



## CHINESE NEW YEAR LUNCH 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, Cucumber, Fava Beans, Olives, Corn Kernel

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**

Thai Seafood Salad, Sweet Chili Sauce

Roasted Duck and Cucumber Salad, Hoisin and Plum Dressing

Red Skin Potatoes, Gherkin and Chives

Roasted Root Vegetables, Honey Mustard Dressing

Oriental Roasted Beef Salad with Mint, Peanuts and Coriander

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

Mortadella with Pistachio, Turkey Ham, Salami

Wagyu Beef Pastrami

Smoked Salmon

## **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  
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**

Slow-Roasted Wagyu Beef  
Roasted Root Vegetables, Red Wine Jus  
Assorted Mustard Selection  
Signature Laksa  
Prawn, Quail Egg, Fish Cake, Bean Curd  
Laksa Leaf, Sambal Chili  
Chicken Rice  
Roasted Chicken, Poached Chicken

## **SELECTIONS OF DIM SUM**

Chicken Siew Mai, Crystal Dumpling, Chicken Char Siew Pau, Custard Pau

## **SOUP AND CRACKERS**

Double Boiled Herbal Chicken Soup  
Seafood Bean Curd Soup  
Cream of Butternut Pumpkin  
Garlic Herbed Croutons  
Crispy Fish Skin

## **HOT WESTERN**

Roasted Beef, Mustard and Chive Jus  
Red Wine Chicken Stew with Forest Mushrooms  
Seared Salmon Fillet, Dill and Citrus Sauce  
Grilled Lamb Chop, Mint and Shallot Sauce  
Sautéed Greens, Confit Tomatoes  
Butter Broccoli and Cauliflower  
Oven-Baked Potatoes with Cajun Spiced  
Creamy Mashed Potatoes

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## **HOT ASIAN**

Marmite Chicken with Capsicum  
Nonya Spiced Steamed Fish Fillet  
Wok-Fried Beef with Black Bean Paste  
Crispy Cereal Prawn, Curry Leave  
Braised Wa Wa Cabbage with Dried Oyster and Fat Choy  
Stir-Fried Lotus, Ginkgo Nuts and Snow Peas  
8 Treasure Steamed Rice  
Seafood 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

## **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

**78**

Per Adult

Inclusive of Chilled Juices

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