



CHINESE NEW YEAR DINNER PROMOTION

25 - 26 JANUARY 2020

SALAD BAR

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

Dressings and Emulsions

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

Condiments

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

Kidney Beans, Broad Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

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

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

Flavoured Vinegars, Oils and Anti-Pesto

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

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

SALAD AND APPETIZERS

Pacific Clam, Cucumber and Onion, Sweet Chili Sauce

Dill and Yuzu Marinated Tiger Prawn Salad

Smoked Chicken Salad with Orange Segment

Red Skin Potato Salad, Bacon Bite

Hearts of Palm Confit and Artichoke with Melon Pearls

SELECTIONS OF COLD CUT PLATTER

Mortadella with Pistachio, Turkey Ham, Salami, Wagyu Beef Pastrami

Smoked Salmon and Snow Fish

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses
Accompanied by Jams, Truffle Honey, Nuts and Dried Fruits
Bread Sticks, Lavosh, Crackers and Grapes

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads
French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf
Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn
Salmon, Tamago, Prawn, Inari
California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)
Kappa (Cucumber), Sansuko (Vegetable)
Wasabi, Shoyu, Ginger

JAPANESE YU SHENG

(served at buffet counter)

Atlantic Salmon
Seaweed, Nori, Radish and Cucumber
Sesame Seeds and Pickles
Yuzu Shoyu Dressing

SEAFOOD COLOSSEUM

Oyster, Boston Lobster, Tiger Prawns, Clams, Green Lip Mussels
Mud Crab, Snow Crab
Accompanied By Yuzu, Thai Chili, Wasabi, Mint and Coriander
Cocktail Sauce, Szechuan, Mango Mayo
Lemons, Mignonette and Tabasco

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% Goods and Services Tax

LIVE STATION

Melt King Prawn Laksa

Quail Egg, Fish Cake, Bean Sprout, Beancurd Puff, Laksa Leaf, Sambal Chilli

Crackling Pork Roulade

Stuffed with Chestnut and Mushrooms

Accompanied by Red Wine Braised Cabbage, Beer Gravy

Crispy Prok Knuckle

Pineapple Sauce

Slow-Roasted Wagyu Beef

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

BBQ @ THE ALFRESCO

Honey and Truffle Marinated Chicken Wings

Jimbaran-Style Jumbo Prawn

Thai-Style Marinated Pork Jowl

Rosemary and Garlic Lamb Chop

Korean-Spicy Marinated Squid

Seasonal Vegetables

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

ROAST MEAT PLATTER

Crackling Pork Belly, Barbecue Char Siew, Roasted Duck

Plum Sauce, Hoisin Sauce, Mustard

SOUP AND CRACKERS

Fish Maw Soup

Ginseng Winter Melon Soup

Clam Chowder

Garlic Herbed Croutons

Crispy Fish Skin

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% Goods and Services Tax

HOT WESTERN

Pan-Seared Barramundi, Lemon Capers Sauce
Lobster Claw Á L'americaine, Fingerling Potato
Grilled Flank Steak with Baby Root Vegetables
Chicken Stew in Red Wine Sauce with Mushroom and Carrot
Marinated Lamb Rump "Paillard", Sicilian Caponata
Sautéed Butter Seasonal Greens
Vegetable Ratatouille
Gratinated Potatoes

HOT ASIAN

Coffee Pork Ribs
Golden Salted-Egg Prawn
Crispy-Fried Fish with Thai Chilli Sauce
Stir-Fried Black Pepper Beef with Capsicum
Broccoli with Flower Mushroom, Dried Oyster and "Fat Choy"
Baby Kailan with Slice Abalone and Dried Scallop in Oyster Sauce
Steamed Chinese Preserved-Meat Rice with Lotus Leaf
Braised Ee Fu Noodles with Lobster Knuckle

INDIAN CUISINE

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

BIRYANI-MARINATED LOBSTER

Biryani-Marinated Lobster Cooked with Saffron Rice

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% Goods and Services Tax

PASTRY AND SWEET ENDINGS

Whole Cakes

“The Melt” Dark Chocolate Gateaux

Orange Chiffon Cake

Golden Peanut Chocolate Bar

Mandarin Orange Gateaux

Coconut Pineapple Pound

Namelaka Dulce, Roasted Apricot Sable Tart

The Petit Sweet

Almond Bean Curd, Soya Milk Pannacotta with Longan

Chilled Mango Pudding with Pomelo and Sago Pearl

Osmanthus Jelly with Wolfberries Infusion

Chinese Pineapple Tart

Chinese New Year Cookies

Exotic Macaroon

UNDER THE LAMP

“Golden Nian Gao” – Glutinous Rice Cake with Yam and Sweet Potatoes

Sesame Ball with Red Bean Paste

CHOCOLATE FOUNTAIN

Pink and Dark Melted Valrhona Chocolate

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

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% Goods and Services Tax

MELT CAFÉ ICE CREAM COUNTER

Pineapple Gelato

Mandarin Orange Sorbet

Vanilla Ice Cream

Chocolate Ice Cream

Homemade Ice Creams Served with Freshly Baked Waffles

Topped with your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

WAFFLE STATION

Freshly Baked Waffle Served with Vanilla Cream Patisserie with your Choice of

Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

GARDEN OF FRUITS

Selection of Refreshing Sliced Fruits and Juices

118

Per Adult

Inclusive of Free Flow Chilled Juices

50 per child applicable for **7** to **12** years old

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% Goods and Services Tax