



Weekday Dinner

Monday to Thursday

6:30pm - 10pm

SGD 88 per adult inclusive of free flow of chilled juices, coffee and tea

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



Weekday Dinner

SEAFOOD COLOSSEUM

Boston lobster
Scallop
Mud crab
Tiger prawn
Green-lipped mussel
Yabby
White clam
Freshly shucked Pacific & Atlantic oysters

SALAD BAR

Selection of market fresh lettuce and dressings
Selection of condiments
Flavoured vinegar and oil
Truffle Caesar salad in parmesan wheel

INDIVIDUAL POKE BOWL

Grain-fed beef with golden beets poke bowl
Mentaiko aburi tuna with grape poke bowl

SALAD AND APPETISER

Chicken asparagus salad
Roasted potato salad
Greek salad
Niçoise salad
Thai green mango salad
Thai seafood salad

SELECTION OF COLD CUT PLATTER

Selection of salami
Coppa
Iberico & Parma ham
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish & smoked rainbow trout
Finest selections of gourmet farmhouse cheese

Menu items are subject to change.



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JAPANESE COUNTER

Sashimi

Tuna
Salmon
Ama Ebi
Tako
Assortment of nigiri and maki

Cha Soba

Hot Selection

Chicken teriyaki
Karaage chicken
Takoyaki

ASIAN DELIGHT

Double-boiled dried oyster lotus root soup
Claypot sesame chicken
Chilli crab
Black pepper crab
Curry cereal prawn
Stir-fried Hong Kong kai lan with pacific clam
Chicken & char siew fried rice
Seafood fried noodles
Tom yam soup
Thai basil beef
Black pepper tofu
Thai red duck curry
Chicken soup

SIGNATURE DELIGHT

Mandarin Oriental laksa served with choice of Boston lobster, prawn, scallop
Freshly cooked pasta in Parmesan wheel

EUROPEAN DELIGHT

Country-style potato velouté
Grilled chicken basil fregola with corn and zucchini
Duck leg confit with prune and garlic jus
Slow-cooked beef brisket in red wine jus
Pan-seared sea bass with crunchy tomato salsa
Crab and mussel orzo pasta
Medley of sautéed vegetables
Loaded hash brown with cheese

Menu items are subject to change.



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CARVING STATION

Whole baked Atlantic salmon
Roasted beef
Roasted pork

INDIAN DELIGHT

Tandoori Specialty

Saffron chicken
Fish fillet marinated in yoghurt
Chickpea kebab

Curry Set

Spicy fish curry
Ground lamb & pea curry
Paneer with green onion curry
Spinach and mushroom
Creamy and buttery black lentil stew
Masala and plain papadum
Plain or garlic naan
Indian-style rice of the day with condiments

PIZZA

Neapolitan pizza
Seafood pizza
Local flavour-infused pizza
Jamon Iberico ham pizza

LITTLE FAN CORNER

Assorted sandwiches
Assorted fries
Egg tart

Menu items are subject to change.



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DESSERT

- Signature chocolate cake
- Espresso-soaked ladyfinger biscuits chocolate cup
- Clementine yoghurt mousse
- Guava coulis with peach mousse
- Cherry compote with earl grey milk chocolate mousse
- Crunchy pistachio pâte à choux
- Chia seed banana lemon travel cake
- Mango compote
- Coconut sablé tart
- Purple yam financier
- Nonya delight
- Freshly made waffle
- Chocolate fountain
- Selections of ice cream and sorbet on waffle cone
- Petit fours and cookies
- Garden of fruits

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