



# BLACK TRUFFLE DINNER PROMOTION

9 - 25 JULY 2021

All menu items are subject to change upon availability.

## SALAD AND APPETIZERS

### **Garden Salad**

Mixed Greens, Cherry Tomatoes, Cucumber

Served with Balsamic Dressing

### **Caesar Salad**

Quail Egg, Bacon, Garlic Croutons, Shaved Parmesan

Served with Caesar Dressing

### **Asparagus Salad**

Quail Egg, Frisée Lettuce and Xeres-Truffle Vinaigrette

### **Creamy Potato Salad**

Gherkin and Parsley

### **Thai Prawn Salad**

Shallots, Tomato, Coriander, Chilli and Lime Dressing

### **Roasted Chicken Pasta Salad**

Tri-Colored Bell Pepper and Basil Pesto

### **Smoked Salmon and Smoked Trout Platter**

### **European Cheese Platter**

Selection of European Gourmet Cheeses Served with Crackers

## SEASONAL OYSTERS

Served with Condiments

## SEAFOOD PLATTER

Boston Lobster

Tiger Prawns

Clams

Mud Crab

## **SUSHI AND SASHIMI**

Salmon and Tuna Sashimi

Selections of Sushi, Gunkan, Maki

Served with Wasabi, Pickled Ginger and Shoyu

### **Hamachi and Amaebi**

*(Friday and Saturday only)*

## **ASIAN DELIGHTS**

### **Signature Prawn Laksa**

Thick Rice Vermicelli, Fish Cake, Silver Sprouts and Bean Curd Puff

Double Boiled Chicken Soup

Black Truffle Cantonese Fried Rice

Truffle Honey Glazed Fried Chicken

Steamed Catch of the Day

Braised Tofu and Mushroom with Truffle Paste

Chilli Seafood with Mantou

Wok Fried Seasonal Vegetables

Dry Curry Beef

## **CHINESE BBQ PLATTER**

Roasted Pork Belly

Barbecue Kurobuta Pork

## **EUROPEAN DELIGHTS**

Truffle Scented Wild Mushroom Soup with Garlic Bread

Australian Beef Cheek with Carrot and Silver Onion

Truffle Chicken Roulade with Albufera Sauce

Gratinated Seafood with Truffle Cream Sauce

Braised Mussel with Tomato, Chilli and Olives

Pan-seared Sea Bass in Saffron Cream Sauce

Sautéed Vegetables

Parsley Truffle Fries

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

## **CHEF IN ACTION**

### **Slow Roasted Sirloin**

Served with Roasted Potatoes and Red Wine Truffle Sauce

### **Baked Seasonal Oyster**

With Hollandaise Sauce and Cheese

### **Mushroom Tortellini**

With Summer Truffle Cream Sauce

## **BBQ @ THE ALFRESCO**

*(Available on Friday and Saturday)*

### **Grilled Meat Platter**

Pork Neck with Thai Dressing

Herb Marinated Grilled Lamb Chop

Truffle and Garlic Chicken Wings

### **Seafood Platter**

Squid Ring Jimbaran Sauce

Marinated Prawn with Coriander and Garlic

Catch of the Day

## **INDIAN DELIGHTS**

### **Black Truffle Cheese Naan**

#### **Tandoori Specialty**

Tandoori Portobello Mushroom

Black Truffle Tandoori Chicken

Tandoori Salmon

#### **Curry Set**

Black Truffle Nalli

Amritsari Chicken Curry

Panchmail Bhaji

Kadai Paneer

Truffle Shahi Dal

Accompanied by Basmati Rice and Naan

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

## **PASTRY AND SWEET ENDINGS**

Signature Melt Chocolate Cake

Fig and Yoghurt Mousse

Mango Passion Chocolate Cup

Earl Grey and Orange Travel Cake

Bavarian Cream and Fruit Verrine

Baked New York Cheesecake

Choux Pastries

Assorted Nonya Kueh

Pumpkin and Cinnamon Bread with Butter Pudding and Vanilla Sauce

Assorted Chocolate Pralines and Cookies

### **Baked Waffle**

With Choice of Chocolate Ice Cream, Vanilla Ice Cream

Yoghurt Ice Cream or Strawberry Sorbet

### **Seasonal Fruit Platter with Forest Berries**

Sunday to Thursday

88 per adult

Friday and Saturday

98 per adult

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