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
**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

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.
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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