

OYSTER DINNER PROMOTION

14, 15, 21, 22 FEBRUARY 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, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum
Kidney Beans, Broad Beans, Heart of Palm, Pomelo
Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower Seeds, Almonds, Hazelnuts
Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

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

Tuna Tataki, Celery and Tomatoes Salad with Tobiko, Ponzu Dressing
Chicken Waldorf, Granny-Smith Apple, Walnuts, Raisins and Light Creamy Dressing
Spicy Thai Seafood Salad, Glass-Noodles and Basil
Boiled Potatoes Salad, Mustard Mayo and Bacon Bites
Roasted Beef with Gherkin and Pasta Salad
Kale and Quinoa, Roasted Sweet Potatoes

SELECTIONS OF COLD CUT PLATTER

Prosciutto Di Parma, Mortadella, Turkey Ham Wagyu Pastrami, Smoked Salmon, Chicken Sausage Roll

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, 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, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn
Tamago, Kanisarada, Inari, Unagi (Eel) Nigiri
California, Ebi Fry (Prawn), Kappa (Cucumber), Smoked Duck Maki
Wasabi, Shoyu, Ginger

Japanese Buckwheat Soba

Pickled Ginger, Shoyu, Wasabi, Soba Sauce, Shredded Nori, Bonito Spring Onions and Japanese Pickles

SEAFOOD COLOSSEUM

Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Snow Crab

Alaskan King Crab

(Only Available Every Friday and Saturday)

Accompanied By Cocktail, Tartar, Mango Mayonnaise

Lemons, Mignonette and Tabasco

LIVE SHUCK OYSTER BAR

Selection of Seasonal Oysters

Fine De Claire, Taylor Pacific, Irish Kelly, Jersey, Canadian Gourmet

Served with Condiments

Lemons, Mignonette and Tabasco

SOUP AND CRACKERS

Creamy Mushroom Soup

Sweet Corn Soup with Water Chestnut

Tom Yum Goong

Thai Red Curry Prawn

Beef Rendang

Japanese Curry with Carrot and Potatoes

Steamed Jasmine Rice
Garlic Butter Croutons

Fish Skin

Assorted Oriental Crackers with Dips

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

Torched Oyster

Baked Banana Shallots, Tobiko, Béarnaise Sauce (Only Available Every Friday and Saturday)

Oyster Omelet

Calamansi, Coriander, Chilli Sauce

Oyster Mee Sua

Wheat Vermicelli Cooked Rich Bonito-Flavored Thickened Soup Top with Plump Oysters, Fried Shallots and Cilantro

Carving

Slow Roasted AUS Beef Roasted Root Vegetables, Red Wine Sauce

Roasted Meat Platter

Crackling Pork Belly and Roasted Chicken
Plum Sauce, Chilli Sauce, Five Spice Salt and Hoisin Sauce

BBQ @ THE ALFRESCO

(ONLY AVAILABLE EVERY FRIDAY and SATURDAY)

Garlic Butter Grilled Oyster

Marinated Prawn with Cilantro and Lemon
Herbs-Marinated Lamb Chop
Thai Grilled Pork Neck
Black Pepper Beef Steak
Seasonal Vegetables

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

ASIAN DELIGHTS

Stir-Fried Black Pepper Beef with Onion and Capsicum
Sweet and Sour Chicken with Lychee and Tomatoes
Salted Egg Prawn with Curry Leaves and Chilli Padi
Braised Mushroom and Dried Oyster on Seasonal Vegetables
Braised Egg Tofu with Green Pea and Egg White Gravy
Wok-Fried Nai Bai with Garlic Sauce
Stir Fried Noodles with Vegetables
Cantonese Fried Rice

EUROPEAN DELIGHTS

Grilled Salmon, Olive and Cherry Tomatoes Salsa
Black Mussel, Garlic and White Wine
Braised Beef Short Ribs with Root Vegetables
Chicken Roulade, Truffles Jus
Lamb Stew with Rosemary and Shallots
Oven Roasted Potatoes, Garlic Confit
Butter Sautéed Cauliflower and Broccoli
Zucchini and Eggplant Lasagna
Mashed Potatoes

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs
Chicken, Seafood and Vegetarian Kebab
Plain or Garlic Naan
Selection of Indian Curries
Masala and Plain Papadum
Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

"The Melt" Dark Chocolate Gateaux

Yuzu Strawberry Mousse

Black Sesame Travel Cake

Chestnut Cassis Almond Frangipane

Raspberry Cheese Cake

The Petit Sweet

Salted Caramel Sable Tart

Exotic Panna Cotta

Crunchy Choux Pastries

Citrus Crème Anglaise

Chocolate Bonbon Praline

Assortment Homemade Marshmallow

Assorted Cookies

Warm Dessert

Azuki Red Beans, Chocolate Pudding Green Tea Raisin Bread and Butter Pudding

Chocolate Fountain

Dark Melted Valrhona Chocolate
Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Baked Waffle

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls
Fruit Compote, Fruit Coulis and Cream Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla, Yoghurt
Selections of Topping

Tropical Fruits

Selection of Refreshing Sliced Fruits