



JAPANESE FOOD FAIR PROMOTION

09 – 18 MARCH 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

Toppings for your Salad

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

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower

Almonds and Hazelnuts

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, Walnuts, Hazelnuts, Avocado

SALADS AND APPETIZERS

Japanese Potato Salad

Roasted Beef with Seaweed and Sesame Salad

Poached Prawns Tossed in Goma and Spring Onion

Sweet Corn, Cucumber, Tamago and Ikura

Tuna Tataki with Tobiko and Cress

Edamame Pods, Chicken and Japanese Pickle

EUROPEAN CHARCUTERIES

Selection of Premium Charcuteries Served with Flavoured Mustards

Smoked Pork Ham

Mortadella with Pistachio

Chicken Ham

Wagyu Pastrami

Smoked Salmon

Snow Fish

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

ARTISAN CHEESE DISPLAY

Finest Selection of Gourmet Cheeses

Accompanied by Jams, Assorted Crackers, Nuts and Dried Fruits

BREAD CREATION

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf

Salted and Unsalted Butter

SEAFOOD COLOSSEUM

Selections of Seasonal Oyster

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

Mud Crab, Jonah Crab, Snow Crab, Spanner Crab

Accompanied by Miso Sauce, Yuzu Mayo, Thai Chili Dip, Passion Fruit Sauce

Wasabi Mayo, Lemons, Mignonette and Tabasco

JAPANESE CORNER

Selection of sashimi and sushi

Salmon, Yellow Tail, Tuna

Cuttlefish, Vegetable Pickle, Fried Prawn, Tamago Egg, Crab Salad, Unagi

Crab Stick, Japanese Cucumber, Soft Shell Crab

Made to Order Hand roll

Choice of Lobster Mayo, Spicy Salmon, Cucumber or Tamago

Japanese Green Tea Soba

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

Spring Onions and Japanese Pickles

Bamboo Steamer

Chawanmushi with Lobster and Ginkgo

Noodle Hut

Japanese Udon

Served with Sweet Corn, Bamboo Shoots, Wakame and Ajitsuke Tamago

In clear Soya Dashi Broth

Mini Oden Pots

Soyu and Kombu Stock

with Selections of Tofu Fish Cake, Quail Eggs, Daikon, Shitake Mushroom

Japanese Fish Cake and Octopus

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Under the Heat

Chicken Katsu and Panko Ebi
Takoyaki Topped with Nori Bonito and Barbecue Sauce
Chicken Yakitori
Japanese Potato and Carrot Curry

LIQUID STATION

Cracker and Rice Crackers
Array of Crisp and Chips
Garlic Butter Croutons
Daily Double Boiled Chicken Soup
Braised Seafood Soup
Miso Soup

ASIAN WOK

Chili Prawn with Garlic
Nonya Spiced Steamed Fish Fillet
Stir Fried Black Pepper Beef
Kong Po Chicken with Cashew Nut
Mapo Tofu with Minced Pork
Wok Fried Vegetable with Mushroom
Seafood Fried Noodles
Vegetable Fried Rice

EUROPEAN CLASSICS

Pan Seared Salmon, Olive and Lemon
Black Mussel, Garlic and White Wine
Braised Beef with Root Vegetables
Oven Baked Chicken, Truffles Jus
Roasted Leg of Lamb, Mint Jelly
Sauté Green Beans with Garlic and Pine Nuts
Slow Braised Garden Vegetables Stew
Roasted Potatoes, Cajun Spiced and Thyme

SPECIALTY ROASTS MEAT STATION

Slow-Baked Miso Glazed Beef
Teriyaki Bone In Leg of Lamb
with Roasted Sweet Potato Tossed with Furikake Spice

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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

BBQ @ THE ALFRESCO TERRACE

Only Available on Weekend

Honey and Soya Sauce Marinated Chicken Wing

Black Pepper Minute Steak

Herb-Crusted Lamb Chop

White Wine and Garlic Prawns

Salmon Fillet, Dill and Lemon

Kurobuta Pork Neck Steak with Teriyaki Sauce

Seasonal Vegetables

Tomato Salsa, Horseradish, Mint Jelly, Sambal

Thai Chili, Selection of Mustards

PASSIONATE DESSERT

Gateaux, Cakes and Tart

Grand Cru Chocolate "MELT" Cake

Matcha Travel Cake

Roasted Yaki-imo Cake

Black Sesame Opera

Sakura Slice

Mango Passion Gateaux

Assortment Mochi

White Sesame Panna Cotta

Muscat Jelly Citrus Foam

Yuzu Crunchy Pate Choux

Under the lamp

Azuki Red Beans, Coconut Pudding

Green Tea Raisin Bread and Butter Pudding

Chocolate Fountain

Dark Melted Valrhona Chocolate

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

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Baked Waffles with Homemade Gelato and Sorbet

Macha Gelato

Cookies and Cream Ice Cream

Madagascar Vanilla Gelato

Lychee Sorbet

Homemade Ice Creams Served With Freshly Baked Waffles

Topped with Your Choice

Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Smoothies

Chocolate

Vanilla

Garden of Fruit

Selection of Freshly Sliced Tropical and Seasonal Fruits

Papaya, Watermelon, Pineapple, Honey Dew

Rock Melon, Fruits Compote, Fruits Cocktail

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