



# HAWKER FARE DINNER PROMOTION

## TRADITIONAL SINGAPOREAN FLAVOURS

2 - 12 AUGUST 2019

### **SALAD BAR**

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

#### **Dressings and Emulsions**

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

#### **Condiments**

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum

Kidney Beans, Board Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seeds, Almonds, Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

#### **Flavoured Vinegars, Oils and Anti-Pesto**

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

### **SALAD AND APPETIZERS**

Thai Beef Salad with Glass Noodles and Tomato

Marinated Lamb with Cous-cous, Dried Fruit and Parsley

Prawn Salad with Quail Egg, Grilled Capsicum and Squash, Basil Pesto

Roasted Carrot and Radish Salad, Goma Dressing

Red Skin Potato Salad, Mustard Seed and Gherkin

Tomatoes Mozzarella Salad, Basil Oil and Balsamic Pearl

### **SELECTIONS OF COLD CUT PLATTER**

Prosciutto di Parma, Mortadella with Pistachio, Wagyu Pastrami

Beef Salami and Smoked Salmon

Silver Onion, Olives, Capers, Sun-Dried Tomatoes, Peppers and Grilled Zucchini

#### **"DIY" Fruits Rojak**

Pineapple, Apple, Sweet Turnip, Fried Chinese Croissant, Cucumber, Peanut, Shrimp Paste

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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

## **FARMHOUSE CHEESE**

Finest Selection of Gourmet Farm House Cheeses  
Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits  
Bread Sticks, Lavosh Crackers and Grapes

## **BREAD CREATIONS**

Daily Selection of Freshly Home-Made Breads  
French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Sourdough, Charcoal Loaf  
Salted and Unsalted Butter

## **JAPANESE CORNER**

### **Selections of Sashimi, Sushi and Maki**

Hamachi, Salmon, Tuna, Sweet Prawn, Tako  
Tamago, Ika, California, Ebi Fry (Prawn), Unagi (Eel)  
Kappa (Cucumber), duck maki  
Wasabi, Shoyu, Ginger

### **Japanese Soba**

Zaru Soba, Dashi Broth, Spring Onions, Japanese Pickles

## **SEAFOOD COLOSSEUM**

Seasonal Oyster, Boston Lobster, Snow Crab, Jonah Crab  
Green Lip Mussels, Tiger Prawns, Clams, Asian Mud Crab  
Accompanied by Yuzu Mayo, Spicy Thai Chili, Mango Dip  
Coriander and Mint, Szechuan Mayo, Wasabi Mayo, Lemon and Tabasco

## **SOUP AND CRACKERS**

Cream of Butternut Pumpkin Soup, Roasted Almond, Garlic Bread  
Shark-Fin Melon Soup  
Singapore Bak Kuk Teh  
Beef Rendang  
Seafood Curry  
Japanese Curry with Carrot and Potatoes  
Array of Crisp and Chips

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## **LIVE STATION**

### **Chicken Rice Stall**

Poached or Roasted Chicken, Roasted Duck, Cracking Pork Belly  
Accompanied by Chicken Rice Chilli, Dark Soya Sauce, Fragrant Ginger

### **King Prawn “Laksa”**

“Tau Pok”, Beansprout, Fish Cake, Quail Egg

### **Bak Chor Mee**

Minced Pork, Mushroom, Chinese Lettuce

### **Otah – Otah**

Asian Spice Scented Fish Paste, Pickle Achar

### **Sambal Lobster and Claw Nasi Lemak**

Coconut Scented Jasmine Rice with Chili Paste Coasted Lobster, Cracker, Eggs and Peanuts

### **Roasted Marbled Beef Striploin**

Dijon Mustard, Pommery Mustard, Horseradish, Veal Jus

(ONLY AVAILABLE EVERY FRIDAY, SATURDAY DINNER AND EVE OF PUBLIC HOLIDAY)

### **Australian Wagyu Tomahawk Steak**

Dijon Mustard, Pommery Mustard, Horseradish, Veal Jus

### **Roti Prata & Murtabak**

Selection Curry Chicken, Fish, Dhal

### **Fried Carrot Cake**

Shrimp, Sweet Sauce, Bean Sprout, Chinese Chive, Pickle Radish

## **BBQ @ THE ALFRESCO**

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Steak of Grain-Fed Australian Lamb with Rosemary and Garlic

Rotisserie of Honey and Pandan Chicken

Black Pepper Mini Sirloin Steak

Wine Poached Tiger Prawn

Chicken Satay with Peanut Gravy

Sambal Stingray

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## **ASIAN DELIGHTS**

Salted Egg Pork, Curry Leaf  
Herbal Duck, Red Date, Wolfberry  
Stir Fried Beef with Capsicum, Black Bean Paste  
Singapore Chili Crab  
Deep Fried Mantou Bun  
Tofu with Crab Meat, Broccoli, Egg White Gravy  
Seasonal Vegetables, Oyster Garlic Sauce  
Singapore Fried Noodles with Seafood  
Selection of Steam, Baked, Deep-Fried  
Steam Rice with Chinese Sausage and Mushroom

## **EUROPEAN DELIHGTS**

Country Style Chicken Roulade with Wild Forest Mushroom Sauce  
Oxtail Stew, Tomatoes and Carrot  
White Wine Mussels, Chopped Parsley  
Butter Corn on The Cob  
Roasted Root Vegetable, Garlic and Thyme  
Stewed of Zucchini and Capsicum, Basil and Tomato Sauce  
Wild Forest Mushroom, Roasted Hazelnuts  
Pilaf Rice, Apricot and Golden Raisin  
Potato Gratin

## **INDIAN CUISINE**

Selection of Indian Tandoori and Kebabs  
Lamb, Chicken, Fish and Vegetables  
Plain, Garlic Naan and Pratas  
Selection of Indian Curries  
Masala and Plain Papadams  
Biryani Rice of the day with Condiments

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## **PASTRY AND SWEET ENDINGS**

Home Style Banana Cake with Peanut Butter Cream

“Kueh Lapis” Chendol Gula Melaka Cake

Grand Cru Chocolate “Melt” Cake

Strawberry Lychee Cake

### **The Petit Sweet**

“Durian Penyet” Sea Salt Choux Puff

Exotic Mango Coconut Pannacotta

Pineapple Cremeux Sable Tart

Chocolate Bonbon Praline

Selection of Nonya Kueh

Pandan Cream Brulee

Cheng Teng Jelly

### **Warm Dessert**

Jackfruit Walnut Bread And Butter Pudding with Cream Anglaise

Fried Goreng Pisang Fritter with Cinnamon Powder

### **Chocolate Fountain**

Dark Melted Valrhona Chocolate

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

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### **Baked Waffle**

Cookies and Cream Ice Cream  
Madagascar Vanilla, Strawberry, Chocolate Gelato  
Homemade Ice Creams served with Freshly Baked Waffles  
Topped with Your Choice of  
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

### **Smoothies**

Chocolate  
Vanilla

### **Tropical Fruits**

Selection of Refreshing Sliced Fruits

**78**

Per Adult

Inclusive of Chilled Juices

**Every dinner on Sunday to Thursday Dinner**

**88**

Per Adult

Inclusive of Chilled Juices

**Every dinner on Friday, Saturday and Eve of Public Holiday**

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