steamed fish
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 and char siew
Tako takoyaki*

EUROPEAN DELIGHTS

Soup of the Day
Boston lobster bisque*
Teriyaki chicken
Grilled chicken basil fregola with corn and zucchini
Grilled chicken with cajun spices*
Slow-cooked lamb stew in red wine jus
Classic beef parmentier
Slow-cooked beef stew in red wine jus*
Confit duck leg*
Pan-seared salmon with black rice and sautéed Brussels sprout
Crab and mussel orzo pasta
Sautéed vegetable medley
Mashed potato
Truffled mashed potato*

CHEF'S SPECIALTY

Carving Board
Slow-roasted lamb
Slow-roasted Australian grass-fed Angus beef
Baked Atlantic salmon
Cherrywood roasted pork knuckle*

The Wheel of Pasta

Selection of pasta with choice of cream, bolognese sauce, aglio e olio, truffle cream*



Dinner

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

INDIAN DELIGHTS

Tandoori Specialty
Tandoori salmon
Achari Murgh Chicken curry with pickling spices
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
Mutter 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
Chilli crab*
Pizza Hawaiian
Beef Salami

LITTLE FAN CORNER

Turkey ham and cheese sandwich
Egg mayonnaise sandwich
Vegetable sandwich
Cut fruits
Popcorn
Juice

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
Purple yam financier

*Available on weekend.

Menu items are subject to change.



Dinner

DESSERT

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