



SINGAPORE NIGHT RACE

DINNER BUFFET MENU

30 SEPTEMBER – 2 OCTOBER 2022

SALAD AND APPETIZERS

Daily Fresh Selection of Salads

Salad Bar

Selections of Fresh Lettuce

Goma Sauce, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Heart of Palm, Pomelo, Capsicum, Spanish Onions

Grated Parmesan, Croutons, Bacon Bits, Sun-Dried Tomatoes

Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SELECTIONS OF COLD CUT PLATTER

Chicken Ham, Salami, Smoked Salmon, Turkey Ham

Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

CHEESE PLATTER

Gourmet Selection of Cheeses

Accompanied by Jams, Crackers, Nuts and Dried Fruits

Sourdough, Bread Sticks, Crackers and Grapes

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon, Tuna

Hamachi, Tako

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

(Available on Friday and Saturday only)

Sake (Salmon), Tamago, California, Ebi Fry (Prawn)

Kappa (Cucumber), Sansuko (Vegetables)

Wasabi, Pickled Ginger, Shoyu

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

(Available on Friday and Saturday only)

SEAFOOD PLATTER

Seasonal Oysters

Boston Lobster

Tiger Prawns

White Clams

Mud Crab

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

CHEF IN ACTION

Grain Fed Beef

Leg of Lamb

Roasted Chicken

Assorted Mustard, Mint Sauce, Red Wine Jus

ASIAN DELIGHTS

Noodle Stall

Singapore Laksa

Pork Ramen Soup

Quail Egg, Spring Onion, Seaweed

CHINESE BARBECUE PLATTER

Crackling Pork Belly

Barbecue Char Siew

Mustard, Barbecue Sauce, Chilli

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SOUP

(Two selections available per day)

Double Boiled Black Chicken Herbal Soup

Old Cucumber with Pork Ribs

Watercress and Chicken

Seafood Tom Yam

Cream of Pumpkin

Forest Mushroom

Seafood Chowder

Corn Chowder

HOT FOOD SELECTIONS

Selections of Fresh Market Ingredient and Seasonal Produce

Served in Western, Chinese, Asian or Local Style

Beef, Pork, Lamb, Chicken, Fish, Seafood, Vegetables and Noodles

INDIAN DELIGHTS

Selection of Assorted Tandoori Specialties and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadums

Indian-style Rice of the Day with Condiments

BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Lamb Chop

Beef Steak

Chicken Wings

Farm Prawns

Salmon Fillet

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

Selections of Mustard

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PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Forest Berry Yoghurt Mousse

Citrus Almond Tart

Travel Cake and Mascarpone Chantilly

Bavarian Cream and Fruit Verrine

Cheesecake

Choux Pastries

Assorted Nonya 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 Pralines and Cookies

Seasonal Fruit Platter

118 per adult

Children aged 7-12 y.o dine at 50% of the adult price, 0-6 y.o dine for free with every full paying adult.

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