



PRE DINNER REUNION MENU
9 – 18 FEBRUARY 2018
(EXCEPT 14 AND 15 FEBRUARY 2018)

Generic Menu

Items subject to change upon availability

CAESAR SALAD

Anchovies, Grated Parmesan, Garlic Croutons, Bacon Bits, Caesar Dressing

Mixed Garden Greens

Chef's Selection of Assorted Salads

Dressings and Emulsions

Asian Vinaigrette, Balsamic Emulsion, Italian Herb Vinaigrette, Thousand Island

Flavored Vinegars and Oils

Matured Red Wine, White Wine, Sherry, Raspberry, Champagne, Apple, White Balsamic,
Black Balsamic, Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado, Pumpkin Seed

Toppings

Red Cherry Tomatoes, Olives, Sun-dried Tomatoes, French Beans,
Broccoli, Corn Kernels, Marinated Artichoke, Japanese Cucumber, Red Kidney Bean,
Fava Beans, Butter Beans, Roasted Pumpkin, Capsicum, Spanish Onion,
Beetroot, Chickpea, Cured Pork Meat, Mushroom, Pomelo

APPETIZER AND SALAD

Pacific Clam, Cucumber and Onion, Sweet Chili Sauce

Roasted Duck and Glass Noodles Salad

Japanese Cucumber and Black Fungus Salad Goma Dressing

Drunken Chicken Roulade, Wolfberries Pickle

Lotus and Black Fungus Salad, Goma Dressing

Prawn and Tomato Salad

Oriental Roasted Beef Salad with Mint, Peanut and Coriander

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

Cold Cuts Selection

Black Forest Ham, Turkey Ham, Salami, Wagyu Beef Pastrami,

Smoked Salmon and Snow Fish

Cheese

Gourmet Selection of Cheeses

Accompanied by Jams, Nuts and Dried Fruits

Bread Sticks, Lavash, 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 COUNTER

Selection of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn

Salmon, Tamago, Prawn, Tobiko

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

Kappa (Cucumber), Sansuko (Vegetable)

(Wasabi, Soyu, Ginger)

OYSTER AND SEAFOOD BAR

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

Mud Crab, Jonah Crab and Snow Crab

Accompanied by Yuzu, Thai Chili, Passion Fruit, Wasabi, Mint and Coriander,

Mexican Salsa, Szechuan, Mango Mayo

Lemons, Mignonette and Tabasco

YU SHENG STATION

Atlantic Salmon

Shredded Carrot, White and Green Radish

Vegetables Pickle, Sweet Plum Sauce, Sesame Oil and Crushed Peanut

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LIVE STATION

Golden Pork Knuckle

Char Siew Honey Sauce, Vegetable Pickle

Slow Cook Wagyu Prime Rib

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

Lobster and Oyster Omelet

(Only Available on Weekend)

Tapioca Flour, Farm Egg, Chinese Chives

HOT SOUP POT

“Nian Gao” Rice Cake Seafood Soup

Razor Clam, Fish Cake, Cabbage, Carrot

ROAST MEAT PLATTER

Cracking Pork Belly, BBQ Char Siew, Roasted Duck

Plum Sauce, Hoisin Sauce, Mustard

SOUP AND CRACKERS

Fish Maw and Seafood

Shark-fin Melon and Pork Ribs

Forest Mushroom

Garlic Herbed Croutons

Salted Egg Fish Skin

HOT WESTERN

Chicken Ragout with Pumpkin Gnocchi and Pecorino Cheese

Braised Spring Lamb Shank, Creamy Polenta

Pan-seared Wagyu Short Ribs, Baby Vegetable

Honey Baked Cod Fillet, Mandarin Orange Salsa

Stew of Mussel, Dill and White Wine Sauce

Sautee Asparagus, Sardines Anchovy, Lemon Butter

Oven Baked Pumpkin, Raisin and Almond

Butter Carrot and Green Bean with Garlic Confit

Truffle and Potatoes Gratin

Oven Baked Pumpkin, Raisin and Almond

Butter Carrot and Green Bean with Garlic Confit

Roaster Garlic Potatoes, Chopped Parsley

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HOT ASIAN

Melt's treasure pot

(Sea cucumber, dried scallop, dried oyster, slice abalone, mushroom, fat choy)

Crispy Yam Ring, Sweet and Sour Pork

Hong Kong Style Steamed Fish Fillet in Superior's Sauce

Wok-fried Black Pepper Beef with Capsicum

Herbal Emperor Chicken with Red Date and Ginseng

Stir-fried Prawn, Hokkaido Scallop and Broccoli in XO Sauce

Braised Wa Wa Cabbage with Cured Ham

Braised Seafood Ee Fu Noodles

8 Treasure Steamed Rice

BBQ @ THE ALFRESCO

(Available on 9, 10, 16, 17, 18 February 2018)

Baby Lobster, Herb Butter

Black Pepper Beef Steak

Mangalica Pork Collar

Rosemary and Garlic Lamb Chop

Atlantic Salmon Steak, Lemon Zest

Garlic and Thyme Boneless Leg Chicken

Seasonal Vegetables

(Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chili,

Tomato Sauce, Chili Sauce, Red Wine Sauce)

INDIAN CUISINE

Tandoori

Honey Ginger Marinate Tandoori Pork Rib

Rum Marinate Tandoori King Prawn

Tandoori Mustard Chop

Saffron Tandoori Chicken

CARVING

(Only Available on Weekend)

Lamb shawarma

Curry Pot

Pomfret masala

Murg Dow Piazza

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Elachi Ghost
Paneer Lababdaar
Bhindi Kurkuri
Mah Chole Dal
Teen Rang Ki Basmati
Plain or Garlic Naan
Masala and Plain Papdoms

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DESSERT & SWEETS

"The Melt" Chocolate Cake

Orange Chiffon Cake

Golden Peanut Bar

Yogurt Grapefruit Gateaux

Namelaka Dulcey Roasted Apricot Sable Tart

Pistachio Pannacotta, Amarena Cherry Almond Gold Crumble

Chilled Mango Pudding with Pomelo and Sago Pearl

Osmanthus Jelly with Wolfberries Infusion

Chinese Pineapple Tart

Raspberry Crunchy Pearl

Chinese New Year Cookies

Exotic Macaroon

Under the lamp

Yam Ginkgo Nut Kataifi

"Golden Nian Gao" – Glutinous Rice Cake with Yam and Sweet potato

CHOCOLATE FOUNTAIN

Pink and Dark Melted Valrhona Chocolate

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

FRESHLY SCOOPED HOMEMADE GELATO

Homemade Ice-creams served with Freshly Baked Waffles

Topped with Your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

WAFFLE

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

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