



CARNIVORE NIGHT PROMOTION

5 - 14 JULY 2019

SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

Dressings and Emulsions

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Condiments

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum

Kidney Beans, Board Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seeds, Almonds, Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Flavoured Vinegars, Oils and Anti-Pesto

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

SALAD AND APPETIZERS

Thai Beef Salad with Glass Noodles and Tomato

Marinated Lamb with Cous-cous, Dried Fruit and Parsley

Prawn Salad with Quail Egg, Grilled Capsicum and Squash, Basil Pesto

Roasted Carrot and Radish Salad, Goma Dressing

Red Skin Potato Salad, Mustard Seed and Gherkin

Tomatoes Mozzarella Salad, Basil Oil and Balsamic Pearl

SELECTIONS OF COLD CUT PLATTER

Prosciutto di Parma, Mortadella with Pistachio, Wagyu Pastrami

Beef Salami and Smoked Salmon

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

CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1905

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% Goods and Services Tax

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn, Tako

Tamago, Ika, California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetables), Crab Sticks

Wasabi, Shoyu, Ginger

Japanese Soba

Pickled Ginger, Soy, Wasabi, Soba Sauce, Shredded Nori, Bonito

Spring Onions, Japanese Pickles

SEAFOOD COLOSSEUM

Seasonal Oyster, Boston Lobster and Claw, Tiger Prawns, White Clams

Green Lip Mussels, Mud Crab

Snow Crab

(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)

Accompanied by Yuzu Mayo, Spicy Thai Chili, Mango Dip

Coriander and Mint, Szechuan Mayo, Wasabi Mayo, Lemon and Tabasco

SOUP AND CRACKERS

Wild Mushroom Soup

Tom Yum Goong

Daily Double Boiled Chicken Soup

Thai Green Curry Prawn

Chicken Curry

Japanese Curry with Carrot and Potatoes

Array of Crisp and Chips

Garlic Butter Croutons

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LIVE STATION

Mini Wagyu Beef Rossini

Roasted Angus Tenderloin Medallion, Foie Gras Escalope, Brioche, Truffle Jus

Vietnamese Pho

Traditional Vietnamese Noodle Soup

Accompanied By Rice Noodle, Bean Sprout, Coriander, Beef Brisket, Tendon, Meat Ball

Chicken Shawarma

Pita Bread, Chutney, Hummus, Pickles, Garlic Mayo

(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)

CARVING

Australian Wagyu Tomahawk Steak

Yorkshire Pudding And Roasted Garlic New Potatoes, Bordelaise Sauce

Bone-In Lamb Leg

Baked Eggplant, Squash and Tomato, Lamb Jus

BBQ @ THE ALFRESCO

Chef Kiki's Flank Steak

St. Louis-Style BBQ Pork Ribs

Herbs-Marinated Lamb Rump Paillard

Selection of Artisanal Sausage

Grilled Prawn with Lemon and Garlic Butter

Selection of Sigdi Kebab Grill

Seasonal Vegetables

Baked Potato with Chives and Sour Cream

ASIAN DELIGHTS

Spicy Chicken Fried Rice with Preserved Vegetable

Salt and Pepper Pork Ribs, Crispy Garlic and Curry Leaves

Wok-Fried Beef with Celery, Black Pepper Sauce

Thai-Style Steamed Fish, Garlic Sauce

Bell Pepper Prawn, Superior Soya Sauce

Stir-Fried Noodles with Vegetable

Braised Tofu, Minced Pork

Sambal Eggplant

Seasonal Vegetable with Mushroom and Oyster Sauce

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EUROPEAN DELIHGTS

Chicken Roulade, Creamy Mushroom Sauce
Roasted Lamb Rump, Vegetable Ratatouille
Slow-Cooked Beef Short Ribs, Roasted Roots Vegetable
Pan-Seared Sea Bass, Artichoke and Tomato Thyme Broth
Mussel Marinière
Crispy Onion Rings
Sautéed Butter Seasonal Greens
Sweet Corn On The Cob
Mashed Potatoes

CHINESE ROAST MEAT PLATTER

Peking Duck, Pork Belly

Plum Sauce, Hoisin Sauce, Chili Sauce and Five-Spice Salt

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs
Chicken, Seafood and Vegetarian Kebab
Plain or Garlic Naan
Selection of Indian Curries
Masala and Plain Papadum
Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Grand Cru Chocolate "Melt" Cake
Pistachio Cherry Travel Cake
Banana Pineapple Gateaux
Forest Berries Yogurt Mousse

The Petit Sweet

Citrus Vanilla Sable
Wild Strawberry Panna Cotta
Black Tea Ice Jelly
Assortment Nonya Kueh
Crunchy Pate Choux
Chocolate Bonbon Praline

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Warm Dessert

Raisin Bread And Butter Pudding

Warm Dark Chocolate Fondants

Chocolate Fountain

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Baked Waffle

Cookies and Cream Ice Cream

Madagascar Vanilla, Strawberry, Chocolate Gelato

Homemade Ice Creams Served with Freshly Baked Waffles

Topped with your Choice of

Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Smoothies

Chocolate

Vanilla

Tropical Fruits

Selection of Refreshing Sliced Fruits

88

Per Adult Inclusive of Chilled Juices

Monday to Sunday Dinner

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