



Flavours of Singapore

30 June to 10 August 2025

6:30pm - 10pm

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

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

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



Flavours of Singapore

SG60 NOSTALGIC GOURMET SERIES

Chef Pang's Hakka Mee Tai Mak 18, 19 July and 8, 9 August

Handmade rice noodles, pork slices, preserved vegetables and pork broth

Ah Mah's Legacy 4, 5, 11, 12, 25, 26 July and 8, 9 August

Muah Chee Soft, chewy glutinous rice balls rolled in crushed peanuts

Orh Nee Teochew yam paste dessert

Haig Road Putu Piring 27 July and 3 August

Steamed rice cake with gula melaka and freshly grated coconut

CHEF'S LIVE STATIONS

Singapore Rojak

Pineapple, cucumber, beansprouts, apple, turnip, youtiao, prawn paste sauce, crushed peanuts

Hainanese Chicken Rice

Whole poached chicken

Roasted chicken

Roasted goose*

Fragrant rice

Served with house-made chilli, ginger and dark soya sauce

Satay

Chicken, beef, mutton, prawn

Ketupat Traditional Malay rice cake wrapped in woven palm leaf

Served with cucumber, onion and satay gravy

MADE TO ORDER

Carrot Cake

Radish cake fried with egg, garlic, radish and spring onion

Oyster Omelette

Oyster, tapioca starch, fish sauce and fresh coriander

Popiah and Kueh Pie Tee

Prawn, braised turnip, chilli, eggs and crushed peanuts

CHEF'S SPECIALTY

Carving Board

Baked whole fish with Nonya spice

Slow-roasted Australian grass-fed Angus Sirloin with red wine sauce

Slow-roasted baby back ribs with barbecue sauce*

NOODLE STATION served on a rotation basis and only 2 selections are available daily.

Lobster Laksa

Boston lobster, fish cake, quail egg, beansprouts and otah

Sliced Fish Noodle Soup

Rice noodles, lettuce, bittergourd, ginger and evaporated milk

Big Prawn and Pork Rib Noodle Soup*

Water spinach and crispy shallot

*Available on weekend.

Menu items are subject to change.



Flavours of Singapore

SEAFOOD COLOSSEUM

Seasonal oyster
Boston lobster
Mud crab
Tiger prawn
Green-lipped mussel
White clam

Seasonal Pacific oysters with condiments

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Seafood with sambal mayo salad
Mango chicken salad
Thai papaya salad
Cucumber raita salad

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

JAPANESE COUNTER

Sashimi
Tuna, salmon

Selection of Sushi and Maki

Cha Soba

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

LOCAL FAVOURITES

Singapore Bak Kut Teh
Singapore chilli crab with mantou
Braised pork trotter
Char Kway Teow
Wok-fried seasonal vegetables
Singapore Hokkien mee*

KAMPONG FLAVOURS

Nasi Goreng Istimewa *Spicy fried rice with crisp silver fish*
Chicken curry with potatoes
Curry fish head
Beef Rendang
Sambal Kangkong
Sayur Lodeh *Braised cabbage with long bean and lontong in coconut broth**

*Available on weekend.

Menu items are subject to change.



Flavours of Singapore

INDIAN DELIGHTS

Tandoori Specialty

Tandoori Salmon

Boti Kebab *Lamb cubes marinated in spiced yoghurt*

Vegetable Shami *Chickpea patty kebab*

Curry Set

Murgh Makhanwala *Butter chicken*

Meen Moilee *Fish in spiced coconut*

Nilgiri Korma *Vegetable korma with cilantro and mint leaves*

Mutter Paneer *Indian cottage cheese with peas*

Aloo Chutneywale *Potato with mint coriander chutney*

Biryani rice

Papadum

Plain or garlic naan

HOT SELECTIONS

Soup of the day

Slow-cooked beef stew

Pan-seared barramundi with creamy polenta

Roasted chicken with mushroom cream

Sautéed vegetable medley

Mashed potato

LITTLE FAN CORNER

Ham and cheese sandwich

Egg mayo sandwich

Roasted vegetable sandwich

Cross-cut potatoes and wedges

Fresh cut fruits

Popcorn

Assortment of candies and chocolates

*Available on weekend.

Menu items are subject to change.



Flavours of Singapore

DESSERT

Ondeh ondeh cake
Banana and salted caramel cake
Bandung and double raspberry choux
'Kopi Gao' chocolate cup
MO Signature chocolate cake

Plant-based dessert

Pulut hitam cake
Coconut panna cotta with gula melaka and sago
Mango coconut cake

Traditional Peranakan Sweets

Penang lapis, seri kaya, ondeh ondeh

Chendol

Shaved ice, gula melaka syrup and coconut milk

Peranakan hot dessert of the day

Chocolate Fountain

Strawberry, seasonal fruits, marshmallow, ladyfinger biscuit,
vanilla beignets, breadsticks

Ice Cream and Sorbet on Waffle Cone

Chendol, sorbet, vanilla and chocolate
Served with nuts and chocolate condiments

Garden of Fruits

Selection of tropical and seasonal fruits

*Available on weekend.

Menu items are subject to change.