



# FLAVOURS OF SPICES DINNER PROMOTION

10 – 26 JUNE 2022

All menu items are subject to change upon availability.

## PROMOTIONAL HIGHLIGHTS

### **Beef Pho Noodle Soup**

Rice Noodle, Sliced Beef, Beef Ball, Silver Sprouts, Onion, Coriander and Thai Basil

Aromatic Beef Broth, Served with Hoisin, Sriracha and Fish Sauce

### **Cumin Scented Carrot and Ginger Soup with Garlic Bread**

**Braised Beef Stew with Aromatic Spices, Mushrooms and Carrots**

**Moroccan Lamb Shank with Dried Fruits and Grilled Lemon**

**Chicken Piccata with Saffron Cream Sauce**

**Pan-Seared Sea Bass, Vierge Sauce**

**Spicy Chicken Slider**

Mini Brioche Bun, Pickled Cucumber and Sambal Mayonnaise

**Oven-Baked Pink Peppercorn and Citrus Salmon Fillet**

Roasted Rosemary Potato, Cinnamon and Star Anise Infused Cranberry Sauce

**Spicy Marinated Beef Steak with Lemongrass and Shallots**

*(Available on Friday and Saturday only)*

**Herb-Marinated Lamb Chop**

*(Available on Friday and Saturday only)*

## SALAD BAR

Selections of Fresh Lettuce

Asian Goma, Balsamic, Caesar Salad and Thousand Island Dressing

### **Selection of Condiments**

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onion and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

2206

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

### **Flavoured Vinegars and Oils**

Matured Red Wine, White Wine, Raspberry, Balsamic  
Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

### **SALAD AND APPETIZERS**

#### **Thai Beef Salad**

Lemongrass and Shallot Dressing

#### **Curry Chicken Salad**

Scallions, Raisins, Cashew Nut, Curry Mayonnaise

#### **Prawn and Mango Salad**

Red Onion, Tomato and Cucumber

#### **Roasted Beetroot Salad**

Feta Cheese, Spinach and Raspberry

### **CHARCUTERIE PLATTER**

Salami Milano, Wagyu Pastrami and Turkey Ham

Smoked Salmon and Smoked Rainbow Trout

Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

### **CHEESE PLATTER**

Gourmet Selection of Cheeses

Accompanied by Jams, Mostarda, Nuts and Dried Fruits

Sourdough Bread Sticks, Lavosh Crackers and Grapes

### **SEAFOOD COLOSSEUM**

Boston Lobster

Seasonal Oysters

Tiger Prawns

White Clams, Green-lipped Mussels, Mud Crab

Accompanied by Cocktail Sauce, Mignonette Sauce, Lemon and Tabasco

### **JAPANESE PLATTER**

Selections of Sashimi, Sushi and Maki

Salmon and Tuna

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### **Hamachi and Tako**

*(Available on Friday and Saturday only)*

Sake (Salmon), Tamago, Kani Gunkan, California

Vegetable Roll and Kappa Maki

Wasabi, Shoyu, Ginger

### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

### **ASIAN DELIGHTS**

Seafood Tom Yum Soup

Sambal Seafood Fried Rice

Beef Rendang with Baby Potato

Nonya Style Steamed Fish Fillet

Chilli Seafood with Mantou

Steamed Tofu with Chicken Floss and Dried Shrimp

Wok Fried Seasonal Vegetables

### **NOODLES STALL**

#### **Beef Pho Noodle Soup**

Rice Noodle, Sliced Beef, Beef Ball, Silver Sprouts, Onion, Coriander and Thai Basil

Aromatic Beef Broth, Served with Hoisin, Sriracha and Fish Sauce

### **CHINESE BARBECUE PLATTER**

Crackling Pork Belly

Barbecue Pork Char Siew

Mustard, Barbecue Sauce and Chilli

### **EUROPEAN DELIGHTS**

Cumin Scented Carrot and Ginger Soup with Garlic Bread

Braised Beef Stew with Aromatic Spices, Mushrooms and Carrots

Moroccan Lamb Shank with Dried Fruits and Grilled Lemon

Chicken Piccata with Saffron Cream Sauce

Pan-Seared Sea Bass, Vierge Sauce

Sautéed Asparagus and Wild Mushrooms

Creamy Polenta with Brown Butter and Sage

Vegetable Ratatouille

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## **LIVE STATION**

### **Spicy Chicken Slider**

Mini Brioche Bun, Pickled Cucumber and Sambal Mayonnaise

### **Oven-Baked Pink Peppercorn and Citrus Salmon Fillet**

Roasted Rosemary Potato, Cinnamon and Star Anise Infused Cranberry Sauce

### **Slow-Roasted Australian Sirloin**

Baked Macaroni and Cheese and Roasted Jus

## **BBQ @ THE ALFRESCO**

*(Available on Friday and Saturday only)*

### **Selections of Grilled Seafood and Meat**

Spicy Marinated Beef Steak with Lemongrass and Shallot

Honey-Glazed Chicken Wings

Herb-Marinated Lamb Chop

Baked Oyster, Truffle Hollandaise

Jimbaran-Style Tiger Prawn

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

## **INDIAN DELIGHTS**

### **Tandoori Specialties**

Tandoori Masala White Pomfret

Tandoori Gobi

Bhatti Ka Murgh

### **Curry Set**

Lamb Shank Rogan Josh

Chicken Lababdar

Guchi Mattar

Paneer Khatta Pyaz

Yellow Dal Tadka

Masala and Plain Papadum

Accompanied by Basmati Rice and Naan

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## **PASTRY AND SWEET ENDINGS**

Signature Melt Chocolate Cake

Chilli and Passionfruit Chocolate Cup

Baked Cheesecake with Cinnamon Whipped Cream

Pistachio Raspberry Crunchy Choux

Acai Bowl with Yoghurt Panna Cotta

Assorted Nonya Kueh

Piña Colada Cake

Grape and Yuzu Sablé Tart

### **Warm Dessert**

Cherry Clafoutis

Served with Vanilla or Chocolate Sauce and Nutty Condiments

### **Baked Waffle**

With Choice of Vanilla and Chocolate Sauce

Honey Maple Syrup and Crunchy Pearls

Fruit Compote, Fruit Coulis and Chantilly Cream

### **Gelato**

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt

Selection of Toppings

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

Sunday to Thursday

92 per adult

Friday and Saturday

102 per adult

48 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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