



INDONESIAN FLAVOURS DINNER PROMOTION

9 - 18 NOVEMBER 2018

SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Iceberg, 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, Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Flavoured Vinegars, Oils and Anti-Pesto

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

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

SALAD AND APPETIZERS

Ayam Sambal Matah - Shredded Chicken and Vegetables Salad

Lawar Udang - Green Papaya Salad with Prawn

Urap - Steamed Vegetable with Grated Coconut Salad

Carb Meat Terrine and Mango Salsa

Smoked Duck with Cucumber and Sesame Seed

Potatoes and Gherkin Salad

SELECTIONS OF COLD CUT PLATTER

Turkey Ham, Chicken Roll, Salami, Wagyu Pastrami, Smoked Salmon

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

CHEESE

Gourmet Selection of Cheeses

Accompanied by Jams, Truffle Honey, Nuts and 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, Farmer Bread, Charcoal Loaf

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn, Cuttlefish with Tobiko

Salmon, Tamago, Prawn, Inari, Maguro

California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Shoyu, Ginger

SEAFOOD COLOSSEUM

Finest Composition of Molluscs and Crustaceans

Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Jonah Crab, Snow Crab

Accompanied by Cocktail, Tartar, Mango Mayo

Lemons, Mignonette and Tabasco

ANEKA SAMBAL

House Made Indonesian Sambal

Sambal is a hot sauce or paste typically made from a mixture of a variety of chili peppers with secondary ingredients such as shrimp paste, fish sauce, garlic, ginger, shallot, scallion, palm sugar, lime juice, and rice vinegar or other vinegars.

Sambal is an Indonesian loan-word of Javanese origin.

Sambal Bajak - Multi Chili Relish

Sambal Belacan - Chilies, Shrimp Paste and Lime Juice

Sambal Hijau - Green Chili Sauce, also known as 'Sambal Cabe Ijo' in Indonesia

Sambal Matah - Indonesian Raw Spicy Shallot Salsa from Bali

Sambal Kecap - Sweet, Thick, Soy Sauce is Spiked with Chilies and Shallots

ANEKA KRUPUK

Assorted Cracker

Indonesia has perhaps the largest variety of krupuk. There are many variations on krupuk, many of which are made from starch with seafood (shrimp, fish, or squid), but occasionally with rice, fruits, nuts or vegetables

these variations are more usual in Southeast Asia.

Prawn, Fish, Lobster, Bitter Bean

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

TASTE OF INDONESIA

Gado–Gado

Gado-gado, also known as Lotek, is an Indonesian salad of slightly boiled, blanched or steamed vegetables and hard-boiled eggs, boiled potatoes, fried tofu and tempeh, and lontong, served with a peanut sauce dressing.

Sop Buntut – Oxtail Soup

Javanese oxtail soup is a comforting soup with oxtails being cooked to the point of almost falling off the bones in aromatic spices and chunky vegetables.

Kuah Bakso Sapi – Beef Balls Soup

Bakso is Indonesian meatball made from beef surimi. Its texture is similar to the Chinese beef ball. The term bakso could refer to a single meatball or the whole bowl of meatballs soup.

The term bakso kuah refer to bakso meatballs soup served without any noodles.

Nasi Uduk – Indonesian Betawi Style Steamed Rice

A perennial favorite among native Betawi, nasi uduk is rice cooked in coconut milk and includes a pinwheel of various meat and vegetable accoutrements. It almost always includes fried chicken, boiled eggs and tempeh (soybean cake) with anchovies and is topped with emping (melinjo nut crackers).

Sayur Lodeh – Vegetable In Coconut Milk

Sayur lodeh is a very popular stew in Indonesia that you can almost find it anywhere you go.

All the ingredients for sayur lodeh are fresh to make it tastier. The broth used in the stew is made from coconut milk.

Gulai Ayam – Indonesia Chicken Curry

Gulai ayam is a traditional Indonesian dish of chicken cooked in a spicy, rich, yellowish, curry-like sauce called gulai.

It is originally from West Sumatra. It can be classified as an Indonesian curry.

Together with gulai kambing, it is the most common and popular variant of gulai.

Pepes Ikan – Fish In Banana Leaves

An Indonesian cooking method using banana leaf as food wrappings.

The banana-leaf package containing food is secured with lidi seumat, and then steamed or grilled on charcoal.

Babi Guling – Balinese Roast Pork

One of Bali's most famed dishes. The pig is stuffed and infused with a spicy concoction typically involving turmeric coriander seeds, lemongrass, black pepper and garlic, and traditionally spit-roasted.

Es Alpukat – Indonesian Creamy Avocado Shake

A surprisingly delicious and refreshing Indonesian avocado drink, gets its richness and body from avocado.

In indonesia, they often serve it over ice, but we prefer the ice blended right in, milkshake-style.

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CARVING

Pan Roasted Beef

Roasted Root Vegetables, Red Wine Jus

Leg of Lamb

Garlic and Rosemary, Mint Sauce

SELECTIONS OF HOT BUFFET

Garlic Herbed Croutons

Fish Skin

Forest Mushroom

Double Boiled Chinese Chicken Soup

Roasted Chicken, Carrot and Parsley

Seafood Gratin, Fennel and Dill

Tomatoes and Olive Lamb Stew

Braised Beef with Root Vegetables

Seared Catch of the Day, White Wine Cream

Sautee Asparagus with Garlic Confit

Butter Broccoli and Cauliflower

Creamy Mashed Potatoes

Sweet and Sour Chicken, Pineapple and Tomatoes

Steamed Seabass, Hong Kong Style

Chili Crab and Mantou

Black Pepper Beef and Onion

Braised Pork, Tau Pok and Black Fungus

Braised Cabbage, Chinese Mushroom and Carrot

Wok Fry Seasonal Vegetable

Ikan Bilis and Peanut Sambal Fried Rice

Seafood Fried Noodles

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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

BBQ @ THE ALFRESCO

(AVAILABLE ON FRIDAY AND SATURDAY DINNER)

Indonesia Spiced Chicken Thigh

Ikan Panggang – Barbecue Baby Fish

Rosemary Lamb Chop

Selections of Sausages

Garlic and Lemon Prawn

Seasonal Vegetables

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly

Sambal, Thai Chili, Tomato Sauce, Chili Sauce, Lime Wedges

PASTRY AND SWEET ENDINGS

Melt Chocolate Gateaux

Coconut Pandan Swiss Roll

Banana Peanut Butter Cake

Chendol Gula Melaka Cake

Alphonso Mango Delice

Indonesian Pineapple Financier

Agar-Agar Gula Jawa

Guava Pannacotta

Rice Flour And Tapioca Gula Melaka Syrup

Assorted Nonya Kueh

Kueh Dadar

Kueh Lapis

Kueh Bika

Kueh Klepon

Grand Cru Chocolate Bonbons

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Baked Waffles with Homemade Gelato And Sorbet

Homemade Ice Creams served with Freshly Baked Waffles

Topped with your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Chocolate Fountain

Dark Melted Valrhona Chocolate

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

Warm Dessert

Jackfruit Bread and Butter Pudding with Vanilla Sauce

Pisang Goreng (Banana Fritters)

Garden Of Fruit

Selection of Freshly Sliced Tropical and Seasonal Fruits

78

Per Adult

Inclusive of Chilled Juices

Every Sunday to Thursday

88

Per Adult

Inclusive of Chilled Juices

Every Friday and Saturday

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