



Flavours of Thailand Dinner

17 to 26 May 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)

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.

embudo



Flavours of Thailand Dinner

FLAVOURS OF THAILAND SPECIALS

Thai Specialty Soup
Som Tum Mamuang *Green mango salad*
Som Tum Thai *Green papaya salad*
Yum Nua *Classic grilled beef salad*
Yum Talay *Seafood salad*
Yum Som-O *Pomelo salad*
Pad Kra Pap Moo Krob *Crispy pork with basil*
Gaeng Phed Ped Yang *Roasted duck curry*
Pla Kapong Neung Manao *Steamed fish with lime and garlic*
Hoi Lai Pad Nam Prik Pao *Mussels with aromatic Thai basil*
Goong Ob Woon Sen *Tiger prawn with glass noodle*
Pad Kana Moo Krob *Stir-fried crispy pork with greens*
Khao Pad Sapparod *Pineapple fried rice*
Kor Moo Yang *Grilled pork jowl**
Pad Thai Kung Mung Korn *Canadian lobster tossed in flat rice noodle**
Pu Nim Pad Prik Thai Dum *Black pepper soft shell crab**
Crispy Pork Knuckle with Nam Jim Jaew (Thai dipping sauce)*
Kanom Jeen Nam Ya Pu *Rice noodle with crab curry laksa*
Kuai Tiao Ruea *Thai boat noodle soup*
Kuai Tiao Tom Yum *Spicy tom yum noodle**

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
Truffle caesar salad in parmesan wheel
Salmon confit salad
Roasted potato 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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JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus, hamachi*, amaebi*

Sushi

Tako, 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*

King oyster, prawn, eggplant, sweet potato, lotus root

ROASTED DELIGHTS

Crackling pork belly

Honey-glazed pork char siew

Roasted duck*

ASIAN DELIGHTS

Soup of the Day

Cereal chicken

Clam with XO sauce*

EUROPEAN DELIGHTS

Soup of the Day

Boston lobster bisque*

Teriyaki chicken

Grilled chicken basil fregola with corn and zucchini

Slow-cooked beef cheek in red wine jus

Pan-seared salmon with tomato salsa and sautéed green vegetables

Red curry mac and cheese

Tako Takoyaki*

Truffled mashed potato

CHEF'S SPECIALTY

Carving Board

Slow-roasted lamb

Slow-roasted Australian grass-fed Angus striploin

Baked Atlantic salmon with assam pedas

The Wheel of Pasta

Selections of pasta with choice of cream or bolognese sauce

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ALFRESCO BBQ*

Rosemary garlic lamb chop
Sikhrong Moo Yang *Thai-style sweet chilli pork ribs*
Gai Yang *Thai-marinated chicken wing*
Catch of the Day
Dill-marinated Tiger prawn
Oyster with garlic sauce

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*
Nilgiri 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
Pizza Hawaiian
Tom yum seafood pizza
Thai chicken pizza

DESSERT

Signature chocolate cake
Mango mousse
Kad Kokoa Thai milk tea & jivara chocolate
Raspberry pâte à choux
Red ruby panna cotta
Caramel and banana travel cake
Coconut & makrut lime financier
Jasmine tea and rice pudding
Assorted nonya kuehs

Under The Lamp

70% chocolate croissant bread and butter pudding



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DESSERT

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

Coconut, vanilla and chocolate

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits