



# Weekend Dinner

Friday to Sunday

6:30pm - 10pm

SGD 108 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



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## **SEAFOOD COLOSSEUM**

Boston lobster  
Snow crab  
Mud crab  
Tiger prawn  
Green-lipped mussel  
Yabby  
White clam  
Scallop  
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 and Parma ham  
Mortadella  
Wagyu pastrami  
Turkey ham  
Bresaola  
Smoked salmon  
Smoked mackerel  
Cured snow fish and smoked rainbow trout  
Finest selections of gourmet farmhouse cheese

Menu items are subject to change.



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## JAPANESE COUNTER

### Sashimi

Tuna  
Salmon  
Hamachi  
Ama Ebi  
Tako  
Assortment nigiri and maki

### Cha Soba

### Hot Selection

Chicken teriyaki  
Karaage chicken  
Takoyaki

### Tempura Selection

Tempura prawn  
Tempura king oyster mushroom  
Tempura eggplant  
Tempura sweet potato  
Tempura lotus root

## ASIAN DELIGHT

Double-boiled dried oyster lotus root soup  
Claypot sesame chicken  
Chilli and black pepper crab  
Curry cereal prawn  
Stir-fried Hong Kong kai lan with pacific clam  
XO fried rice with conpoy  
Stir-fried king prawn noodle  
Mini abalone ginseng soup  
Chicken soup  
Sweet and sour fish  
Tom Khai Gai  
Thai basil beef  
Thai chilli tofu  
Thai red duck curry

## SIGNATURE DELIGHT

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



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## EUROPEAN DELIGHT

Seafood chowder  
Grilled chicken basil fregola with corn and zucchini  
Duck leg confit with prune and garlic jus  
Brandy crustacean bisque  
Slow-cooked beef brisket in red wine jus  
Pan-seared sea bass  
Crunchy tomato salsa  
Crab and mussel orzo pasta  
Medley of sautéed vegetables  
Loaded hash brown with cheese  
Garlic bread

## CARVING STATION

Whole baked Atlantic salmon  
Herb-roasted prime rib  
Roasted suckling pig

## INDIAN DELIGHT

### Tandoori Specialty

Saffron chicken  
Fish fillet marinated in yoghurt  
Chickpea kebab

### Curry Set

Spicy fish curry  
Ground lamb and 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



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## **ALFRESCO BBQ**

Tomahawk steak  
Rosemary garlic lamb chop  
Thai-style grilled pork jowl  
Honey glazed chicken wing  
Veal bratwurst sausage  
Catch of the day  
Grilled prawn with lime coriander

## **PIZZA**

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

## **LITTLE FAN CORNER**

Assorted sandwiches  
Assorted fries  
Egg tart

## **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