



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.

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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
Salmon confit salad
Classic Thai beef salad
Thai seafood salad
Roasted potato salad
Niçoise 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

INDIVIDUAL POKE BOWL

Smoked salmon and chicken
Miso chicken with avocado

JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus

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



Lunch

NOODLE STATION

Signature laksa

Chicken & fish ball soup or Garoupa soup with vermicelli

CHICKEN RICE STATION

Roasted and tender poached chicken rice with condiments

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 beef parmentier

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

EUROPEAN DELIGHT

Roasted pumpkin soup

Gumbo chicken with spinach & mushroom

Pan-seared duck breast with orange jus

Classic beef Parmentier

Gratinated seafood with saffron & fennel

Chorizo paella rice

Vichy root vegetables

Mashed potatoes

Garlic bread

Prawn crackers

Spicy tapioca chips

CARVING STATION

Baked Atlantic salmon

Slow-roasted Australina grass-fed Angus striploin



Lunch

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)

Curry Set

Macher Jhol (Spicy fish curry)
Murgh Jalfrezi (Chicken in spicy tomato gravy)
Rogan Josh (Indian-style lamb curry)
Paneer Makhani (tossed in tomato and 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