



CHINESE NEW YEAR DINNER PROMOTION

05 AND 06 FEBRUARY 2019

SALAD BAR

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

Dressings and Emulsions

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

Condiments

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

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

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

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

Flavoured Vinegars, Oils and Anti-Pesto

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

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

SALAD AND APPETIZERS

Pacific Clam, Cucumber and Onion, Sweet Chili Sauce

Dill and Yuzu Marinated Tiger Prawn Salad

Smoked Chicken Salad with Orange Segment

Red Skin Potato Salad, Bacon Bite

Hearts of Palm Confit and Artichoke with Melon Pearls

SELECTIONS OF COLD CUT PLATTER

Mortadella with Pistachio, Turkey Ham, Salami, Wagyu Beef Pastrami

Smoked Salmon and Snow Fish

GOURMET CHEESES

Finest Selection of Gourmet Farm House Cheeses
Accompanied by Jams, Truffle Honey, Nuts and 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, Farmer Bread, Charcoal Loaf
Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn
Salmon, Tamago, Prawn, Inari
California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)
Kappa (Cucumber), Sansuko (Vegetable)
Wasabi, Shoyu, Ginger

JAPANESE YU SHENG

(served at your table)

Atlantic Salmon
Seaweed, Nori, Radish and Cucumber
Sesame Seeds and Pickles
Yuzu Shoyu Dressing

OYSTER AND SEAFOOD

Oyster, Boston Lobster, Tiger Prawns, Clams, Green Lip Mussels
Mud Crab, Stone Crab, Snow Crab
Accompanied By Yuzu, Thai Chili, Wasabi, Mint and Coriander
Mexican Salsa, Szechuan, Mango Mayo
Lemons, Mignonette and Tabasco

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

LIVE STATION

Kurobuta Pork Roulade
Apple Jam, Roasted Vegetables
Slow-Roasted Wagyu Beef
Roasted Root Vegetables, Red Wine Jus
Assorted Mustard Selection
Whole Baked Atlantic Salmon
Citrus, Fennel, Dill

ROAST MEAT PLATTER

Crackling Pork Belly, Barbecue Char Siew, Roasted Duck
Plum Sauce, Hoisin Sauce, Mustard

SOUP AND CRACKERS

Seafood Bean Curd Soup
Watercress and Chicken Soup
Forest Mushroom
Garlic Herbed Croutons
Crispy Fish Skin

HOT WESTERN

Duck Confit, Puy Lentil and Raisin Stew
Braised Oxtail, Rosemary and Carrot
Baby Spring Chicken, Baby Vegetables
Pan-Seared Seabass "Piccata", Capers and Lemon Butter Sauce
Stew of Mussel, Dill and White Wine Sauce
Sautéed French Beans with Tomatoes
Oven-Baked Pumpkin, Cinnamon Glaze
Cauliflower and Egg Gratin
Creamy Mashed Potatoes

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HOT ASIAN

Melt Café Pen Cai

Sea Cucumber, Dried Scallop, Dried Oyster, Slice Abalone, Mushroom, Fat Choy

Wok Fried Chili Prawn

Crispy-Fried Fish, Sweet and Sour Sauce

Black Pepper Beef, Trio of Capsicum

Braised Pork Belly with Black Fungus

Salted Squid, Curry Leave and Chili Padi

Broccoli with Braised Flower Mushroom and Baby Clam

8 Treasure Steamed Rice

Vegetable Fried Noodles

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadum

Indian Rice of the Day with Condiments

CHICKEN SHAWARMA

Pita Bread, Mint Chutney, Yoghurt Raita, Hummus

PASTRY AND SWEET ENDINGS

“The Melt” Chocolate Cake

Orange Chiffon Cake

Golden Peanut Chocolate Bar

Mandarin Orange Gateaux

Coconut Pineapple Pound

Namelaka Dulce, Roasted Apricot Sable Tart

Almond Bean Curd, Soya Milk Pannacotta with Longan

Chilled Mango Pudding with Pomelo and Sago Pearl

Osmanthus Jelly with Wolf Berries Infusion

Chinese Pineapple Tart

Chinese New Year Cookies

Exotic Macaroon

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UNDER THE LAMP

“Golden Nian Gao” – Glutinous Rice Cake with Yam and Sweet Potatoes
Sesame Ball with Red Bean Paste

CHOCOLATE FOUNTAIN

Pink and Dark Melted Valrhona Chocolate
Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

MELT CAFÉ ICE CREAM COUNTER

Pineapple Gelato
Mandarin Orange Sorbet
Vanilla Ice Cream
Chocolate Ice Cream
Homemade Ice Creams Served with Freshly Baked Waffles
Topped with your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

WAFFLE STATION

Freshly Baked Waffle Served with Vanilla Cream Patisserie with your Choice of
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

GARDEN OF FRUITS

Selection of Refreshing Sliced Fruits and Juices

98

Per Adult

Inclusive of Chilled Juices

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