



Embudo

# Taste of Singapore Dinner

26 July to 11 August 2024

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)

Top off your dining experience with unlimited servings of fresh durian at  
alfresco dining area at SGD 59 per adult.

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.

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# Taste of Singapore Dinner

## TASTE OF SINGAPORE SPECIAL

### Fruit Rojak

Tropical fruit and vegetable salad with shrimp paste and tamarind dressing

### Pass-Around Canapé

Lobster kueh pie tee with braised sweet turnip

Pulled beef rendang slider

King crab popiah with braised sweet turnip, boiled egg, beansprout and sweet sauce\*

### Street Food Delight

Fried oyster omelette

Seafood hokkien mee

Roti prata with dahl and angoli fish curry

Charcoal-grilled satay (chicken, beef, mutton, prawn\*)

King prawn char kway teow with preserved sausage\*

### Signature Noodle House

Laksa with prawn, fish cake, otah, beansprout, beancurd puff

Bak Chor Mee Minced pork noodle with braised mushroom and fish cake

Mee Rebus Noodles in sweet potato gravy with beancurd puff, egg and calamansi\*

## SALAD AND APPETISER

Selection of market fresh lettuce and dressings

Sesame chicken cabbage salad

Smacked cucumber salad

Salmon confit with tomato, onion, cucumber and ginger-soy dressing\*

## JAPANESE COUNTER

### Sashimi

Tuna, salmon, amaebi\*, amberjack\*

### Sushi

Salmon nigiri, tamago nigiri, kani gunkan, kappa maki, California maki, tempura ebi maki,

Spicy sriracha crab maki\*

### Cha Soba

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

## 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

Lavosh, bread stick, wafer cracker, assorted nuts and dried fruit

\*Available on weekend.

Menu items are subject to change.



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## SEAFOOD COLOSSEUM

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

Freshly shucked seasonal oysters

## ROASTED DELIGHT

Crackling pork belly  
Roasted duck\*  
Hainanese chicken (steamed and roasted)

## CLAYPOT DELIGHT

Pork belly with salted fish and dried chilli  
Gong bao chicken with dried chilli and ginger  
Chinese waxed sausage rice  
Braised pork trotter  
Singapore-style bak kut teh  
Fish head curry with ladyfinger, brinjal and beancurd puff  
Roasted duck\*  
Hainanese chicken (steamed and roasted)

## ASIAN DELIGHT

Soup of the day  
Thai soup of the day  
Singapore-style chilli crab with mantou  
Sichuan mala crawfish  
Yangzhou fried rice  
Catch of the day with Thai spiced sauce  
Basil minced pork with coriander  
Spicy basil mussels  
Stir-fried long bean with seafood and chilli  
Stir-fried seasonal greens and bailing mushroom

## EUROPEAN DELIGHT

Soup of the day  
Cajun chicken fricassee with mushroom  
Traditional Irish lamb stew in red wine jus  
Pan-seared barramundi with polenta and white wine sauce  
Duck with mushroom risotto  
Seaffod cioppino  
Summer vegetable gratin  
Fisherman's pie casserole  
Salisbury steak meatball with natural jus  
Classic coq au vin

\*Available on weekend.

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## CHEF'S SPECIALTY

### Carving Board

Slow-roasted lamb rendang

Slow-roasted Australian grass-fed Angus striploin with truffle sauce

Baked Asian glazed salmon

Slow-roasted baby back ribs with barbecue sauce\*

## ALFRESCO BBQ\*

Grilled slipped lobster

Sambal stingray

Soy honey-glazed chicken wing

Grilled seasonal vegetables

## INDIAN DELIGHT

Tandoori Specialty

Squid pakora

Tandoori chicken tikka

Kofta kabab *Grilled meat kebab*

Hara Bhara Kebab *Vegetable kebab*

## Curry Set

Chicken curry

Masala mutton

Meen moilee *Fish curry*

Paneer Khatta Pyaz *Cheese and onion curry*

Aloo Mutter *North Indian curry*

Dhal Kandhari *Black lentil curry*

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

Margharita pizza

Chilli crab pizza

Roasted pork pizza

## DESSERT

Signature chocolate cake

Teh-C in chocolate cup

Blue pea flower and blueberry che

Raspberry and bandung pâte à choux

Banana lemon travel cake with chia seeds

Pandan chiffon

D24 durian tart

## Under The Lamp

Jackfruit and cinnamon croissant bread and butter pudding

## Nonya Delight

Penang lapis, prune lapis, ondeh-ondeh, seri kaya

## Durian Chendol

Pandan jelly, palm suagr syrup, coconut milk, D24 durian

\*Available on weekend.

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## DESSERT

Chocolate Fountain

Strawberry, seasonal fruit, marshmallow

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla, chocolate, soursop sorbet

Assortment of cookies

Garden of Fruits

Selection of tropical and seasonal fruits

Fruit Paradise (additional SGD 59 per adult)

Selections of seasonal durian (Musang King, D13, D24, Red Prawn)

Mangosteen

Rambutan

Longan

Langsat

Chiku

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