



PRE-EASTER LUNCH PROMOTION

16 APRIL 2022

All menu items are subject to change upon availability.

PROMOTIONAL HIGHLIGHTS

Melt Café Signature Lobster and Tomato Omelette

Scrambled Egg with Black Truffle

Honey-Glazed Ham

Red Wine Cabbage and Pineapple Sauce

Rockefeller-Style Baked Oyster

Spinach and Herb Hollandaise

Whole Roasted Peshawari Lamb Leg

Easter Egg

Coconut Mousse, Exotic Coulis, Coconut Dacquoise

Easter Apple Nest

Apple Compote, Lemon Diplomat Cream

Easter Cocoa Bean

Flourless Chocolate Sponge, Raspberry Marmalade, Raspberry Mousse

Speckled Egg Assorted Marshmallow

Strawberry, Mango

Vol-au-vent

Poached Pear, Hazelnut Custard Cream, Amaretto Sabayon

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 Onions 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 Vinegar

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

2203

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

SALAD AND APPETIZERS

Prawn and Apple Salad

Celery, Granny Smith Apple and Sour Cream

Oven-Roasted Beetroot Salad

Raspberry, Feta Cheese and Balsamic Dressing

Roasted Chicken Salad with Tri-Color Pasta

Basil Pesto and Roasted Capsicums

Grilled Asparagus Salad

Yellow Frisée and Quail Egg Vinaigrette

CHARCUTERIE PLATTER

Prosciutto di Parma, Salami Milano, Wagyu Pastrami

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, Crackers, 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, Gunkan and Maki

Salmon, Tuna, Hamachi and Tako

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

Wasabi, Shoyu, Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

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ASIAN DELIGHTS

Spicy Hot and Sour Chicken Soup

Seafood Fried Rice

Steamed Fish Fillet in Black Bean Sauce

Chilli Seafood with Mantou

Braised Tofu with Crab Meat, Green Peas and Shimeji Mushroom

Black Pepper Beef, Capsicum and Onion

Coffee Chicken

Wok Fried Seasonal Vegetables

EUROPEAN DELIGHTS

Truffle-Scented Wild Mushroom Soup with Garlic Bread

Herb-Marinated Lamb Rump with Vegetable Ratatouille

Slow-Cooked Beef Cheek with Turnips

Marinated Chicken Thigh with Albufera Sauce

Grilled Salmon with Confit Leek, Dill Cream Sauce

White Wine Black Mussels

Sautéed Zucchini with Shallots and Pine Nuts

Mashed Potatoes

FARMER'S EGG STATION

Melt Café Signature Lobster and Tomato Omelette

Scrambled Egg with Black Truffle

TRADITIONAL ROASTS AND LIVE STATION

Honey-Glazed Ham

Red Wine Cabbage and Pineapple Sauce

Rockefeller-Style Baked Oyster

Spinach and Herb Hollandaise

Whole Roasted Peshawari Lamb Leg

CHINESE ROASTED MEAT

Barbecue Pork Char Siew

Roasted Chicken

Mustard, Barbecue Sauce and Chilli

NOODLES STALL

Signature Prawn Laksa

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

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INDIAN DELIGHT

Tandoori Specialty

Stuffed Portobello Mushroom Kebab

Tandoori Chicken

Ajwaini Jhinga

Chicken Shawarma with Pita Bread

Curry Set

Chicken Nargisi Kofta

Khada Masala Gosht

Kutra Gobhi

Panchami Bhaji

Kadai Chole

Masala and Plain Papadum

Plain or Garlic Naan

Indian-style Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Chocolate Mousse, Crunchy Pearls, Genoise Chocolate Sponge

Bunny! Bunny!

Baked Cheesecake

Easter Egg

Coconut Mousse, Exotic Coulis, Coconut Dacquoise

Carrot Cake

Zesty Cream Cheese Frosting, Kumquat Compote

Chestnut Vermicelli

Chestnut Pain de Gênes, Blueberry Confit, Vanilla Bavaois

Easter Apple Nest

Apple Compote, Lemon Diplomat Cream

Easter Cocoa Bean

Flourless Chocolate Sponge, Raspberry Marmalade, Raspberry Mousse

Yuzu Flower Lollipop

Yuzu Crémeux, Ivory Chocolate-Coated Sable

Speckled Egg Assorted Marshmallow

Strawberry, Mango

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Assorted Chocolate Pralines and Cookies

Under the Lamp

Vol-au-vent

Poached Pear, Hazelnut Custard Cream, Amaretto Sabayon

Baked Waffle

Served with Selection 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

Selections of Topping

Seasonal Fruit Platter with Forest Berries

82 per adult

32 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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