



# Ocean Catch Galore

15 - 23 February 2025

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



# Ocean Catch Galore

## OCEAN CATCH SPECIALS

Creamy milky fish soup  
Herb-baked barramundi with dill cream sauce  
Baked whole salmon with lemon pesto\*  
Winter melon seafood soup  
Fish maw and crab soup\*  
Sichuan boiled fish  
Cereal prawn  
Chilli baby marron with mantou  
Claypot seafood  
Spicy masala fish  
Lobster corn chowder  
Fish stew with chorizo  
Baked firecracker salmon with sesame and sautéed vegetables  
Seafood pie  
Mussel thermidor  
Garlic baked oyster  
Lobster maki\*  
Oyster mentaiko\*  
Roasted seafood with garlic butter\*  
Lobster tortellini with bisque\*

## 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  
Thai lobster with seafood salad  
Mediterranean salmon salad with balsamic vinaigrette  
Smoked chicken salad  
Ratte potato salad  
Heirloom vegetable 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

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



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## INDIVIDUAL POKE BOWL

Selections of seafood, edamame, or corn and seaweed

## JAPANESE COUNTER

### Sashimi

Tuna, salmon, octopus, hamachi\*, amaebi\*

### Sushi

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\*

Crab, king oyster mushroom, sweet potato, calamari

## NOODLE STATION

Signature lobster laksa

## ROASTED DELIGHTS

Crystal pork belly

Roasted duck\*

Honey-glazed pork char siew

## ASIAN DELIGHTS

Salted egg chicken

Thai basil chicken

Teochew-style steamed garoupa\*

Seafood pad thai

Braised ee-fu noodles with Pacific clam

Lobster fried rice with XO sauce

Stir-fried vegetables with lobster claw

Stir-fried broccoli

## EUROPEAN DELIGHTS

Classic lobster bisque with cognac\*

Chicken scarpariello

Navarin-style lamb stew with hasselback potatoes

Seafood mac and cheese

Truffled mashed potato

Spicy tapioca chips

Prawn crackers

## CHEF'S SPECIALTY

Carving Board

Slow-roasted lamb

Slow-roasted Australian grass-fed Angus beef striploin

Cherrywood roasted pork knuckle\*

\*Available on weekend.

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## ALFRESCO BBQ\*

Rosemary garlic lamb chop  
Honey chicken wing  
Veal bratwurst  
Cheese pork sausage  
Grilled squid with nonya sambal  
Whole baked baby fish  
Grilled vegetables

## INDIAN DELIGHTS

Tandoori Specialty  
Lobster Amritsari  
Achari Murgh *Chicken curry with pickling spices*  
Boti Kebab *Lamb cubes marinated in spiced yoghurt*  
Vegetable Shami *Chickpea kebab*

## Curry Set

Lobster tawa masala  
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  
Salami pizza  
Pizza Hawaiian with pork  
Lobster pizza

## LITTLE FAN CORNER

Chicken nugget  
Fish finger  
Shark fruit bowl with watermelon and berry  
Sandwich pyramid  
Selections of muffin and doughnut

## DESSERT

Signature chocolate cake  
Matcha chestnut mascaroone in cup  
Avocado coconut mousse  
Cherry yoghurt mousse  
Nutty caramel vanilla pâte à choux  
Citrus yuzu vanilla travel cake  
Coffee madeleine



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## DESSERT

### Nonya Delight

Penang lapis, seri kaya, ondeh ondeh, apong balek

### Under The Lamp

Earl grey and chocolate 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

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