



KOREAN DELIGHT DINNER

21 - 30 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

“Sigumchi Namul”

Korean Seasoned Spinach

“Oi Muchim”

Spicy Cucumber Salad

Selections of Kimchi

Radish, Cabbage, Cucumber

Marinated Beetroot with Feta Cheese Salad, Citrus, Micro Herbs

SELECTIONS OF COLD CUT PLATTER

Mortadella, Honey Baked Ham, Beef Bresaola

Salami, Smoked Chicken Breast, Smoked Salmon

JAPANESE CORNER

Selections of Maki and Sushi

California Unagi Egg Omelet, Cuttlefish, Sweet Bean Curd, Clam, Prawn, Crab

Salmon and Tuna Sashimi

Shoyu Wasabi and Ginger

Zaru Soba and Cold Soba Noodles

Dashi Broth, Spring Onion, Pickles

LIVE STATION

Korean Seafood Pancake

Prawn, Squid, Scallop, Lobster

Shallot, Spring Onion

Tteokbokki

Hot and spicy rice cake

Korean Delight

“Haemul Sundubu Jjigae”

Kimchi Seafood Soup with Bean Curd

“Samgyetang”

Korean Ginseng Chicken Soup

“Kimchi Galbi Jjim”

Braised Short Ribs with Kimchi

“Dakgangjeong”

Korean Sweet and Spicy Fried Chicken

“Dwaeji Galbi Jorim”

Spicy Soya Braised Pork Ribs

“Haemul Jeongol”

Seafood Stew with Octopus, Clam, Prawn, Flower Crab

“Kimchi Bokumbap”

Kimchi Fried Rice with Diced Chicken

“Jae Cha”

Stir-fried Sweet Potatoes Noodles with Vegetables

ARMY STEW

(Available on Friday and Saturday Dinner Only)

Rice Cake, Korean Fishcake, Slice Beef, Mushroom, Leek, Baked Bean

Luncheon Meat, Sweet Potato Noodles, Chicken Hotdog

SEAFOOD COLOSSEUM

Finest Composition of Molluscs and Crustaceans

Live Oyster, Boston Lobster, Snow Crab and Jonah Crab

Green Lip Mussels, Tiger Prawns, Clams and Asian Mud Crab

Accompanied by Gochujang and Garlic, Thai Chili, Wasabi Mayo, Mango Sauce, Coriander and Chili

Wasabi Mayo, Lemons, Mignonette and Tabasco

INDIAN CUISINE

Selection of Tandoori and Kebab

Lamb, Chicken, Fish and Vegetables

Plain, Garlic Naans and Prata

Selection of Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

UNDER THE HEAT

Slow Cooked Leg of Lamb

Korean BBQ Pork Ribs

(Available on Friday and Saturday Dinner Only)

WA Grain Fed OP Ribs, Roasted Root Vegetables and Nature Jus

Dijon Mustard, Pommery Mustard, Horseradish

LIQUID FLAVORS

Cream of Pumpkin Soup

Garlic Bread

MEAT AND POULTRY

Roasted Boneless Chicken Leg, Mushroom Cream

Braised Beef Stew, Tomatoes and Carrot

Lamb Chop, Mint Gravy and Hazelnut

SEAFOOD

Creamy Seafood Gratin with Fennel

Pan-seared Salmon, Citrus Sauce

Baked Seabass, Warm Tomatoes Salsa

VEGETABLES AND STARCH

Sautee Greens, Garlic Confit
Roasted Root Vegetable, Thyme and Parsley
Stew of Zucchini, Capsicum, Basil and Tomato Sauce
Roasted Potatoes with Cajun Spiced

BBQ @ THE ALFRESCO

(Available on Friday and Saturday Dinner Only)

Galbi (BBQ Beef Short Ribs)
Dwaeji Bulgogi (Spicy Pork BBQ)
Dak Bulgogi (Chicken Bulgogi)
Gochujang Saewu Gui (Spicy Shrimp)
Salmon Steak, Lemon and Dill
Grill Mixed Vegetables

PASSIONATE DESSERT

Gateaux, Cakes and Tart

Grand Cru Chocolate "Melt" Cake
Korean Strawberry Cake
Orange Hallabong Gateaux
Black and White Sesame Layer Cake
Roasted Sweet Potato Pound Cake
Tteok Mochi
Pistachio Chouchou
Muscat Cheese Cake
Korean Fruit Ice Jelly

Under The Lamp

Cherry Bread and Butter Pudding with Cream Anglaise
Red Bean and Coconut Pudding

Chocolate Fountain

Dark Melted Valrhona Chocolate
Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Baked Waffles with Homemade Gelato and Sorbet

Black Sesame Ice Cream

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