



SPOOKTACULAR HALLOWEEN NIGHT

FROM 29 TO 31 OCTOBER 2021

All menu items are subject to change upon availability.

CEMETERY GARDEN

Selections of Fresh Lettuce

Bleeding Blood and Monster Saliva

Asian Goma, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Zombie's Rotten Intestine and Dracula Dandruff

Cherry Tomatoes, Olives, Corn Kernel, Cucumber, Capsicum

Clementine, Grated Parmesan, Croutons, Bacon Bits, Quail Egg, Sunflower Seeds, Almonds and Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Vampire Kisses

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil

COLD ROOM SURGERY

Poached Prawns with Grilled Zucchini and Bell Peppers, Pesto Sauce

Chicken Waldorf Salad, Granny Smith Apple, Walnuts, Raisins and Light Creamy Dressing

Roasted Pumpkin, Walnuts, Sunflower Seeds, Feta Cheese and Maple Syrup Dressing

Russet Potato, Mayonnaise, Sweet Pickled Relish and Cheddar Cheese with Italian Parsley

FACES OF THE DEATH

Selection of Cold Cuts

STINKY POOP

Gourmet Selection of Cheeses

Accompanied by Jams, Truffle Honey, Nuts and Dried Fruits

Bread Sticks, Lavosh, Crackers and Grapes

CLAY COFFINS

Daily Selection of Freshly Homemade Breads

(French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf)

Salted and Unsalted Butter

MUMMIES MEAT FROM SURGERY ROOM

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna

Salmon and Tamago Nigiri

Kani Gunkan, Kappa Maki, Vegetables and California Roll

Wasabi, Pickled Ginger, Shoyu

Japanese Buckwheat Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

MONSTERS AND ZOMBIES FROM MYSTERIOUS DEAD SEA

Seasonal Oysters

Boston Lobster and Claw

Tiger Prawns, Clams, Green Lip Mussels, Mud Crab

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

WITCHES' SOUP AND SKULL CHIPS

Roasted Butternut Squash Soup

Daily Double Boiled Chicken Soup

Garlic Butter Croutons

Potato Chips

Spicy Tapioca Chips

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

CHOPPER CHOP AT SLAUGHTER HOUSE

“Côte De Bœuf”

Slow Roasted Bone-In Prime Ribs with Roasted Root Vegetables and Yorkshire Pudding

Bordelaise Sauce

Crackling Pork Roulade

Braised Red Wine Cabbage, Pineapple Sauce

Tandoori Whole Lamb

Masala Mashed Pumpkin

BOILING INTESTINE

Singapore Prawn Laksa

Beancurd Puff, Bean Sprouts, Fish Cake, Shredded Cucumber, Laksa Leaf

THE DEADLIEST CATCH

Oyster Kilpatrick

Tomato Concasse, Crispy Bacon Bits and Parsley

“HEI BAI WU CHANG”

Char Siew Pork and Roasted Chicken

Plum Sauce, Chilli Sauce, Five Spice Salt and Hoisin Sauce

BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Garlic Butter Grilled Lobster and Claws

Marinated Honey Chicken Wings

Herb-Marinated Lamb Chop

Grilled Squid Jimbaran-Style

Thai-Style Pork Neck

Grilled Vegetables with Garlic Sauce

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

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NARAKA

"EIGHTEEN LEVELS OF HELL"

Crab Black Sesame Fried Rice
Massaman Red Curry Chicken
Sweet and Sour Pork Meat Ball
Steamed Fish with Nonya Sauce
Chilli Seafood with Mantou
Wok Fried Seasonal Vegetables in Oyster Sauce
"Mapo" Tofu
Grilled Seabass, Braised Fennel and Saffron Cream Sauce
Black Mussels, Tomato and Black Olives
Bourguignon-Style Braised Beef Stew
Grilled Chicken Thigh, Truffle Jus
Sautéed Heirloom Squash with Shallots, Mustard and Pine Nuts
Roasted Pumpkin with Sage Brown Butter
Mashed Potato

MONSTER SWAMP

Tandoori Specialty

Tandoori Salmon
Hara Bhara Kebab
Murgh Malai Tikka

Curry Set

Butter Chicken
Himachali Gosht Rara
Paneer Lababdar
Aloo Palak
Dal Makhani
Kabuli Rice
Accompanied by Papadum and Naan

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LAST JUDGEMENT

“The Melt” Bittersweet Chocolate Cake
“Spooky” Lemon Meringue
“Poison Tube” Apple Mint Jelly with Boba
“Witches Finger” Pistachio Sable
“Vampire Teeth” Raspberry Ivory
“Scary Pumpkin” Pumpkin Cinnamon Roll
“Ogre Eyeball” Peanut Chocolate
“Poison Mushroom” Citrus Cruffin
Halloween Chocolate Bonbon and Cookies

Graveyard Dirt

Cassis Bread and Butter Pudding
Taro Purple Sweet Potato Sago

Bloody Waffles

With Choice of Chocolate Ice Cream, Vanilla Ice Cream
Yoghurt Ice Cream, Strawberry Sorbet

Midnight Castle

Seasonal Fruit Platter

98

Per Adult

40 Per Child Applicable For 7 To 12 Years Old

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