



THANKSGIVING DINNER PROMOTION

25 NOVEMBER 2021

All menu items are subject to change upon availability.

SALAD BAR

Selections of Fresh Lettuce

Asian Goma, Balsamic, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onions and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic Vinegar

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Crab and Granny Smith Salad

Capers, Tomato and Sour Cream

Creamy Potato Salad

Mustard Seeds and Gherkin

Prawn and Pasta Salad

Cocktail Sauce and Basil Pesto

Chicken Salad with Edamame

Seaweed, Cucumber, Corn and Sesame Dressing

SELECTION OF COLD CUTS

Smoked Salmon and Smoked Rainbow Trout

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

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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

CHEESE PLATTER

Gourmet Selection of Cheeses

Accompanied by Jams, Crackers, Nuts and Dried Fruits

Sourdough Bread Sticks, Lavosh Crackers and Grapes

SEAFOOD COLOSSEUM

Seasonal Oysters, Tiger Prawns

White Clams, Green Lip Mussels, Mud Crab

Boston Lobster

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon and Tuna

Hamachi and Tako

Sake (Salmon), Tamago, California, Kani Sarada (Crab)

Wasabi, Shoyu, Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Daily Double Boiled Chicken Soup

Beef Fried Rice

Steamed Catch of the Day

Chilli Seafood with Mantou

White Clams with Superior Broth, Chinese Wine

Chicken Braised Tofu

Stir Fried Pork with Eggplant, Thai Basil and Hot Bean Paste

Wok Fried Seasonal Vegetables

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EUROPEAN DELIGHTS

Mushroom Soup with Garlic Bread
Seafood Casserole with Green Olives
Braised Lobster Claws with Rosemary Potatoes
Baked Macaroni and Cheese
Pan-Seared Seabass, Piquillo Pepper and Mango Salsa
Braised Vegetables with Roasted Almonds
Grilled Asparagus and Wild Mushrooms
Garlic Mashed Potatoes

CHEF IN ACTION

Chinese-Style Roasted Meat

Cracking Pork Belly
Barbecue Char Siew Pork
Mustard, Barbecue Sauce and Chilli

Signature Prawn Laksa

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

Roasted Festive Turkey

Brussel Sprout, Bread Stuffing and Giblet Sauce

Honey Baked Gammon Ham

Baked Macaroni and Cheese, Pineapple Sauce

Slow-Roasted Bone-In Lamb Leg

Roasted Root Vegetables, Natural Jus

BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Black Pepper Minute Steak
Honey Chicken Wing
Barbecue Baked Oyster with Cheese
Pork Snail Sausage
Thai-Style Grilled Fish
Tomato Salsa, Horseradish Sauce, Mint Jelly, Sambal, Thai Chilli

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INDIAN DELIGHTS

Tandoori Specialties

Tandoori Salmon
Vegetable Galouti Kebab
Murgh Malai Tikka

Curry Set

Chicken Masala
Prawn Curry
Malai Kofta
Saag Khumb (Spinach and Mushroom Jabzi)
Dal Makhani
Masala and Plain Papadum
Plain or Garlic Naan
Accompanied by Basmati Rice and Naan

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake
Pumpkin Pie with Chantilly Cream
Chocolate Yule Log Cake
Pecan Nut Tart
Gingerbread Spice, Caramel Apple with Cream Cheese Frosting
Yuzu Bavarian Cream, Strawberry Rhubarb Verrine
Pistachio Choux Puff
Baked Cheesecake
Cassis and Chestnut with Cinnamon Mousse
Salted Caramel Banana Bread and Butter Pudding with Rum Sauce

Baked Waffle

With Choice of Chocolate Ice Cream, Vanilla Ice Cream
Pear shorbet Ice Cream or Strawberry Sorbet

Assorted Chocolate Pralines and Cookies

Seasonal Fruit Platter

98 per adult

40 per child applicable for 7 to 12 years old

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