



# INDIAN CUISINE DINNER PROMOTION

**8 - 24 APRIL 2022**

All menu items are subject to change upon availability.

## **PROMOTIONAL HIGHLIGHTS**

### **Pahadi Chicken**

Chargrilled Marinated Chicken with Mint, Coriander and Yoghurt

### **Tabak Maaz**

Marinated Lamb Ribs, Milk, Ghee and Melange of Spices

### **Tawa Machhi**

Grilled Fish with Raw Mango, Mint and Onion Chutney

### **Amba Jhinga**

Chargrilled Marinated King Prawn

### **Paneer Tikka Shashlik**

Marinated Cottage Cheese, Garam Masala and Chilli Powder Cooked in Clay Oven

### **Mutton Tari Wala**

Chamba-Style Mutton Curry with Red Chilli and Coriander

### **Hamirpuri Murga**

Chicken Cooked with Tamarind, Yoghurt and Fennel Seed

### **Talli Macchi Salmon**

Tawa Fried Salmon with Spinach

### **Jimikand Ke Kofte**

Spiced Indian Yam Cooked in Onion and Tomato Gravy

### **Mukand Badi**

Lentil Cake in Yoghurt Gravy

### **Paneer Madras**

Creamy Mild and Delicate Paneer Curry

### **Mah Chole Di Dal**

Chickpea and Black Urid Dal Cooked in Masala Gravy

## **SALAD BAR**

Selections of Fresh Lettuce

Asian Goma, Balsamic, Caesar Salad and Thousand Island Dressing

2203

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All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

### **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

### **Flavoured Vinegars and Oils**

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

### **SALAD AND APPETIZERS**

#### **Chaat**

#### **Moong Dal Pakora**

Chickpeas, Potatoes, Onions, Green Chilli, Pomegranate  
Tamarind Chutney, Mango Chutney, Sweet Yoghurt

#### **Murabba**

Himalayan Lemon with Rock Salt and Spring Onion

#### **Grilled Prawn Salad with Tri-Color Pasta**

Basil Pesto and Roasted Capsicums

#### **Oven-Roasted Beetroot Salad**

Raspberry, Feta Cheese and Balsamic Dressing

### **CHARCUTERIE PLATTER**

Salami Milano, Wagyu Pastrami and Chicken 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, Crackers, Nuts and Dried Fruits  
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

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## **JAPANESE PLATTER**

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

Salmon and Tuna

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

Wasabi, Shoyu, Ginger

### **Hamachi and Tako**

*(Available on Friday and Saturday only)*

### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

*(Available on Friday and Saturday only)*

## **HIMACHALI CUISINE**

### **Tandoori Specialty**

#### **Pahadi Chicken**

Chargrilled Marinated Chicken with Mint, Coriander and Yoghurt

#### **Tabak Maaz**

Marinated Lamb Ribs, Milk, Ghee and Melange of Spices

#### **Tawa Machhi**

Grilled Fish with Raw Mango, Mint and Onion Chutney

#### **Amba Jhinga**

Chargrilled Marinated King Prawn

#### **Paneer Tikka Shashlik**

Marinated Cottage Cheese, Garam Masala and Chilli Powder Cooked in Clay Oven

#### **Curry Set**

#### **Mutton Tari Wala**

Chamba-Style Mutton Curry with Red Chilli and Coriander

#### **Hamirpuri Murga**

Chicken Cooked with Tamarind, Yoghurt and Fennel Seed

#### **Talli Macchi Salmon**

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#### **Jimikand Ke Kofte**

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#### **Mukand Badi**

Lentil Cake in Yoghurt Gravy

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**Paneer Madras**

Creamy Mild and Delicate Paneer Curry

**Mah Chole Di Dal**

Chickpea and Black Urid Dal Cooked in Masala Gravy

**Choice of Basmati Rice and Naan, Kulcha**

**ASIAN DELIGHTS**

Double Boiled Chicken Soup

Sambal Chicken Fried Rice

Chilli Seafood with Mantou

Egg White Braised Tofu with Green Peas and Enoki Mushrooms

Teriyaki-Glazed Fried Chicken, Scallions

Wok Fried Seasonal Vegetables

**CHINESE BARBECUE PLATTER**

Crackling Pork Belly

Barbecue Pork Char Siew

Mustard, Barbecue Sauce and Chilli

**NOODLES STALL**

**Signature Prawn Laksa**

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

**EUROPEAN DELIGHTS**

Coriander Infused Tomato Soup

Slow Cooked Beef Stew with Hearty Vegetables

Pan-Seared Barramundi with Mango Salsa

Marinated Chicken Thigh with Mushroom Sauce

White Wine Black Mussels

Sautéed Seasonal Vegetables with Shallots and Pine Nuts

Mashed Potatoes

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## **TRADITIONAL ROASTS AND LIVE STATION**

### **Slow Roasted Beef Striploin**

Baked Macaroni and Cheese

Truffle Sauce

### **Pistachio Crusted Tandoori Salmon**

Saffron Cream Sauce

## **BBQ @ THE ALFRESCO**

*(Available on Friday and Saturday only)*

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

Honey-Glazed Chicken Wings

Thai-Style Grilled Pork Neck

Herb-Marinated Lamb Chop

Grilled Cumberland Sausage

Tiger Prawn Jimbaran-Style

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

## **PASTRY AND SWEET ENDINGS**

Signature Melt Chocolate Cake

Berry Yoghurt Mousse

Matcha Azuki Red Bean Roulade

Espresso Coffee Travel Cake

Mango Jelly Citrus Foam

Cheesecake

Fruity Choux Pastries

Assorted Nonya Kueh

### **Warm Dessert**

Classic Bread and Butter Pudding with Vanilla Sauce

### **Baked Waffle**

Served with Selection of Vanilla and Chocolate Sauce

Honey Maple Syrup and Crunchy Pearls

Fruit Compote, Fruit Coulis and Chantilly Cream

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**Gelato**

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt  
Selections of Topping

**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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