



Crustacean Craze Dinner

12 to 21 April 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



Crustacean Craze Dinner

LOBSTER SPECIALS

Boston Lobster
Thai lobster with seafood salad
Lobster curry noodle soup*
Lobster porridge*
Lobster pad thai
Braised lobster ee-fu noodle
Lobster fried rice with XO sauce
Lobster chawanmushi*
Stir-fried kailan with lobster claw
Classic lobster bisque with cognac*
Lobster corn chowder
Grilled seafood with lobster paella
Lobster mac and cheese
Lobster thermidor
Lobster tortellini with bisque*
Lobster Tawa Masala
Lobster Amritsari
Lobster with seafood pizza

SEAFOOD COLOSSEUM

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
Thai green papaya 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



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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, lobster

Cha Soba

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

Tempura*

King oyster, crab, sweet potato, lotus root, calamari

NOODLE STATION

Signature laksa with lobster

Prawn mee soto soup

ROASTED DELIGHTS

Crackling pork belly

Honey-glazed pork char siew

Crispy duck*

ASIAN DELIGHTS

Egg drop chicken soup with lobster

Salted egg yolk chicken

Thai basil chicken

Cereal prawn

Spicy duck curry

Teochew-style steamed garoupa

Chilli baby marron with mantou

Stir-fried broccoli with Pacific clam

EUROPEAN DELIGHTS

Teriyaki chicken

Grilled chicken basil fregola with corn and zucchini

Slow-cooked beef stew in red wine jus

Pan-seared salmon with black rice and sautéed vegetables

Sautéed vegetables

Truffled mashed potato

CHEF'S SPECIALTY

Carving Board

Slow-roasted lamb

Slow-roasted Australian grass-fed Angus striploin

Baked Atlantic salmon with sambal

Cherrywood roasted pork knuckle*

Oyster mentaiko*

*Available on weekend.

Menu items are subject to change.



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CHEF'S SPECIALTY

The Wheel of Pasta

Selections of pasta with choice of cream or bolognese sauce

ALFRESCO BBQ*

Rosemary garlic lamb chop
Soy-marinated chicken wing
Veal bratwurst
Cheese pork sausage
Catch of the Day
Dill-marinated Tiger prawn
Sambal squid with garlic and onion

INDIAN DELIGHTS

Tandoori Specialty

Achari Murgh (Chicken curry with pickling spice)
Boti Kebab (Lamb cubes marinated in spiced yoghurt)
Vegetable Shami (Chickpea kebab)

Curry Set

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
Lobster pizza
Pizza Hawaiian

DESSERT

Signature chocolate cake
Baked New York cheesecake
Raspberry pâte à choux
Mango tart
Chestnut and matcha mousse cake
Peanut and brown butter caramel travel cake
Sengana strawberry panna cotta

Under The Lamp

Rum and raisin croissant bread and butter pudding served with hazelnut crème anglaise

*Available on weekend.

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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

Strawberry sorbet, vanilla and chocolate

Garden of Fruits

Selection of tropical and seasonal fruits