



LOBSTER DINNER PROMOTION

From 8 until 24 January 2021.

All menu items are subject to change upon availability.

SALAD BAR

Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumber

Balsamic, Olive Oil Dressing

Caesar Salad

Quail Egg, Bacon, Garlic Croutons and Shaved Parmesan

Caesar Dressing

Maine Lobster Salad

Ikura, Baby Cress and Beets

Heirloom Tomato Salad

Baby Bocconcini, Raspberry, Almond and Balsamic Glaze

Lobster, Scallop and Prawn Terrine

(Available on Friday and Saturday)

Smoked Salmon and Smoked Trout Platter

Charcuterie Platter

Grissini Stick, Olives

Cheese Selection

Selection of European Gourmet Cheeses Served with Crackers

SEASONAL OYSTERS

Served with Condiments

SEAFOOD PLATTER

Boston Lobster

Tiger Prawn

White Clam

Mud Crab

Snow Crab

SUSHI AND SASHIMI

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

ASIAN DELIGHTS

Double Boiled Chicken Soup
Signature Lobster Laksa
Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff
Salted-Egg Lobster Claw, Curry Leaf and Chilies
Spicy Mala Baby Marron
Szechuan Spice and Spring Onion
Wok-fried Black Pepper Beef
Capsicum and Onion
Stir-fried Pork with Scallions and Ginger
Seasonal Wok-fried Vegetables
Sambal Lobster Knuckle Fried Rice

CHINESE BBQ PLATTER

(Available on Friday and Saturday)

Roasted Pork Belly
Pork Char Siew

EUROPEAN DELIGHTS

Lobster Bisque
Lobster Claw Á l'Armoricaïne
Gratinated Lobster Claw, Baby Fennel
Grilled Lamb Rump
White Wine Mussels
Pan Seared Seabass
Served with Potatoes and Green Vegetables

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

Lobster Thermidor
Gratinated Creamy Lobster with Gruyère Cheese
Maine Lobster Roll
Butter Brioche, Sambal Mayonnaise and Chives
Slow Roasted Angus Beef Sirloin
Roasted Root Vegetables, Natural Jus
Lobster Biryani
Biryani Marinated Lobster with Saffron Rice

BBQ @ THE ALFRESCO

(Available on Friday and Saturday)

Grilled Meat Platter

Thai-style Grilled Pork Jowl
Marinated Lamb Chop with Rosemary Sauce
Honey Chicken Wing

Seafood Platter

Garlic Butter Grilled Lobster
Catch of the Day with Lemon
Garlic Marinated Prawns

INDIAN DELIGHTS

Tandoori Specialties

Vegetable Kebab
Achari Chicken Tandoor
King Prawn Tandoori

Curry Set

Nali Nihari
Chicken Tikka Masala
Paneer Kundan
Dal Makhani
Panchmil Bhaji
Choice of 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

Matcha Coconut Tart

Clementine Yoghurt Mousse

Tiramisu

Red Fruit Rose Cheesecake

Raspberry Pâte à Choux

Assorted Nyonya Kueh

Classic Bread and Butter Pudding with Vanilla sauce

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 with Forest Berries

Available on Friday and Saturday

Assorted Macarons

Salted Peanut Banana Cake

Sunday to Thursday

88 per person

inclusive of free flow of chilled juices

Friday and Saturday

98 per person

inclusive of free flow of chilled juices

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