



LUNCH REUNION MENU
11, 16, 17, 18 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

Poached Prawn and Tomato Salad, Basil Pesto

Lotus and Black Fungus Salad, Goma Dressing

Drunken Chicken Roulade, Wolfberries Pickle

Tuna Tataki, Pickle Onion and Capes

Roasted Beef Salad, Gherkin and Mushroom

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

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LIVE STATION

Golden Pork Knuckle

Char Siew Honey Sauce, Turnip Pickle

Slow Cook Hanger Wagyu

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

DRUNKEN PRAWN

(Only Available on Sunday)

Herbal Poach Prawn, Chinese Wine

ROAST MEAT PLATTER

Cracking Pork Belly, Barbecue Char Siew, Roasted Duck

Plum Sauce, Hoisin Sauce, Mustard

DIM SUM CORNER

Braised Pork Belly with Steamed Bun

Chicken Xiao Long Bao

Siew Mai with Crab Roe

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 Beef Steak, Baby Vegetable

Grill Salmon Fillet, Butter Orange Sauce

Stew of Mussel, Dill and White Wine Sauce

Sautee Broccoli, Raisin and Almond

Butter Carrot and Green Bean with Garlic Confit

Roaster Garlic Potatoes, Chopped Parsley

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HOT ASIAN

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
Crispy Cereal Prawn, Curry Leaf and Chili Padi
Braised Wa Wa Cabbage with Cured Ham
Braised Seafood Ee Fu Noodles
8 Treasure Steamed Rice

INDIAN CUISINE

Tandoori

Tandoori Duck Masala
Black Pepper Chop
Tandoori Cod
Vegetable Shami

Carving

(Only Available on 11 and 18 February 2018)

Tandoor whole chicken
Tandoor whole lamb

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

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BBQ @ THE ALFRESCO

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Tiger Prawn, 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)

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

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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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