



WAGYU BEEF PROMOTION

From 7 to 23 May 2021

All menu items are subject to change upon availability.

SALAD AND APPETIZERS

Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumber

Balsamic Dressing

Caesar Salad

Quail Egg, Bacon, Garlic Croutons, Shaved Parmesan

Caesar Dressing

Thai Beef Salad

Shallots, Tomato, Coriander, Chilli Lime Dressing

Creamy Potato Salad

Gherkin, Spanish Onions, Parsley

Smoked Salmon and Smoked Trout Platter

Charcuterie Platter

Grissini Stick, Sun-dried Tomato

Wagyu Bresaola

Dijon mustard, Castelvetrano olive

(Friday and Saturday only)

European Cheese Platter

Selection of European Gourmet Cheeses Served with Crackers

SEASONAL OYSTERS

Served with Condiments

SEAFOOD PLATTER

Boston Lobster

Tiger Prawns

Clams

Mud Crab

Snow Crab

SUSHI AND SASHIMI

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

Hamachi and Amaebi

(Friday and Saturday only)

ASIAN DELIGHTS

Wagyu Shabu-Shabu

Rice Noodles, Vegetables, Mushroom
Double Boiled Chicken Soup
Wagyu Beef Fried Rice
Wok Fried Beef with Spring Onions, Ginger
Steamed Catch of the Day
Spicy Braised Tofu
Chilli Seafood with Mantou
Wok Fried Seasonal Vegetables
Coffee Chicken with Almond Flakes

CHINESE BBQ PLATTER

Roasted Pork Belly
Barbecue Kurobuta Pork

EUROPEAN DELIGHTS

Daily Cream Soup with Garlic Bread
Braised Osso Buco, Gremolata Sauce
Gratinated Seafood with Fennel, Mozzarella Cheese
Cajun-Spiced Chicken Thigh with Grilled Squash, Piquillo Salsa
Braised Mussel with Tomato, Chilli, Olives
Pan-seared Catch of the Day, Saffron Cream Sauce
Sautéed Vegetables
Roasted or Mashed Potatoes

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

CHEF IN ACTION

Wagyu Beef Mini Burger

Onion Marmalade, Tomato, Mushroom Cream

Slow Roasted Wagyu Sirloin

Classic Baked Macaroni and Cheese

BBQ @ THE ALFRESCO

(Available on Friday and Saturday)

Grilled Meat Platter

Wagyu Beef Tomahawk

Pork Neck with Thai Dressing

Ginger-Soy Chicken Wings

Seafood Platter

Squid Ring Jimbaran Sauce

Marinated Prawn with Coriander and Garlic

Catch of the Day

INDIAN DELIGHTS

Tandoori Specialty

Vegetable Kebab

Tandoori Chicken

Tandoori Fish

Curry Set

Lamb Curry

Chicken Masala

Paneer Curry

Dal Makhani

Mixed Vegetable Curry

Accompanied by Basmati Rice and Naan

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

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Ivory Sablé Tart

Baked Cheese Cake

Choux Pastries

Bavarian Cream & Fruit Verrine

Travel Cake & Mascarpone Chantilly

Assorted Nonya Kueh

Classic Bread And Butter Pudding with Vanilla Sauce

Assorted Chocolate Praline and Cookies

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

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