



LOBSTER GALORE DINNER PROMOTION

6 - 14 SEPTEMBER 2019

SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, 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, Almonds, 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

Lobster Terrine with Ikura, Baby Cress and Beets

Crab Rillettes with Capers, Cucumber, Tomatoes and Tobiko

Poached Prawns with Grilled Zucchini and Bell Peppers, Pesto Sauce

Marinated Roasted Beef with Gherkin, Capers, Mustard and Hard-boiled Egg

Organic Quinoa, Strawberry, Mint, Cucumber, Dates, Walnuts and Goat Cheese, Citrus Dressing

Salt Baked Beetroot with Raspberry, Spinach and Feta Cheese, White Balsamic Dressing

SELECTIONS OF COLD CUT PLATTER

Prosciutto di Parma, Mortadella with Pistachio, Wagyu Pastrami

Beef Salami and Smoked Salmon

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

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1907

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 Freshly Home-Made Breads

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

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn

Tamago, California, Ebi Fry (Prawn), Unagi (Eel)

Kappa (Cucumber), Duck Maki

Wasabi, Shoyu, Ginger

Japanese Buckwheat Soba

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

Spring Onions, Japanese Pickles

SEAFOOD COLOSSEUM

Seasonal Oyster, Boston Lobster, Green Lip Mussels

Tiger Prawns, Clams, Mud Crab, Stone Crab, Snow Crab

Accompanied by Yuzu Mayo, Spicy Thai Chili, Mango Dip

Coriander and Mint, Szechuan Mayo, Wasabi Mayo, Lemon and Tabasco

SOUP AND CRACKERS

Lobster Bisque

Tom Yum Goong

Daily Double Boiled Chicken Soup

Thai Green Curry Lobster Claw

Beef Rendang

Japanese Curry with Carrot and Potatoes

Garlic Butter Croutons

Fish Skin

Assorted Oriental Crackers with Dips

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

LIVE STATION

Maine Lobster Roll

Butter Brioche, Sour Cream and Chives

Lobster Mentaiko

Torched Lobster with Japanese Mayonnaise and Fish Roe

Singapore Lobster Laksa

Quail Egg, Beancurd Puff, Bean Sprouts, Shredded Cucumber, Laksa Leaf
Sambal Chili

Lobster Taka Tak

Tempered Lobster with Stone Flower, Tomatoes and Coriander

(ONLY AVAILABLE EVERY FRIDAY AND SATURDAY DINNER)

CARVING STATION

Slow Roasted Wagyu Beef

Roasted Root Vegetables, Red Wine Jus

Roasted Meat Platter

Crackling Pork Belly and Roasted Duck
Plum Sauce, Chili Sauce, Five Spice Salt, Hoisin Sauce

BBQ @ THE ALFRESCO

(ONLY AVAILABLE EVERY FRIDAY AND SATURDAY DINNER)

Garlic Butter Grilled Lobster

Marinated King Prawn with Cilantro and Lemon

Herbs-Marinated Lamb Rump Paillard

Thai Style Grilled Pork Neck

Australian Wagyu Tomahawk Steak

Seasonal Vegetables

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce, Chili Sauce, Lime Wedges

ASIAN DELIGHTS

Braised Ee-Fu Noodles with Lobster

Sambal Lobster Knuckle Fried Rice

Salted Egg Lobster Claw, Curry Leaf and Chili

Chili Marron Lobster - Fried Mantou

Black Pepper Lobster Claw

Wok Fried Broccoli with Mushroom, Dry Scallop

Stir-Fried Market Vegetables, Oyster Sauce

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

EUROPEAN DELIGHTS

Lobster A L'Americaïne, Fingerling Potatoes
Gratinated Lobster Claw, Baby Fennel
Black Mussel, Garlic and White Wine
Braised Beef Short Ribs with Root Vegetables
Chicken Roulade, Truffles Jus
Roasted Lamb Rump, Ratatouille Vegetables
Sautéed Greens Bean with Shallot, Mustard and Pine Nuts
Roasted Cauliflower with Almond and Parsley
Mashed Potatoes

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs
Chicken, Seafood and Vegetarian Kebab
Plain or Garlic Naan
Selection of Indian Curries
Masala and Plain Papadum
Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

“Melt” Chocolate Cake
Manzana Apple Tarte
Exotic Banana Chiboust
Hazelnut Mousseline with Coffee
Cherry Blossom Mousse

The Petit Sweet

Crème Brûlée
Forest Berries Pannacotta
Cassie Yogurt Mousse
Pistachio Madeleine
Dulce Chocolate Bar
Assortment Marshmallow
Assortment Chocolate Bon-Bon

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

Warm Dessert

Azuki Red Beans, Chocolate Pudding
Green Tea Raisin Bread and Butter Pudding

Chocolate Fountain

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

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
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 Dinner

98

Per Adult

Inclusive of Chilled Juices

Every Friday and Saturday Dinner

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