

# **CRAB DELIGHTS DINNER PROMOTION**

# FROM 10 TO 26 SEPTEMBER

All menu items are subject to change upon availability.

## SALAD BAR

Selections of Fresh Lettuce Asian Goma, Balsamic, 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 Vinegar Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

## SALAD AND APPETIZERS

Crab and Granny Smith Apple Salad Capers, Tomato and Sour Cream Creamy Potato Salad Mustard Seeds and Gherkin Prawn and Pasta Salad Cocktail Sauce and Basil Pesto Chicken Salad with Edamame Seaweed, Cucumber, Corn and Sesame Dressing

# **SELECTION OF COLD CUTS**

Chicken Ham, Salami, Smoked Salmon, Turkey Ham Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

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## **CHEESE PLATTER**

Gourmet Selection of Cheeses

Accompanied by Jams, Crackers, Nuts and Dried Fruits

Sourdough Bread Sticks, Lavosh Crackers and Grapes

## SEAFOOD COLOSSEUM

Seasonal Oysters

Boston Lobster, Tiger Prawns, Clams

Jonah Crab and Mud Crab

#### Snow Crab

(Available on Friday and Saturday)

Accompanied by Cocktail Sauce, Mignonette, Sauce Lemon and Tabasco

## **JAPANESE PLATTER**

Selections of Sashimi, Sushi and Maki

Salmon and Tuna

#### Hamachi and Sweet Prawn

(Available on Friday and Saturday)

Sake (Salmon), Tamago, California, Kani Sarada (Crab)

Wasabi, Shoyu, Ginger

### Cha Soba

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

## **ASIAN DELIGHTS**

Crab Meat Egg Drop Soup Kam Heong Flower Crab Crab and Otak Fried Rice Chilli Seafood with Mantou Pumpkin Braised Tofu Coffee Chicken Pork with Spring Onions and Ginger Wok Fried Seasonal Vegetables

## **EUROPEAN DELIGHTS**

Crab Bisque with Garlic Bread Crab and Shrimp Casserole with Green Olives Breaded Crab Cake with Remoulade Sauce Lamb Stew with Carrot and Mushrooms Pan Seared Seabass, Mango Salsa Sautéed Zucchini with Black Olives and Pine Nuts Broccoli and Cauliflower, Mornay Sauce Herb-Roasted Potatoes

## **CHEF IN ACTION**

#### Chinese-style Roasted Meat

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

#### Signature Prawn Laksa

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

#### Chilli Crab Omelette

Scallions and Coriander

#### Slow-Roasted Bone-In Lamb Leg

Roasted Root Vegetables, Natural jus

#### Cajun-Marinated Roasted Chicken

Baked Macaroni and Cheese, Suprême Sauce

## **BBQ @ THE ALFRESCO**

(Available on Friday and Saturday)

# Selections of Grilled Seafood and Meat Rosemary and Garlic Lamb Chop

Thai-Style Grilled Pork Neck

Black Pepper Minute Steak

Marinated Salmon with Dill and Lemon

Garlic Butter Half-Shell Scallop

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

## **INDIAN DELIGHTS**

#### **Tandoori Specialties**

Crab Kebab Vegetable Galouti Kebab Murgh Malai Tikka

#### **Curry Set**

Butter Chicken Black Pepper Crab Masala Malai Kofta Saag Khumb (Spinach and Mushroom Sabzi) Dal Makhani Accompanied by Basmati Rice and Naan

## PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake Strawberry Yuzu Petit Gateaux Exotic Coconut Tart Bavarian Cream and Fruit Verrines Choux Pastries Baked New York Cheesecake Green Tea Azuki Red Bean Travel Cake Assorted Nonya Kueh Cinnamon Bread and Butter Pudding with Vanilla sauce

#### **Baked Waffle**

With Choice of Chocolate Ice Cream, Vanilla Ice Cream Yoghurt Ice Cream or 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

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