



FESTIVE LUNCH MENU

28 NOVEMBER – 23 DECEMBER 2022

All menu items are subject to change upon availability

SEAFOOD COLOSSEUM

Seasonal Oysters (Available every Friday to Sunday only)

Boston Lobster (Available every Saturday and Sunday only)

Lobster Claw, Tiger Prawn, Green-lipped Mussel, Mud Crab, White Clam

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

(Available every Friday to Sunday only)

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 (Available every 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 Grilled Chicken Breast with Shoyu Glaze, Baked Catch of The Day, Fennel and Lemon

Sautéed Vegetable Medley, Three-bean Chorizo Chilli

Sautéed 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

CHICKEN RICE STALL

(Available every Monday to Friday only)

Poached and Roasted Chicken

Homemade Condiments

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 Saturday and 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 Macarons

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, 88 per adult

Friday, 98 per adult

Saturday and Sunday, 128 per adult

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



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