

HAWKER FARE – TRADITIONAL SINGAPOREAN FLAVORS 5 TO 14 AUGUST

All menu items are subject to change upon availability

SALAD BAR

Selection of Market Fresh Lettuce Sesame Dressing, Honey Dressing, Caesar and Thousand Island

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, Almond and Walnuts

Flavoured Vinegars and Oils

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

SALAD AND APPETIZERS

Fruits Rojak

Pineapple, Apple, Sweet Turnip, Fried Chinese Croissant, Cucumber, Peanut and Shrimp Paste

Gado-Gado

Blanched Local Vegetables Tossed with Peanut Sauce Spinach, Kangkong, Beansprout, Long Bean, Sweet Corn and Water Pumpkin Hardboiled Egg, Deep Fried Tempe and Tofu

Thai Chicken Salad

Glass noodle, tomato, coriander, shallots and lemongrass

Prawn and Quinoa Salad

Black Olives, Bell Pepper and Citrus Vinaigrette

Roasted Potato Salad

Quail Eggs, Gherkins and Creamy Mayonnaise

Roasted Beetroot Salad

Feta Cheese, Spinach and Raspberry

SELECTIONS OF COLD CUT PLATTER

Salami Milano, Mortadella, Wagyu Pastrami, and Turkey Ham Smoked Salmon, Smoked Mackerel, Cured Snow Fish and Smoked Rainbow Trout Sun-Dried Tomatoes, Olives, Capers, Peppers, and Grilled Zucchini

CHEESE

Finest Selection of Gourmet Farmhouse Cheeses Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits Bread Sticks, Lavosh Crackers and Grapes

SEAFOOD COLOSSEUM

Seasonal Oyster, Boston Lobster, Tiger Prawns Green Lippped Mussels, Mud Crab, White Clam Accompanied by Tartar Sauce, Thai Mayonnaise, Wasabi Aioli, Mango Emulsion Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Ama Ebi, Tako and Salmon Sashimi Kani Gunkan, Inari Sushi, Salmon and Tamago Nigiri California, Ebi Fry, Vegetable and Kappa Maki

Wasabi, Shoyu, Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Singapore Bak Kuk Teh Fried Carrot Cake Teochow Steamed Seabass Golden Crispy Salted-Egg Chicken with Bird's Eye Chili Chilli Seafood with Mantou Sesame Pork with Black Fungus and Ginger Stie-Fried Broccoli with Razor Clam and Oyster Sauce Deep-Fried Chicken Wonton

EUROPEAN DELIGHTS

Truffle-Scented Mushroom Soup with Garlic Bread Slow-Cooked Beef Stew with Carrot and Silver Onion Gratinated Seafood with Gruyère Cheese Cajun-spiced Chicken Chop with Roasted Jus Pan-seared Salmon, Gremolata Sauce Sautéed Squash with Black Olives and Pine Nuts Mixed Grilled Vegetables Mashed Potatoes Crispy Onion Rings Spicy Tapioca Chips

LIVE STATION

Roti Prata

Fish Head Curry

Slow-Roasted Australian Striploin

Roasted root vegetables, natural jus

Ikan Panggang

Grilled Fish in Banana Leaf with Sambal Kemangi and Chilli Padi

Chicken Rice Stall

Roasted and Poached Chicken Accompanied by Soya Braised Egg and Tofu Condiments with Chicken Rice Chilli, Dark Soya Sauce, Ginger Sauce

Chinese Roasted Meat

Crackling Pork Belly Barbecue Pork Char Siew Mustard, BBQ Sauce and Chilli

Noodles Stall

Signature Prawn Laksa

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

Yong Tau Foo

Fish Ball, Stuffed Tofu, Stuffed Chili, Lady Finger, Bitter Gourd and Eggplant

BBQ @ THE ALFRESCO

(Available every Friday to Sunday)

Selection of Seafood and Meat

Rosemary and Garlic Lamb Chop Thai-Style Grilled Pork Neck Fish Otah Chicken Satay with Peanut Sauce Grilled Sambal Tiger Prawn

INDIAN DELIGHT

Tandoori Specialty Chicken Tikka Paneer Shashlik Tandoori White Pomfret

Curry Set

Butter Chicken

Kadai Lamb

Malai Kofta

Saag Khumb (Spinach and Mushroom Sabzi)

Dal Makhani

Masala and Plain Papadum

Plain or Garlic Naan

Indian-style Rice of the Day with Condiments

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

Mignardises

Signature Melt Chocolate Cake Strawberry hawthorn chocolate cup Chrysanthemum Baked Cheesecake Milo Chocolate Crunchy Choux Kopi O Jelly with Cream Foam Assortment Nonya Kueh Pulut Hitam Opera Cake Peanut Muah Chee Pound Cake

Warm Dessert

Coconut Pandan Bread and Butter Pudding Served with Vanilla or Chocolate Sauce and Nutty condiments

Baked Waffles

Served with a 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 Chendol Selections of Topping

Garden of fruit

Selections of Tropical and Seasonal Fruits

Monday to Thursday: 98 per adult

Friday to Sunday and 9 August 2022: 108 per adult

7 to 12 years old: 48 per child

Add on 38

with Free Flow of House Pour Wines, Beers Chilled Juices and Soft Drinks

$\mathsf{Add} \text{ on } 58$

with Free Flow of Prosecco, House Pour Wines, Beers Chilled Juices and Soft Drinks

Add on 88

with Free Flow of "R" de Ruinart Champagne

House Pour Wines, Beers, Chilled Juices and Soft Drinks

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