



## FESTIVE DINNER MENU

28 NOVEMBER – 23 DECEMBER 2022

All menu items are subject to change upon availability

### SEAFOOD COLOSSEUM

Seasonal Oysters, Boston Lobster, Tiger Prawn, Green-lipped Mussel, Mud Crab, White Clam  
Accompanied by Tartar Sauce, Thai Mayonnaise, Mango Mayonnaise, Mignonette, Lemon, and Tabasco

### JAPANESE CORNER

#### **Selections of Sashimi, Sushi and Maki**

Salmon Sashimi, Tako, and Sweet Prawn, Kani Gunkan, Inari Sushi, Salmon Nigiri,  
Tamago Nigiri, California, Ebi Fry, Vegetable and Kappa Maki

#### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

#### **Hot Selection**

Tempura Prawn, Chicken Yakitori, Tako Yaki

### SELECTION OF COLD CUT PLATTER

Salami Milano, Mortadella, Wagyu Pastrami and Turkey Ham  
Smoked Salmon, Smoked Mackerel, Cured Snow Fish and Smoked Rainbow Trout  
Sun-dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

### CHEESE

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

### SALAD AND APPETIZERS

Selection of Market Fresh Lettuce  
Asian Goma, Balsamic, Caesar and Thousand Island  
Selection of Condiments, Flavoured Vinegars and Oils

#### **Honey Turkey Ham Salad**

Turkey Ham, Pickles, Shallots, Dill, Honey Mustard Dressing

#### **Prawn and Quinoa Salad**

Black Olives, Bell Pepper and Citrus Vinaigrette

#### **Roasted Potato Salad**

Quail Eggs, Gherkins and Creamy Mayonnaise

#### **Roasted Beetroot Salad**

Feta Cheese, Spinach and Raspberry



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



## **TRADITIONAL ROASTS**

### **Roasted Turkey**

Apricot Brandy Sauce

### **Daily Roast of the Day**

Root Vegetables, Natural jus

### **Pasta in Parmesan Wheel**

Truffle Mushroom Ragout

### **Oven-baked Ocean Trout (Saturday and Sunday Only)**

Tomato Confit and Champagne Sauce

## **EUROPEAN DELIGHTS**

New England Seafood Chowder with Garlic Bread, Slow-cooked Beef Brisket with Red Wine Jus

Zuppa di Pesce, Rustic Seafood Stew, Tender Grill Chicken Breast with Shoyu Glaze

Baked Catch of The Day, Fennel and Lemon, Sautéed Vegetable Medley, Three-bean Chorizo Chilli

Sauteed Potatoes with Rosemary Butter Onion Rings with Barbecue sauce

## **ASIAN DELIGHT**

Double-boiled Black Chicken Soup, Singapore Prawn Noodle, Steamed Fish Teochew style

Guinness Stout Chicken, Chilli Seafood with Mantou, Broccoli with Braised Mushroom

Dried Pork Belly Curry, Daging Kicap Manis, Soy Sauce Beef, Assam Fish Curry

Japanese Vegetable Curry, Steamed Japanese Short-grain Rice

## **CHINESE ROASTED MEAT**

Roasted Pork Belly, Crystal Pork Char Siew

Mustard, Oriental Barbecue Sauce, Hoisin Sauce and Plum Sauce

## **NOODLE STALL**

### **Signature Prawn Laksa**

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd

## **BBQ @ THE ALFRESCO**

### **Selection of Seafood, Meat and Poultry**

#### **Grilled to Perfection**

(Available every Friday to Sunday only)

Rosemary Lamb Chop

Kor Moo Yong ~ Thai Grilled Pork Neck, Garlic Prawn, Honey-glazed Chicken Wing

Snail Sausage, Sotong Bakar, Barbecue Squid

Mint Jelly, Sambal Matah, Chimichurri, Grain Mustard, Nam Jim, Nonya Acar



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## **INDIAN DELIGHT**

### **Tandoori Specialty**

Pakora, Paneer Shashlik, Tandoori Chicken

### **Curry Set**

Fish Tikka Masala, Kadai Lamb, Paneer Butter Masala

Saag Khumb, Dal Makhani

Masala and Plain Papadum

Plain or Garlic Naan

Indian Rice of the Day with Condiments

## **PASTRY AND SWEET ENDINGS**

Signature Melt Chocolate Cake

Bûche de Noël, Pumpkin Pie, Orange Marmalade Black Lemon Log Cake

Dark Rum infused Christmas Fruit Cake, Zesty Orange Cheese Frosting, Pistachio Crunchy Choux

Panettone, Traditional Fruity Minced Pie, Traditional Christmas Stollen, Assorted Maracchons

### **Warm Dessert**

Sticky Toffee Pudding with Vanilla Sauce, Christmas Pudding with Brandy Sauce

### **Baked Waffles**

Served with a Selection of Vanilla and Chocolate Sauce

Honey Maple Syrup and Crunchy Pearls, Fruit Compote, Fruit Coulis and Chantilly

### **Gelato**

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt, Selection of Toppings

### **Garden of Fruits**

Selection of Tropical and Seasonal Fruits

Monday to Thursday, 108 per adult

Friday to Sunday, 128 per adult

50% of the adult price (7 to 12 y/o)



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