



CHINESE NEW YEAR LUNCH PROMOTION

25 JANUARY 2020

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, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Broad Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower

Almond and Hazelnut

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

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

Razor Clam and Cucumber Salad, Sweet Chilli Sauce

Marinated Roasted Beef with Gherkin, Capers, Mustard and Hardboiled Egg

Salt Baked Beetroot with Raspberry, Spinach and Feta Cheese, White Balsamic Dressing

Poached Prawns Tossed in Goma and Spring Onion

Edamame Pods, Chicken and Japanese Pickles

SELECTIONS OF COLD CUT PLATTER

Mortadella with Pistachio, Prosciutto Di Parma, Wagyu Beef Pastrami

Turkey Ham and Smoked Salmon

1912

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

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, Nigiri and Maki

Salmon, Tuna, Tamago, Prawn, Kanisarada (Crab), Inari, Unagi (Eel) Nigiri
California, Ebi Fry (Prawn), Kappa (Cucumber), Sansuko (Picked 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
Accompanied By Yuzu, Thai Chili, Wasabi, Mint and Coriander
Mexican Salsa, Szechuan, Mango Mayo
Lemons, Mignonette and Tabasco

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SOUP AND CRACKERS

Double Boiled Herbal Chicken Soup

Crab Meat Soup

Cream of Wild Mushroom Soup

Garlic Herbed Croutons

Crispy Fish Skin

LIVE STATION

Roasted Wagyu Beef

Charred Root Vegetables, Oven-Baked Macaroni with Cheese, Black Truffle Sauce

Signature Laksa

Prawn, Quail Egg, Fish Cake, Beancurd Puff, Laksa Leaf, Sambal Chilli

Chicken Rice Stall

Roasted Chicken, Roasted Duck

Traditional Hainanese Chicken Rice and Condiments

EUROPEAN DELIGHTS

Minute-Steak, Mustard and Chive Jus

Red Wine Chicken Stew with Forest Mushroom

Seared Salmon Fillet, Dill and Citrus Sauce

Grilled Lamb Chop, Mint and Shallot Sauce

Sautéed Greens, Confit Tomato

Butter Broccoli and Cauliflower

Oven-Baked Butternut Squash, Brown Butter and Sage

Creamy Mashed Potatoes

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ASIAN DELIGHTS

Coffee Chicken

Cereal Prawn

Wok-Fried Beef with Black Bean Paste

Market Vegetables with Dried Scallop and Oyster Sauce

Stir-Fried Broccoli with Flower Mushroom, Dried Oyster and "Fat Choy"

Steamed Chinese Preserved Meat Rice

Braised Ee Fu Noodles with Seafood

INDIAN CUISINE

Selection of Indian Tandoori and Kebabs

Lamb, Chicken, Fish and Vegetables

Plain, Garlic Naan

Selection of Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

"The Melt" Chocolate Cake

Orange Chiffon Cake

Golden Peanut Chocolate Bar

Mandarin Orange Gateaux

Coconut Pineapple Pound

Namelaka Dulce, Roasted Apricot Sable Tart

Almond Beancurd, 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

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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

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

88

Per Adult

Inclusive of Free Flow Chilled Juices

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

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