



## NEW YEAR'S EVE DINNER PROMOTION

31 DECEMBER 2019

### **SALAD BAR**

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

#### **Dressings and Emulsions**

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

#### **Condiments**

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum

Kidney Beans, Broad Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower Seeds, Almonds, Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

#### **Flavoured Vinegars, Oils and Anti-Pesto**

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado Oil

### **SALAD AND APPETIZERS**

Roasted Beef and Potato Salad

Duck Rillettes, Fresh Plum, and Kumquat Chutney

Crab Meat Terrine with Mango Salsa

Blackened Chicken Salad Gateaux with Gherkins and Capsicum

Thai Papaya Salad and Roasted Peanuts

Casted Golden Cumin Pumpkin Salad with California Raisin and Organic Nuts

### **SELECTIONS OF COLD CUT PLATTER**

Champagne Ham, Turkey Ham, Parma Ham, Salami

Pastrami, Smoked Salmon and Snow Fish

Silver Onion, Olives, Capers, Sun-Dried Tomatoes, Peppers and Grilled Zucchini

### **FARMHOUSE CHEESE**

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1910

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

## **BREAD CREATIONS**

Daily Selection of Freshly Homemade Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

## **JAPANESE CORNER**

### **Selections of Sashimi, Nigiri and Maki**

Salmon, Tuna, Tamago, Prawn, Kanisarada (Crab), Inari, Unagi (Eel) Nigiri

California, Ebi Fry (Prawn), Kappa (Cucumber), Sansuko (Pickled Vegetable)

Wasabi, Shoyu, Ginger

## **SEAFOOD COLOSSEUM**

Oyster, Boston Lobster, Tiger Prawns, Alaskan King Crab, Scallop

Green Lip Mussels, Mud Crab, Snow Crab

Accompanied by Cocktail, Tartar, Mango Mayonnaise

Lemon, Mignonette and Tabasco

## **SOUP AND CRACKERS**

Lobster Bisque

Herbal Pork Rib Soup

Thai Coconut Prawn Soup

Garlic Butter Crostini

Assorted Oriental Crackers with Dips

## **SELECTIONS OF ASIAN CURRY**

Thai Green Curry Lobster Claw

Beef Rendang

Japanese Curry with Carrot and Potatoes

Jasmine Rice

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## **LIVE STATION**

### **Tortellini**

Tossed with Cream Sauce and Black Truffle in Parmesan Wheel

### **Whole Roasted Bone in Wagyu Beef Rib Eye**

Charred Root Vegetables, Oven-baked Potatoes

Black Truffle Sauce

### **Black Angus Tenderloin Wellington Style**

Roasted Root Vegetables and Yorkshire Pudding

Veal Jus

### **Gammon Ham with Honey, Five Spices and Cloves**

Grilled Pineapple and Apple Sauce

### **Shawarma**

Marinated Chicken with Arabic Spices

Served with Chutneys and Traditional Condiments

### **Stuffed Whole Roasted Suckling Pig**

Apple and Beer Sauce

### **Lobster Tak-tak**

Indian Spices Marinated Boston Lobster Simmered in Royal Plate with Tomato Gravy

## **BBQ @ THE ALFRESCO**

Garlic Butter Boston Lobster

Marinated King Prawn with Cilantro and Lemon

Herb Marinated Lamb Chop

Thai Grilled Pork Neck

Black Pepper Angus Beef Steak

Seasonal Vegetables

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chilli, Tomato Sauce, Chilli Sauce, Lime Wedges

## **EUROPEAN DELIGHTS**

Lobster A L'Americaine, Fingerling Potatoes

Saffron and Seafood Bouillabaisse

Braised Beef Short Ribs with Root Vegetables

Chicken Roulade, Truffle Jus

Lamb Goulash

Sautéed Greens Bean with Shallot, Mustard and Pine Nuts

Roasted Butternut Squash with Roasted Almond

Butter-braised Green Vegetables

Mashed Potatoes

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## **ASIAN DELIGHTS**

Spicy Fried Rice with Dried Anchovy  
Braised Ee Fu Noodles with Lobster  
Hong Kong Style Steamed Sea Bass with Soya Sauce  
Wok-fried Beef with Snow Pea  
Golden Salted Egg Chicken  
Stir-fried Mix Vegetable  
Market Vegetables with Mushroom and Oyster Sauce  
Braised Beancurd with Minced Pork

## **INDIAN CUISINE**

Selection of Assorted Indian Tandoori  
Meat and Seafood Indian Curries  
Masala and Plain Papadum  
Plain or Garlic Naan  
Indian Rice of the Day with Condiments

## **PASTRY AND SWEET ENDINGS**

New Year's Croquembouche  
Firework Strawberry Lemon  
Champagne Bubbly Champagne Cake  
"3...2...1" Classic Lemon Bars  
Mint Swirl Fudge Cake  
The Ruby Cocoa  
"Clock" Lollipop  
Champagne Jello Pannacotta  
Red Wine Rain Drop Cake with Poached Pear  
Macarons  
Assorted Christmas Cookies  
Grand Cru Chocolate Bonbons

## **Chef in Action**

Cherry Nitrogen Ice Cream with Ginger Bread Biscuit

## **Warm Dessert**

Traditional Fruit Pie  
Traditional Homemade Christmas Pudding with Vanilla and Dark Rum Sauce

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### **Chocolate Fountain**

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

### **Baked Waffle**

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls

Fruit Compote, Fruit Coulis and Cream Chantilly

### **Gelato**

Strawberry, Chocolate, Madagascar Vanilla, Yoghurt

Selection of Topping

### **Tropical Fruits**

Selection of Refreshing Sliced Fruits

**288**

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

**248**

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

**100** per child applicable for **10** to **12** years old

**70** per child applicable for **7** to **9** years old

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