



## JAPANESE DELIGHT DINNER PROMOTION

8 - 16 MARCH 2019

### **SALAD BAR**

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

#### **Dressings and Emulsions**

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

#### **Condiments**

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 Seeds

Almonds and 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**

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 Pickles

### **SELECTION OF COLD CUT PLATTER**

Prosciutto di Parma, Chicken Ham with Mushroom

Mortadella with Pistachio, Wagyu Pastrami, Smoked Salmon and Snow Fish

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

## **CHEESE**

Finest Selection of Gourmet Farm House 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), Uniagi (Eel)  
Kappa (Cucumber), Sansuko (Vegetable)  
Wasabi, Shoyu, Ginger

### **Made To Order Hand Roll**

Choice of Lobster Mayo, Spicy Salmon, Cucumber or Tamago

### **Japanese Green Tea Soba**

Pickled Ginger, Shoyu, Wasabi, Soba Sauce, Shredded Nori, Bonito  
Spring Onions and Japanese Pickles

### **Bamboo Steamer**

Chawanmushi with Lobster and Gingko

### **Noodle Hut**

Japanese Udon  
Served with Sweet Corn, Bamboo Shoots, Wakame and Ajitsuke Tamago  
In Clear Soya Dashi Broth

### **Mini Oden Pots**

Shoyu and Kombu Stock with Selections of  
Tofu Fish Cake, Quail Eggs, Daikon, Shitake Mushroom, Japanese Fish Cake and Octopus

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

### **UNDER THE LAMP**

Chicken Katsu and Panko Ebi  
Takoyaki Topped with Nori Bonito and BBQ Sauce  
Chicken Katsu  
Japanese Potatoes and Carrot Curry

### **SEAFOOD COLOSSEUM**

Oyster, Boston Lobster, Tiger Prawns, Clams, Green Lip Mussels  
Mud Crab, Snow Crab  
Accompanied by Yuzu, Wasabi, Thai Chili, Mint and Coriander  
Mexican Salsa, Szechuan, Mango Mayo  
Lemons, Mignonette and Tabasco

### **CARVING STATION**

Miso Glazed Oven Roasted Wagyu Beef  
Roasted Root Vegetables, Red Wine Jus

### **SOUP AND CRACKERS**

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

### **ASIAN WOK**

Chilli 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 Vegetables with Mushroom  
Stir-Fried Udon Noodles with Seafood  
Yakimeshi Garlic Fried Rice

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## **HOT WESTERN**

Pan-Seared Salmon, Olive and Lemon  
Black Mussel, Garlic and White Wine  
Braised Beef with Root Vegetables  
Chicken Roulade, Truffle Jus  
Roasted Lamb Rump, Ratatouille Vegetables  
Sautéed Greens Bean with Garlic and Pine Nuts  
Slow-Braised Kabocha Squash with Black Sesame  
Gratinated Cauliflower  
Roasted Potatoes, Cajun Spiced and Thyme

## **LIVE STATION**

Okonomiyaki  
Pan-Fried Savory Pancake Served with Vegetables or Seafood  
Miyazaki Gyu  
Blow-torched Wagyu Beef Slice Accompanied with Ponzu Jus, Confit Shallot, Shitake Mushrooms  
(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)

## **CHINESE ROAST MEAT PLATTER**

Cracking Pork Belly, Barbecue Char Siew, Roasted Duck  
Plum Sauce, Hoisin Sauce, Mustard

## **BBQ @ THE ALFRESCO**

(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)

Teriyaki Marinated Chicken Thigh  
Miso-Glazed Salmon Fillet  
Black Pepper Beef Steak  
Selections of Yakitori Skewers  
Grilled Scallops with Sake and Kombu Broth  
Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce  
Chili Sauce, Lime Wedges

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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

## **PASTRY AND SWEET ENDINGS**

Grand Cru Chocolate “Melt” Cake

Yuzu Strawberry Mousse

Black & White Sesame Opera

Roasted Yaki-Imo Sable

Matcha Azuki Red Bean Travel Cake

Assortment Mochi

White Sesame Panna Cotta

Muscat Jelly Citrus Foam

Yuzu Crunchy Pate Choux

Chocolate Bonbon Praline

## **WARM DESSERT**

Azuki Red Beans, Chocolate Pudding

Green Tea Raisin Bread and Butter Pudding

## **CHOCOLATE FOUNTAIN**

Dark Valrhona Chocolate

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

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## **BAKED WAFFLES WITH HOME-MADE GELATO AND SORBET**

Matcha Gelato

Cookies and Cream Ice Cream

Madagascar Vanilla Gelato

Lychee Sorbet

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

**88**

Per Adult

Inclusive of Chilled Juices

**Every Sunday to Thursday**

**98**

Per Adult

Inclusive of Chilled Juices

**Every Friday and Saturday**

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