



## 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

## **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

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## **EUROPEAN DELIGHTS**

Lobster A L'Americaine, 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

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### **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**

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