



PRE LUNCH REUNION MENU

10, 12 – 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, Chickpeas, Cured Pork Meat, Mushroom, Pomelo

APPETIZER AND SALAD

Pacific Clam, Cucumber and Onion, Sweet Chili Sauce

Roasted Chicken and Potato Salad, Mustard Mayonnaise

Lotus and Black Fungus Salad, Goma Dressing

Smoked Duck and Green Lentil Salad

Marinated Jelly Fish with Chilli and Sesame Seed

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

Salmon, Tuna, Sweet Prawn

Salmon, Tamago, Prawn, Tobiko

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

Kappa (Cucumber), Sansuko (Vegetable)

(Wasabi, Soyu, Ginger)

SEAFOOD BAR

Lobster Claw, Tiger Prawns, Clams, Green Lip Mussels,

Mud Crab, Jonah 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

LIVE STATION

Sesame and Honey Glaze Pork Ribs

Char Siew Honey Sauce, Vegetable Pickle

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OVEN ROASTED BEEF

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

PASTA STATION

Choice of Fusilli, Mushroom Ravioli, Spaghetti

Mushroom and Bacon Cream, Beef Bolognaise, Tomato and Herb Coulis

Grated Parmesan, Chili Flake, Olive, Sundried Tomato

HOT SOUP POT

"Nian Gao" Rice Cake Seafood Soup

Razor Clam, Fish Cake, Cabbage, Carrot

DIM SUM CORNER

Glutinous Rice with Chicken

Custard Bao

Siew Mai with Crab Roe

SOUP AND CRACKERS

Szechuan Seafood Soup

Watercress and Pork Ribs

Roasted Pumpkin

Garlic Herbed Croutons

Salted Egg Fish Skin

HOT WESTERN

Grill Spring Chicken, Mushroom Ragout

Roasted Leg of Lamb, Creamy Polenta

Pan Seared Beef Steak, Baby Vegetable

Grill Salmon Fillet, Butter Orange Sauce

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

Hong Kong Style Steamed Fish Fillet in Superior's Sauce

Wok fried Black Pepper Beef with Capsicum

Stew of Chicken with Black Fungus

Crispy Cereal Prawn, Curry Leaf and Chili Padi

Stir Fried Seasonal Vegetable with Mushroom

Braised Seafood Ee Fu Noodles

8 treasure steamed rice

INDIAN CUISINE

Tandoori

Tandoori Duck Masala

Black Pepper Chop

Tandoori Cod

Vegetable Shami

Curry Pot

Kali Mirchi Ka Crab

Chicken Tikka Masala

Mutton Taka Tak

Palak Paneer

Aloo Mutter

Zeera Rice

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papdums

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

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Chinese Pineapple Tart
Raspberry Crunchy Pearl
Chinese New Year Cookies
Exotic Macaroon

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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