



## DINNER MENU

All menu items are subject to change upon availability.

### SALAD BAR

#### **Garden Salad**

Mixed Greens, Cherry Tomatoes, Cucumber  
Balsamic and Olive Oil Dressing

#### **Caesar Salad**

Quail Egg, Bacon, Garlic Croutons and Shaved Parmesan  
Caesar Dressing

#### **Seafood Salad**

#### **Vegetable Salad**

### **Smoked Salmon and Smoked Trout Platter**

#### **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 Prawns

White Clams

Mud Crab

Snow Crab

#### **Alaskan King Crab Legs**

*(Available on Friday and Saturday only)*

## **SUSHI AND SASHIMI**

Salmon and Tuna Sashimi

Selection of Sushi, Gunkan and Maki

Wasabi, Pickles Ginger, Shoyu

**Amaebi and Hamachi**

*(Available on Friday and Saturday only)*

## **ASIAN DELIGHTS**

**Double Boiled Chicken Soup**

**Signature Prawn Laksa**

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

**Chili Seafood with Fried Mantou**

**Steamed Catch of the Day**

**Wok Fried Beef**

**Braised Chicken with Scallions and Ginger**

**Vegetable Spring Rolls**

**Seasonal Wok Fried Vegetables**

**Cantonese Fried Rice**

**CHINESE BBQ PLATTER**

Roasted Pork Belly

Barbecue Kurobuta Pork

## **INDIAN DELIGHTS**

**Tandoori Specialties**

Vegetable Kebab

Tandoori Chicken

Tandoori Fish

**Curry Set**

Lamb Curry

Chicken Masala

Paneer Curry

Dal Makhani

Mixed Vegetables

Accompanied with 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

## **EUROPEAN DELIGHTS**

Daily Cream Soup with Garlic Bread

Beef Stew with Root Vegetables

Gratinated Oyster, Pink Peppercorn

Char Grilled Chicken Chop

White Wine Mussels

Pan seared Fish Fillet

Served with Roasted or Mashed Potatoes

## **CHEF IN ACTION**

### **Oven Roasted Chicken**

Mustard and Garlic

### **Gammon Ham**

Pineapple Glaze

### **Slow-Roasted Angus Beef Sirloin**

Roasted Root Vegetables, Natural Jus

### **Whole Baked Salmon**

Champagne Cream

*(Available on Friday and Saturday only)*

Served with Roasted or Mashed Potatoes

## **BBQ @ THE ALFRESCO**

*(Available on Friday and Saturday only)*

### **Grilled Meat Platter**

Thai Style Grilled Pork Jowl

Marinated Lamb Chop

Honey Glazed Chicken Wings

### **Seafood Platter**

Sambar Squid

Catch of the Day

Garlic Marinated Prawns

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

Morello Cherry Tart

Cheese Cake

Choux Pastries

Assorted Nonya Kueh

Peanut Banana with Hazelnut Mousseline

Forest Berries Mousse

The Mandarin

Assorted Cookies

Assortment Praline

Eggs Tart

### **Baked Waffles**

with Choice of Chocolate Ice Cream, Vanilla Ice Cream

Yoghurt Ice Cream or Strawberry Sorbet

### **Assorted Chocolate Praline and Cookies**

### **Seasonal Fruit Platter**

Sunday to Thursday

78 per adult

inclusive of free flow of chilled juices

Friday and Saturday

88 per adult

inclusive of free flow of chilled juices

40 per child

7 to 12 years old

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