



CHINESE NEW YEAR REUNION DINNER PROMOTION

04 FEBRUARY 2019

SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Iceberg, 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

Roasted Duck and Glass Noodles Salad

Japanese Cucumber and Black Fungus Salad, Goma Dressing

Drunken Chicken Roulade, Wolfberries Pickle

Prawn, Olive and Tomato Salad

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 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

1812

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

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)

Hamachi and 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

LIVE STATION

Kurobuta Pork Roulade

Apple Jam, Roasted Vegetables

Slow-Roasted Wagyu Beef

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

Melt King Prawn Laksa

Quail Egg, Fish Cake, Beancurd, Julian Cucumber

Laksa Leaf, Sambal Chili

Pan-Seared Hokkaido Scallop

Ikura, Chives, Ponzu Sauce

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ROAST MEAT PLATTER

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

SOUP AND CRACKERS

Fish Maw and Seafood
Double Boiled Sharks Fin Melon
Clam Chowder
Garlic Herbed Croutons
Crispy Fish Skin

HOT WESTERN

Duck Confit, Puis Lentil and Raisin Stew
Braised Beef, Rosemary and Carrot
Roasted Boneless Chicken, Mushroom Ragout
Pan-Seared Seabass "Piccata", Capers and Lemon Butter Sauce
Stew of Mussel, Dill and White Wine Sauce
Sautéed Asparagus with Tomatoes
Oven-Baked Japanese Eggplant, Miso Glaze
Butter Chayote with Garlic and Herbs
Truffled Potato Gratin

HOT ASIAN

Melt Café Pen Cai
Sea Cucumber, Dried Scallop, Dried Oyster, Sliced Abalone, Mushrooms, Fat Choy
Coffee Pork Ribs
Crispy-Fried Fish, Sweet and Sour Sauce
Black Pepper Beef, Trio of Capsicum
Herbal Emperor Chicken with Red Date and Ginseng
Stir Fried Prawn, Chestnut and Honey Bean
Broccoli with Braised Flower Mushrooms and Dried Oyster
8 Treasure Steamed Rice
Braised Ee-Fu Noodles with Seafood

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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

BBQ @ THE ALFRESCO

Sambal Squid

Black Pepper Beef Steak

Barbecue Pork Ribs

Rosemary and Garlic Lamb Chop

Atlantic Salmon Steak, Lemon Zest

Garlic and Thyme Boneless Leg Chicken

Seasonal Vegetables

Tomato Salsa, Mustard, Horseradish, Mint Jelly, Sambal, Thai Chili

Tomato Sauce, Chili Sauce, Red Wine Sauce

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

138

Per Adult

Inclusive of Chilled Juices

178

Per Adult

Inclusive of “R” de Ruinart Champagne

house pour wines, house pour beers, cocktails of the day, chilled juices and soft drinks

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