



FLAVOURS OF JAPAN DINNER PROMOTION

11 - 27 MARCH 2022

All menu items are subject to change upon availability.

PROMOTIONAL HIGHLIGHTS

Takoyaki with Bonito Flakes, Japanese Mayo and Tonkatsu Sauce

Teriyaki Beef

Japanese Java Curry with Chicken Katsu

Deep Fried Bean Curd with French Beans, Yakiniku Sauce

Japanese Prawn Fried Rice, Tobiko

Chawanmushi with Lobster and Ginkgo Nuts

Japanese Udon

Gratinated Oyster, Miso Cream

Black Mussels with Edamame

Scallop Mentaiko

Miso-Glazed Baked Salmon

Teriyaki Chicken Wing

Mirin and Ginger Pork Neck

Yakiniku Grilled Beef Steak

Coconut Matcha Lamington Roll

Raindrop Jelly with Kinako Powder and Kuromitsu

Green Tea Azuki Bread and Butter Pudding

Matcha Ice Cream

SALAD BAR

Selections of Fresh Lettuce

Balsamic and Olive Oil Dressing

SALAD AND APPETIZERS

Caesar Salad

Quail Egg, Bacon, Garlic Croutons and Shaved Parmesan Cheese

Caesar Dressing

Roasted Beef with Seaweed and Sesame Salad

Japanese Sweet Potato Salad

Edamame Pods, Chicken, and Japanese Pickles

Tuna Tataki with Tobiko and Cress

Smoked Salmon and Smoked Trout Platter

CHARCUTERIE PLATTER

Grissini Stick, Olives

CHEESE PLATTER

Gourmet Selection of Cheeses

Accompanied by Jams, Crackers, Nuts and Dried Fruits

Sourdough Bread Sticks, Lavosh Crackers and Grapes

SEAFOOD COLOSSEUM

Boston Lobster

Seasonal Oysters

Tiger Prawns

White Clams, Green Lip Mussels, Mud Crab

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi, Gunkan and Maki

Salmon and Tuna

Wasabi, Shoyu, Ginger

Hamachi and Tako

(Available on Friday and Saturday only)

Japanese Green Tea Soba

Pickled Ginger, Shoyu, Wasabi, Soba Sauce, Shredded Nori, Bonito Flakes

Spring Onions and Japanese Pickles

(Available on Friday and Saturday only)

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

ASIAN DELIGHTS

Miso Soup

Takoyaki with Bonito Flakes, Japanese Mayo and Tonkatsu Sauce

Chilli Seafood with Mantou

Teriyaki Beef

Japanese Java Curry with Chicken Katsu

Deep Fried Bean Curd with French Beans, Yakniku Sauce

Wok Fried Seasonal Vegetables

Japanese Prawn Fried Rice, Tobiko

Bamboo Steamer

Chawanmushi with Lobster and Ginkgo Nuts

Noodle Hut

Japanese Udon

Served with Sweet Corn, Bamboo Shoots, Wakame and Ajitsuke Tamago

In Clear Soya Dashi Broth

CHINESE BARBECUE PLATTER

Roasted Pork Belly

Barbecue Kurobuta Pork

EUROPEAN DELIGHTS

Daily Cream Soup with Garlic Bread

Braised Beef Cheek

Gratinated Oyster, Miso Cream

Oven Baked Chicken, Truffle Jus

Black Mussels with Edamame

Pan Seared Salmon with Olive and Lemon

Sautéed Vegetables

Roasted or Mashed Potatoes

CHEF IN ACTION

Slow-Roasted Angus Beef Sirloin

Roasted Root Vegetables, Natural Jus

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Scallop Mentaiko

Spring Onion and Togarashi

Miso-Glazed Baked Salmon

Roasted Okinawa Sweet Potato

Signature Prawn Laksa

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

BBQ @ THE ALFRESCO

(Available on Friday and Saturday only)

Selections of Grilled Seafood and Meat

Teriyaki Chicken Wing

Mirin and Ginger Pork Neck

Yakiniku Grilled Beef Steak

Seafood Platter

Ginger Soy Squid

Marinated Prawn with Yuzu and Garlic

Catch of the Day

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

INDIAN DELIGHTS

Tandoori Specialties

Vegetable Kebab

Tandoori Chicken

Tandoori Fish

Curry Set

Black Pepper Lamb

Chicken Masala

Paneer Pasanda

Chana Masala

Vegetable Korma

Accompanied by Basmati Rice and Naan

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PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Coconut Matcha Lamington Roll

Yuzu Sable Tart

Raindrop Jelly with Kinako Powder and Kuromitsu

Sesame Chocolate Cup

Blueberry Cheesecake with Butterfly Pea Flower Chantilly Infusion

Raspberry Choux with Lavender Soft Ganache

Assorted Nonya Kueh

Green Tea Azuki Bread and Butter Pudding

Baked Waffle

With Choice of Chocolate Ice Cream, Vanilla Ice Cream

Matcha Ice Cream and Strawberry Sorbet

Assorted Chocolate Pralines and Cookies

Seasonal Fruit Platter with Forest Berries

Sunday to Thursday

88 per adult

Friday and Saturday

98 per adult

42 per child

7 to 12 years old

Add on 32

with Free Flow of House Pour Wines, Beers

Chilled Juices and Soft Drinks

Add on 48

with Free Flow of Prosecco, House Pour Wines, Beers

Chilled Juices and Soft Drinks

Add on 78

with Free Flow of "R" de Ruinart Champagne

House Pour Wines, Beers, Chilled Juices and Soft Drinks

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