



# CHINESE NEW YEAR REUNION DINNER PROMOTION

24 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 your table)

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**

### **Crackling Pork Roulade**

Stuffed with Chestnut and Mushrooms

Accompanied by Red Wine Braised Cabbage, Beer Gravy

### **Slow-Roasted Wagyu Beef**

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

### **Melt King Prawn Laksa**

Quail Egg, Fish Cake, Bean Sprout, Beancurd Puff

Laksa Leaf, Sambal Chilli

### **Diver-Caught Scallop**

Ikura, Chives and Miso-Cream Sauce

## **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

Assorted Satay with Peanut Sauce

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

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## **HOT WESTERN**

Sea Bass, Artichokes and Tomato Salsa  
Black Mussel Stew with Garlic and White Wine  
Braised Beef Short Ribs with Root Vegetables  
Chicken Roulade, Roasted Mushroom, Truffles Jus  
Lamb Goulash  
Sautéed Heirloom Baby Squash with Shallot and Mustard  
Cauliflower Au Gratin  
Grilled Mixed Vegetables  
Mashed Potato

## **HOT ASIAN**

Coffee Pork Ribs  
Golden Salted-Egg Prawn  
Hong Kong-Style Steamed Whole Sea Bass  
Stir-Fried Black Pepper Beef with Capsicum  
Herbal Emperor Chicken with Chestnut and Black Fungus  
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 Meat

## **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

## **NALLI NIHARI**

Slow-Cooked Aromatic Whole Lamb Shank with Indian Spices  
Served with “Bakarkhani” Roti

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## **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 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

## **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

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## **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

**178**

Per Adult

Inclusive of free flow of "R" Ruinart Champagne, red wine, white wine, beer

selected cocktails of the day, soft drinks and chilled juices

**148**

Per Adult

Inclusive of Free Flow Chilled Juices

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

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