



# EUROPEAN DELIGHTS

## DINNER PROMOTION

### 11 - 20 OCTOBER 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 Oil

#### **SALAD AND APPETIZERS**

Poached Prawns with Grilled Zucchini and Bell Peppers, Basil Pesto Dressing

Chicken Waldorf, Granny-Smith Apple, Walnuts, Raisins and Light Creamy Dressing

Organic Quinoa, Strawberry, Mint, Cucumber, Dates and Goat Cheese with Citrus Dressing

Salt-Baked Beetroot with Raspberry, Spinach and Blue Cheese, White Balsamic Dressing

Roasted Marinated Beef Salad with Gherkin, Capers, Mustard and Hardboiled Egg

Greek Salad, Tomatoes, Kalamata Olives, Cucumber and Feta Cheese

#### **SELECTIONS OF COLD CUT PLATTER**

Prosciutto di Parma, Mortadella with Pistachio

Wagyu Pastrami, Salame Milano

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

## **FARMHOUSE CHEESE**

Finest Selection of Gourmet Farm House Cheeses

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

Bread Sticks, Lavosh Crackers and Grapes

## **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

Salmon, Tamago, Inari, Maguro

Lobster, California, Crispy Ebi (Prawn), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Shoyu, Ginger

### **Japanese Buckwheat Soba**

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

Spring Onions and Japanese Pickles

## **SEAFOOD COLOSSEUM**

Seasonal Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Snow Crab and Stone Crab

Accompanied by Cocktail, Tartar, Mango Mayo

Lemons, Mignonette and Tabasco

## **SOUP AND CRACKERS**

Wild Mushroom Soup

Tom Yum Goong

Daily Double-Boiled Chicken Soup

Thai Red Curry Prawn

Beef Rendang

Japanese Curry with Carrot and Potatoes

Steamed Jasmine Rice

Garlic Butter Croutons

Crispy Fish Skin

Assorted Oriental Crackers with Assorted Dips

Our Chefs will be delighted to assist you with any dietary requests.

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

## **LIVE STATION**

Homemade Potato “Rösti” – Ossobuco Ragout  
Crispy Potato Rösti, Braised Beef Ossobuco Ragout and Parmesan Fondue  
“Paella Valenciana”  
Saffron Bomba Rice, Chorizo, Black Mussel and Prawn  
“Bouillabaise”  
Provençale Style Seafood Soup With Potato, Fennel and Tomatoes  
Served with Rouille

## **CARVING**

“Côte De Bœuf”  
Slow-Roasted Bone-In Prime Ribs with Roasted Root Vegetables and Yorkshire Pudding  
Bordelaise Sauce  
Baked Atlantic Salmon  
Citrus and Pink Pepper Corn Crust  
Served with New Potatoes

## **ROASTED MEAT PLATTER**

Crackling Pork Belly and Roasted Chicken  
Plum Sauce, Chili Sauce, Five Spice Salt and Hoisin Sauce  
Rossini Fillet of Beef  
Angus Beef Tenderloin, Seared Duck Liver, Black Truffle Sauce  
(Only Available every Friday and Saturday Dinner)  
Whole Tandoori Lamb  
Vegetable Jalfrezi  
(Only Available every Friday and Saturday Dinner)

## **BBQ @ THE ALFRESCO**

**(Only Available every Friday and Saturday Dinner)**

Grilled Lobster with Garlic Butter  
Marinated King Prawn with Cilantro and Lemon  
Herbs-Marinated Lamb Rump Paillard  
Thai Style Grilled Pork Neck  
Black Pepper Beef Steak  
Seasonal Vegetables  
Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Chili Sauce, Roasting Jus

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## **ASIAN DELIGHTS**

Stir-Fried Noodles with Seafood  
Beef Fried Rice  
Salted-Egg Prawn, Curry Leaf and Chili  
Herbal Chicken Stew with Chestnut  
Sweet and Sour Pork  
Steamed Fish with Nyonya Sauce  
Braised Cabbage with Mushrooms and Black Fungus  
Stir-Fried Mixed Seasonal Vegetables with Oyster Sauce  
“Mapo” Tofu

## **EUROPEAN DELIGHTS**

Pan-Seared Sea Bass Fillet, Artichoke with Tomatoes and Thyme Ragout  
Black Mussel Stew with Garlic and White Wine  
Braised Beef Short Ribs with Root Vegetables  
Chicken Roulade, Truffles Jus  
Navarin-Style Lamb Stew  
Sautéed Heirloom Squash with Shallot, Mustard and Pine Nuts  
Roasted Cauliflower  
Grilled Mixed Vegetables  
Mashed Potatoes

## **INDIAN CUISINE**

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

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## **PASTRY AND SWEET ENDINGS**

"Melt" Chocolate Cake

Manzana Apple Tart

Exotic Banana Chiboust

Hazelnut Mousseline with Coffee

Cherry Blossom Mousseline Cake

### **The Petit Sweet**

Crème Brûlée

Forest Berries Pannacotta

Cassis Yoghurt Mousse

Pistachio Madeleine

Dulce Chocolate Bar

Assorted Marshmallow and Chocolate Bon-Bon

### **Warm Dessert**

Dark Chocolate Pudding

Bread and Butter Pudding

### **Chocolate Fountain**

Dark Melted Valrhona Chocolate

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

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### **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

### **Gelato**

Strawberry, Chocolate, Madagascar Vanilla, Yoghurt  
Selections of Topping

### **Tropical Fruits**

Selection of Refreshing Sliced Fruits

**78**

Per Adult

Inclusive of Chilled Juices

**Every dinner on Sunday to Thursday**

**88**

Per Adult

Inclusive of Chilled Juices

**Every dinner on Friday and Saturday**

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