



SINGAPORE F1 NIGHT RACE DINNER

BBQ HIGHLIGHTS

14 - 16 SEPTEMBER 2018

SALAD BAR

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

Dressings and Emulsions

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

Condiments

Cherry Tomatoes, Cucumber, Fava Bean, Olives, Corn Kernel

Kidney Bean, Board Bean, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower, Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

Flavoured Vinegars and Oils

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

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

SALAD AND APPETIZERS

Charred Beef Salad with Onion and Capsicum

Creamy Poached Tiger Prawn, Cilantro, Cabbage

Cured Duck Breast and Honey Pineapple with Alfalfa Sprout

Honey Roasted Potato Salad with Walnut Crush

Marinated Beetroot with Feta Cheese Salad, Citrus, Micro Herbs

EUROPEAN CHARCUTERIES

Smoked Pork Ham, Mortadella with Pistachio, Chicken Ham

Wagyu pastrami, Smoked Salmon, Snow Fish

CHEESE DISPLAY

Finest Selection of Gourmet Farm House Cheeses

Accompanied with Honeys, Jams, Assorted Crackers, Nuts and Dried Fruits

FRESHLY BAKED BREAD

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf
Salted and Unsalted Butter

LIQUID FLAVORS

“Sup Itek Tim” Peranakan Style Duck and Salted Vegetable Soup
Thai “Tom Yum Goong”
Clam Corn Chowder
Herb Garlic Croutons

CARVING

Blackened Spice Angus Beef Chuck Roll with Tater Tots, Confit Tomato
Smoked US Prime Beef Short Ribs with Slaw and BBQ Sauce
Crispy Stuffed Pork Belly with Caramelized Apple and Sour Cabbage

NOODLES STATION

Thick Rice Noodle served with Rich Coconut Base Spicy Soup Condiments
Prawns, Bean Sprouts, Quail Eggs, Fish Cake, Tau Pok with Laksa Leaves and Sambal Chilli

ASIAN WOK

Seafood Sambal Fried Rice
Claypot Rice with Chinese Sausage
Wok-fried Butter Oatmeal Prawns
Pandan Chicken
Wok-fried Sambal Clams with Petai Beans
Black Pepper Crab
Nonya Beef Rendang
Nonya Chap-Chye
Trio Egg Spinach in Superior Stock

HOT SELECTIONS

Oxtail Stew with Root Vegetables

Ocean Fresh Citrus Seafood Gratin

Roasted Duck Supreme with Orange and Marsala Jus

Grilled Snapper Fillets with Fennel Cream and Confit Roma Salsa

Butter Rice

Roasted New Potatoes with Herbs

Broccoli and Cauliflower Gratin

Roasted Butternut Squash with Caramelized Onions and Parsley

Chorizo Roasted Market Vegetables with Roasted Almonds

Organic Beans Cassoulet

BBQ @ THE ALFRESCO

Singapore Grand Prix

Marinated Chicken Satay with Peanut Sauce

Char Grilled Fish Otah-otah

Austin Grand Prix

Wagyu Beef Burger

BBQ Pork Ribs

Selection of Sausages

Chorizo, Spicy Smoked Pork and Snail Pork

Garlic Butter Half Marron Lobster

Barcelona Grand Prix

Roasted Iberico Pork Loin

Grilled Lobster with "Catalana" Dressing

Suzuka Grand Prix

Teriyaki Salmon

Slow-roasted Wagyu Beef Brisket with Miso and Honey Glaze

Gourmet Tomato, Carrot, Beetroot Ketchup, Horseradish, Mustard and Chili Sauce

INDIAN CUISINE

Selection of Tandoori and Vegetable Kebab

Plain, Garlic and Butter Naans

Selection of Indian Vegetable and Meat Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

PASSIONATE DESSERT

Gateaux, Cakes and Tart

Grand Cru Chocolate “Melt” Cake

Peanut Banana Travel Cake

Green Tea Opera Cake

Raspberry Cheese Cake

Berries Panna Cotta

Black Sugar Yaki-imo Moist

Orange Chocolate Sable Tart

Almond Frangipane Sable Apple Coulis with Mascarpone Chantilly

Crunchy Pate A Choux

Assortment Chocolate Bon-bon

Assortment Homemade Marshmallow

UNDER THE LAMP

Classic Apple Strudel with Cream Anglaise

Bitter Chocolate Milk Flan