



REUNION DINNER MENU 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

Kurobuta Pork Ear Terrine, Garlic Chips

Japanese Cucumber and Black Fungus Salad, Goma Dressing

Drunken Chicken Roulade, Wolfberries Pickle

Thai Spicy Lobster Salad, Glass Noodles and Basil

Oriental Roasted Beef Salad with Mint, Peanut and Coriander

Drunken Chicken Roulade, Wolfberries Pickle

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)

JAPANESE YU SHENG

Selections of Hamachi, tuna and Atlantic salmon

Seaweed, Nori, Radish and Kyuri Cucumber
Sesame Shoyu Dressing

OYSTER AND SEAFOOD

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

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LIVE STATION

Golden Pork Knuckle

Char Siew Honey Sauce, Turnip Pickle

Slow Cook Wagyu Prime Rib

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

Pan Seared Foie Gras

Cranberry Coulis, Orange Marmalade

Lobster and Oyster Omelet

Tapioca Flour, Farm Egg, Chinese Chive

Melt Alaska King Crab Laksa

Quail Egg, Fish Cake, Bean-curd, Julian Cucumber

Laksa Leaf, Sambal Chili

ROAST MEAT PLATTER

Cracking pork belly, Barbecue 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 Beef Shank, 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

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HOT ASIAN

Crispy Yam Ring, Sweet and Sour pork
Hong Kong Style Steamed Garoupa Fish 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

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)

CARVING

Tandoori whole Red Snapper

INDIAN CUISINE

Tandoori

Honey Ginger Marinate Tandoori Pork Rib
Rum Marinate Tandoori King Prawn
Tandoori Mustard Chop
Saffron Tandoori Chicken

Curry Pot

Pomfret Masala
Murg Dow piazza
Elachi Ghost
Paneer Lababdaar
Bhindi Kurkuri
Mah Chole Dal

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Teen Rang Ki Basmati
Plain or Garlic Naan
Masala and Plain Papadoms

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 Gingko 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

Crepes & 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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