



## LOBSTER DINNER PROMOTION

From 9 to 25 April 2021

All menu items are subject to change upon availability.

### SALAD AND APPETIZERS

#### **Garden Salad**

Mixed Greens, Cherry Tomatoes, Cucumber  
Balsamic and Olive Oil Dressing

#### **Caesar Salad**

Quail Egg, Bacon, Garlic Croutons and Shaved Parmesan  
Caesar Dressing

#### **Maine Lobster Cocktail Salad**

Peach and Avocado

#### **Heirloom Tomato and Mozzarella Salad**

Basil and Balsamic Glaze

Lobster and Scallop Terrine (Friday and Saturday only)

Smoked Ocean Trout

Smoked Salmon

#### **Charcuterie Platter**

Grissini Stick, Olives

#### **Cheese Platter**

Selection of European Gourmet Cheeses Served with Crackers

#### **Seasonal Oysters**

Served with Condiments

### SEAFOOD PLATTER

Boston Lobster

Tiger Prawn

White Clam

Mud Crab

Snow Crab

Accompanied by Cocktail Sauce

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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

## **JAPANESE BENTO**

Salmon and Tuna Sashimi  
Selection of Sushi, Gunkan and Maki  
Wasabi, Pickled Ginger and Shoyu

### **Amaebi and Hamachi**

*(Available on Friday and Saturday)*

## **ASIAN DELIGHTS**

Double Boiled Chicken Soup  
Signature Lobster Laksa  
Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Bean Curd Puff  
Salted Egg Lobster Claw, Curry Leaf and Chillies  
Chilli Seafood  
Fried Mantou  
Wok Fried Black Pepper Beef  
Capsicum and Onion  
Braised Chicken with Scallions and Ginger  
Seasonal Wok Fried Vegetables  
Sambal Lobster Knuckle Fried Rice

## **CHINESE BBQ PLATTER**

*(Available on Friday and Saturday)*

Roasted Pork Belly  
Pork Char Siew

## **EUROPEAN DELIGHTS**

Seafood Chowder with Garlic Bread  
Beef Stew with Root Vegetables  
Gratinated Lobster Claw  
Marinated Chicken with Mushroom Sauce  
White Wine Mussels, Garlic and Chives  
Pan-Seared Catch of the Day, Warm Mango and Capsicum Salsa  
Mashed Potatoes  
Sautéed Vegetables

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## **CHEF IN ACTION**

### **Lobster Thermidor**

Gratinated Creamy Lobster with Gruyère Cheese

### **Maine Lobster Roll**

Butter Brioche, Sambal Mayonnaise and Chives

### **Slow-Roasted Angus Sirloin**

Roasted Root Vegetables, Natural Jus

### **Lobster Biryani**

Biryani-Marinated Lobster Cooked with Saffron Rice

## **BBQ @ THE ALFRESCO**

*(Available on Friday and Saturday)*

### **Grilled Meat Platter**

Thai-Style Grilled Pork Jowl

Marinated Lamb Chop with Rosemary Sauce

Honey Chicken Wing

### **Seafood Platter**

Baked Oyster with Cheese

Catch of the Day with Lemon

Garlic Marinated Prawn

## **INDIAN DELIGHTS**

### **Tandoori Specialty**

Vegetable Kebab

Achari Chicken Tandoori

Fish Tandoori

### **Curry Set**

Nalli Nihari

Chicken Tikka Masala

Paneer Kundan

Dal Makhani

Panchmil Bhaji

Choice of Basmati Rice or Naan

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## **PASTRY AND SWEET ENDINGS**

Signature Melt Chocolate Cake

Passion Fruit with Coconut

Choux Pastries

Nutella Chocolate Pound Cake

Brandied Cherries Pistachio Financier

Tiramisu

Assorted Nyonya Kueh

Chocolate Bonbon Praline and Cookies

### **Classic Bread and Butter Pudding**

with Vanilla Sauce

### **Baked Waffle**

with Choice of Chocolate Ice Cream, Vanilla Ice Cream, Yoghurt Ice Cream or Strawberry Sorbet

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

Sunday to Thursday

88 per adult

Friday and Saturday

98 per adult

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