

BARBECUE DINNER PROMOTION

FROM 8 TO 24 OCTOBER 2021

All menu items are subject to change upon availability.

SALAD BAR

Selections of Fresh Lettuce

Asian Goma, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel Pomelo, Capsicum, Spanish Onions and Sun-Dried Tomatoes Grated Parmesan, Croutons, Bacon Bits, Quail Egg Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Macaroni and Shrimp Salad Cherry Tomatoes and Pesto Mayonnaise Red Cabbage and Carrot Slaw Granny Smith Apple and Raisins

Creamy Potato Salad

Mustard Seeds and Gherkins

Chicken and Corn Salad

Seaweed, Cucumber and Sesame Dressing

SELECTION OF COLD CUTS

Smoked Salmon and Smoked Rainbow Trout Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

CHEESE PLATTER

Gourmet Selection of Cheeses Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits Bread Sticks and Grapes

SEAFOOD COLOSSEUM

Seasonal Oysters, Tiger Prawns, Mud Crab Green Lip Mussels, White Clams Boston Lobster

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon and Tuna

Hamachi and Tako

(Friday and Saturday only)

Sake (Salmon), Tamago, California, Kani Sarada (Crab) Wasabi, Pickled Ginger, Shoyu

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips (Friday and Saturday only)

ASIAN DELIGHTS

Daily Double Boiled Chicken Soup Black Olive Fried Rice Steamed Catch of the Day Chilli Seafood with Mantou Thai-Style Fried Tofu Szechuan-Style Wok Fried Chicken Pork and Bittergourd in Black Bean Sauce Wok Fried Seasonal Vegetables

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% government tax

EUROPEAN DELIGHTS

Potato and Leek Soup Beef Stew Bourguignon-Style Lamb Stew with Carrot and Mushrooms Pan-Seared Catch of the Day, Mango Salsa Sautéed Wild Mushrooms and Asparagus Grilled Mixed Vegetables Baked Potatoes with Sour Cream and Chives Corn on the Cob

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly Barbecue Char Siew Pork Mustard, Barbecue Sauce and Chilli

Signature Prawn Laksa

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

Crispy Pork Knuckle Red Wine Cabbage and Rosemary Potatoes

Cajun-Marinated Roasted Chicken

Baked Macaroni and Cheese, Suprême Sauce

BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat Teriyaki-Glazed Chicken Wings Thai-Style Grilled Pork Neck Grilled Snail Sausage Garlic Lamb Chop Chargrilled Australian Beef Tomahawk Grilled Sambal Squid Rings Catch of the Day Marinated Prawn Jimbaran-Style

Tomato Salsa, Horseradish Sauce, Mint Jelly, Sambal, Thai Chilli

INDIAN DELIGHTS

Tandoori Specialty

Tandoori Lamb Chop, Achari Chicken Tikka Tandoori Salmon, Vegetable Galouti Kebab

Curry Set

Chicken Tikka Masala Barrah Kebab, Kadai Paneer Mushroom Hara Pyaaz, Dal Makhani Masala and Plain Papadum Plain or Garlic Naan Indian-Style Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake Strawberry Chocolate Tart Citrus Meringue Banana Peanut Travel Cake Bavarian Cream and Fruit Verrines Choux Pastries Baked New York Cheesecake Assortment of Nonya Kueh Cinnamon Bread and Butter Pudding with Vanilla sauce

Baked Belgian Waffles

With Choice of Chocolate Ice Cream, Vanilla Ice Cream Yoghurt Ice Cream, Strawberry Sorbet

Assorted Chocolate Pralines and Cookies

Seasonal Fruit Platter

Sunday to Thursday 88 per adult

Friday and Saturday

98 per adult

40 per child applicable for 7 to 12 years old