



Lunch

12pm - 2:30pm

(Monday - Friday)

SGD 78 per adult inclusive of free flow of chilled juices, coffee and tea
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.

embu



Lunch

SEAFOOD COLOSSEUM

Mud crab
Tiger prawn
Green-lipped mussel
Yabby
White clam

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Caesar salad in parmesan wheel
Chicken and root vegetable salad
Classic Thai beef salad
Thai mango salad
Roasted potato salad
Quinoa salad

SELECTION OF COLD CUT PLATTER

Salami
Chicken cold cut
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

JAPANESE COUNTER

Sashimi
Tuna, salmon, octopus

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



Lunch

NOODLE STATION

Signature laksa
Chicken and fish ball soup

CHICKEN RICE STATION

Cherrywood roasted chicken rice
Slow-poached chicken rice

ASIAN DELIGHTS

Soup of the Day
Green curry chicken
Claypot sesame chicken
Thai red curry duck
Thai basil beef
Hunan-style steamed sea bass with chilli and chives
Stir-fried white pepper crab
Salted egg prawn
Stir-fried Hong Kong kailan with Pacific clam
Yang Chow fried rice
Seafood fried noodles

EUROPEAN DELIGHTS

Soup of the Day
Gumbo chicken with spinach and mushroom
Pan-seared duck breast with orange jus
Classic mac and cheese
Gratinated seafood with saffron and fennel
Mushroom risoni with parmesan and tomato confit
Vichy root vegetables

CHEF'S SPECIALTY

The Wheel of Pasta
Selection of pasta with choice of cream or bolognese sauce

CARVING STATION

Baked Atlantic salmon
Slow-roasted Australina grass-fed Angus beef

INDIAN DELIGHTS

Tandoori Specialty
Tandoori chicken
Tandoori machli tikka *Fish marinated in yoghurt*
Boti kebab *Lamb cubes marinated in spiced yoghurt*
Vegetable shami *Chickpea kebab*



Lunch

INDIAN DELIGHTS

Curry Set

Macher Jhol *Spicy fish curry*

Murgh Jalfrezi *Chicken in spicy tomato gravy*

Rogan Josh *Indian-style lamb curry*

Paneer Makhani *Paneer in tomato cashew curry*

Saag Khumb *Spinach and mushroom*

Dal Makhani *Creamy and buttery black lentil stew*

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