



JAPANESE FOOD FAIR AND LOBSTER NIGHT

2 – 15 NOVEMBER 2017

SALAD BAR

Market Greens

Mesclun Mix, Arugula, Baby Spinach, Iceberg, Butter, Romaine Lettuce

Dressings and Emulsions

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

Toppings for your Salad

Cherry Tomatoes, Olives, Corn Kernels, Shredded Carrots, 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 and Oils

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

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

SALADS AND APPETISERS

Japanese Potato Salad

Pickle Cucumber, Wakame, Sesame Salad

Sweet Corn, Cucumber, Tamago, Ikura

Tuna Tataki, Tobiko, Ebiko, Cress

Buckwheat Soba, Prawn, Sesame

Spicy and Miso Edamame

COLD CUTS SELECTION

Black Forest Ham, Beef Bresaola, Coppa Salami, Smoked Salmon, Snow Fish, Mackerel

ARTISAN CHEESE DISPLAY AND CHARCUTERIE

Gourmet Selection of Cheeses

Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh, Crackers, Dried Fruits, Grapes

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

BREAD CREATIONS

Daily Selection of Homemade Breads

French Baguette, Multigrain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf

Salted and Unsalted Butter

SEAFOOD ON ICE

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

Mud Crab, Jonah Crab, Snow Crab

Cocktail Sauce, Spicy Tomato Mayonnaise, Mango Mayonnaise

Lemons, Mignonette, Tabasco

JAPANESE COUNTER

Selection of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna

Salmon, Tamago, Prawn, Innari

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

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Soyu, Ginger

MADE TO ORDER HAND ROLL

Choice of Lobster Mayonnaise, Salmon, Cucumber, Tamago, Pickle

JAPANESE GREEN TEA SOBA

Pickled Ginger, Soyu, Wasabi, Soba Sauce, Shredded Nori, Bonito

Spring Onions, Japanese Pickles

LIVE STATION

Japanese Udon

Sweet Corn, Bamboo Shoots, Wakame, Ajitsuke Tamago

Clear Soya Dashi Broth

Mini Oden Pots

Soyu and Kombu Stock

Selections of Tofu Fish Cake, Quail Eggs, Daikon, Shitake Mushrooms, Japanese Fish Cake, Octopus

Skewed for your Picking

Carving

Honey Soya Glazed Beef

Roasted Potato, Furikake Spice

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

JAPANESE CURRY

Chicken Katsu

Pork Katsu

Japanese Potato and Carrot Curry

Ajitsuke Tamago

JAPANESE HOT BUFFET

Soyu Beef Broth

Lobster Miso Soup ,Tofu, Seaweed

Japanese Lobster Fried Rice

Yakisoba

Japanese Breaded Prawn

Takoyaki, Nori Bonito, Barbecue Sauce

Chicken Yakitori

Stir-fried Beef, Yakiniku

Chawamushi, Lobster, Gingko Nuts

Japanese Steamed Rice

SELECTION FROM THE WEST

Crisps, Chips

Lobster Bisque

Balsamic and Olive Oil Croutons

Prawn and Lobster Stew

Braised Beef, Root Vegetables

Grilled Lobster, Hollandaise, Hazelnuts

Pan-roasted Chicken

Mashed Potato

Honey and Cinnamon-glazed Carrots

Oven-roasted Garden Vegetables

INDIAN CUISINE

Tandoori and Vegetable Kebab

Plain, Garlic and Butter Naans

Indian Vegetable and Meat Curries

Masala and Plain Papadoms

Indian Rice of the Day

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

PASSIONATE DESSERTS

Gâteaux, Cakes and Tarts

Grand Cru Chocolate “MELT” Cake

Matcha Travel Cake

Roasted Yaki-Imo Cake

Black Sesame Opera

Sakura Slice

Mango Passion Gâteau

Morchi

White Sesame Pannacotta

Muscat Jelly Citrus Foam

Yuzu Crunchy Pate Choux

UNDER THE LAMP

Azuki Red Bean, Coconut Pudding

Green Tea Raisin Bread and Butter Pudding

CHOCOLATE FOUNTAIN

Dark Melted Valrhona Chocolate

Sliced Fruits, Berries, Marshmallows, Waffles, Cookies

GELATO

Matcha Gelato

Cookies and Cream Ice Cream

Madagascar Vanilla Gelato

Lychee Sorbet

Chocolate Sauce, Maple Syrup, Chantilly Cream, Vanilla Sauce, Fruit Compote

SMOOTHIES

Chocolate

Vanilla

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

WAFFLES

Fresh Waffles

Vanilla Cream Patisserie

Chocolate Sauce, Maple Syrup, Chantilly Cream, Vanilla Sauce, Fruit Compote

GARDEN OF FRUITS

Refreshing Tropical Sliced Fruits

Dinner

85

Mondays to Sundays

inclusive of free flow of juices

additional 20

for free flow of house wines, beers and soft drinks

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