



WAGYU BEEF DINNER PROMOTION

13 – 29 MAY 2022

All menu items are subject to change upon availability.

PROMOTIONAL HIGHLIGHTS

Wagyu Beef Roll

Wagyu Beef with Avocado and Spring Onion

Kimchi Beef Fried Rice

Black Pepper Beef, Capsicum and Onion

Beef Rendang

Beef Shabu Noodle Soup

Thick Rice Vermicelli, Beef Ball, Silver Sprouts, Chinese Greens

Pulled Beef Macaroni and Cheese

Wagyu Beef Slider Rossini-Style

Wagyu Beef Burger with Pan-Seared Duck Liver, Black Truffle Jus

Bacon Wrapped Roasted Chicken

Roasted Rosemary Potato, Natural Jus

Slow-Roasted Wagyu Prime Rib

Yorkshire Pudding, Roasted Jus

(Available on Friday and Saturday only)

Wagyu Beef Shawarma

Pita Bread and Traditional Condiments

Ancho-Marinated Wagyu Flank Steak

(Available on Friday and Saturday only)

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 Onion and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

2204

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

Flavoured Vinegars and Oils

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

SALAD AND APPETIZERS

Prawn and Corn Salad

Cherry Tomato, Celery and Citrus Vinaigrette

Smoked Chicken Salad

Cucumber, Chickpeas, Bell Pepper and Sesame Dressing

Roasted Beef Salad

Quail Eggs, Gherkins and Creamy Mayonnaise

Roasted Beetroot Salad

Feta Cheese, Spinach and Raspberry

CHARCUTERIE PLATTER

Salami Milano, Wagyu Pastrami and Turkey 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, Mostarda, 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 and Tuna

Hamachi and Tako

(Available on Friday and Saturday only)

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Sake (Salmon), Tamago, Kani Gunkan, California

Vegetable Roll and Kappa Maki

Wasabi, Shoyu, Ginger

Wagyu Beef Roll

Wagyu Beef with Avocado and Spring Onion

(Available on Friday and Saturday only)

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Double Boiled Chicken Soup

Kimchi Beef Fried Rice

Black Pepper Beef, Capsicum and Onion

Beef Rendang

Hong Kong Style Steamed Fish Fillet

Chilli Seafood with Mantou

Steamed Tofu with Chicken Floss and Dry Shrimp

Wok Fried Seasonal Vegetables

NOODLES STALL

Beef Shabu Noodle Soup

Thick Rice Vermicelli, Beef Ball, Silver Sprouts, Chinese Greens

CHINESE BARBECUE PLATTER

Crackling Pork Belly

Barbecue Pork Char Siew

Mustard, Barbecue Sauce and Chilli

EUROPEAN DELIGHTS

Truffle-Scented Wild Mushroom Soup with Garlic Bread

Pulled Beef Macaroni and Cheese

Braised Osso Bucco, Gremolata Sauce

Stuffed Chicken Saltimbocca with Tarragon Cream Sauce

Seafood Bouillabaisse with Saffron Rouille

Sautéed Asparagus and Wild Mushrooms

Vegetable Ratatouille

Baked Potatoes with Crème Fraîche and Chives

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and Chives

LIVE STATION

Wagyu Beef Slider Rossini–Style

Wagyu Beef Burger with Pan-Seared Duck Liver, Black Truffle Jus

Bacon Wrapped Roasted Chicken

Roasted Rosemary Potato, Natural Jus

Slow–Roasted Wagyu Prime Rib

Yorkshire Pudding, Roasted Jus

(Available on Friday and Saturday only)

Wagyu Beef Shawarma

Pita Bread and Traditional Condiments

BBQ @ THE ALFRESCO

(Available on Friday and Saturday only)

Selections of Grilled Seafood and Meat

Ancho-Marinated Wagyu Flank Steak

Honey-Glazed Chicken Wings

Herb-Marinated Lamb Chop

Baked Oyster, Truffle Hollandaise

Jimbaran-Style Tiger Prawn

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

INDIAN DELIGHTS

Tandoori Specialties

Prawn Seekh Kebab

Vegetable Kebab

Hariyali Chicken

Curry Set

Lamb Shank Rogan Josh

Chicken Korma

Subzi Handi

Paneer Butter Masala

Yellow Dal Tadka

Masala and Plain Papadum

Accompanied by Basmati Rice and Naan

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PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Raspberry Chocolate Cup

Baked Royal Tea Cheesecake

Nutty Caramel Vanilla Crunchy Choux

Mango Lime Coconut Bavarian Verrine

Assorted Nonya Kueh

Maple Tea Cake

Green Apple Chantilly Sablé Tart

Warm Dessert

Almond Raisin Bread and Butter Pudding

Served with Vanilla or Chocolate Sauce and Nutty Condiments

Baked Waffle

With Choice 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

Sunday to Thursday

92 per adult

Friday and Saturday

102 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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