



SPOOKTACULAR HALLOWEEN NIGHT

27 OCTOBER 2018

CEMETERY GARDEN

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

Bleeding Blood and Monster Saliva

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

Zombie's Rotten Intestine and Dracula Dandruff

Cherry Tomatoes, Shredded Carrot, Cucumber, Pepper, Olives, Corn Kernel,
Kidney Bean, Board Bean, Heart of Palm and Beetroot
Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower, Almond and Hazelnut
Sun-dried Tomatoes, Marinated Onion, Peppers and Grilled Zucchini

Vampire Kisses & Stinky Tops

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic
Extra Virgin Olive Oil, Walnut, Hazelnut, avocado

COLD ROOM SURGERY

Kimchi Salad with Shredded Chicken and Coriander
Bloody Beetroot Salad with Young Arugula and Aged Goat Cheese
Golden Raisin and Roasted Butternut Salad
Pesto Marinated Shrimps
New Potatoes with Chorizo and Young Scallions
Crab Gateaux with Avocado and Apple

FACES OF THE DEATH

Black Forest Ham, Beef Bresaola, Coppa Salami, Smoked Salmon, Snow Fish and Mackerel

STINKY POOP

Finest Selection of Gourmet Farm House Cheeses
Accompanied with Jams, Mostarda, Assorted Crackers, Nuts and Dried

CLAY COFFINS

Daily Selection of Freshly Home-made Breads

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

Salted and Unsalted Butter

MONSTERS AND ZOMBIES FROM MYSTERIOUS DEAD SEA

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

Mud Crab, Jonah Crab, Snow Crab

Accompanied by Cocktail Sauce, Spicy Tomato Mayo, Mango Mayo

Lemons, Mignonette and Tabasco

MUMMIES MEAT FROM SURGERY ROOM

Sashimi

Salmon, Tuna, Tako, Sweet Prawn, Hamachi

Sushi & Maki

Salmon, Tamago, Prawn

California, Ebi Fry (Prawn), Unagi (Eel) and Sansuko (Vegetable)

(Wasabi, Soyu, Ginger)

WITCHES' SOUP & SKULL CHIPS

Ginseng Black Chicken Soup with Winter Melon

“Tom Yam Kung” Thai Style Hot and Sour Soup with Prawns and Assorted Seafood

Cream of Cauliflower with Almonds

Salted Egg Fish Skin

Chips and Crackers

Pesto Crouton

CHOPPER CHOP AT SLAUGHTER HOUSE

Roasted Rib-Eye

Baked Root Vegetables, Assorted Mustard, Red Wine Sauce

Whole Stuffed Suckling Pig

Apple Sauce and Baked Apple with Cinnamon

“HEI BAI WU CHANG”

Poached Chicken & Roasted Duck

Plum Sauce, Hoisin Sauce, Spiced Salt, Chili

BOILING INTESTINE

Selections of Yong Tau Foo

Choice of Curry, Yellow Bean Broth,

(Squid Ring, Prawn, Fish Cake, Kai Lan)

(Spring Onion, Red Chili, Green Chili, Fried Shallot, Light Soya Sauce)

NARAKA

“Eighteen Levels of Hell”

Hong Kong Style Fried Noodle (Heating Lamp)

Crab and Egg Fried Rice

Five Spiced Frog Leg

Green Curry Beef

Kong Po Chicken

Sweet and Sour Pork

Steam Fish with Salted Vegetables

Sambal Kang Kong

Mapo Tofu

Minced Beef Lasagna (Heating Lamp)

Carrot Potato Mash

Beef Cheek with Root Vegetables

Braised Lamb Shank

Spring Chicken, Warm Tomato Salsa

Seafood Tomato Stew

Grilled Salmon, Cranberry Hollandaise

Oven Baked Butternut with Cinnamon Honey

Grilled Corn in Butter Milk

MONSTER SWAMP

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

LAST JUDGMENT

Exotic Banana Coffins

Citrus "Gory" Cheesecake

"The Melt" Nightmare Chocolate Cake

Hazelnut Praline Vampire Savarin

Blood-curdling Raspberry Roll

Strawberry Yuzu Creepy Tartlets

Cherry Pistachio "Eerie" Eyes

Red Fruit Financier Fingers

Brain N worms Eclair

Graveyard Vanilla Trifle

Assorted Macaroons

Assorted Chocolate Bonbon

Graveyard Dirt

R.I.P. Meringue Chocolate Gelee with Crumble

Bloody Red Fruit Bread Butter Pudding

Bloody Chocolate Fountain

Dark Melted Valrhona Chocolate

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

Damaged Brain & Bleeding Eye

Scooped Homemade Gelato

Homemade Ice Cream Served with Freshly Baked Waffles

Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Citrus Espuma Ice Cream with Mix Berries Compote

Midnight Castle

Selection of Refreshing Sliced Fruits

Papayas, Watermelons, Honeydews, Pineapples, Rose Apples, Guavas, Kiwis, Persimmons, Star Fruits, Oranges, Grapes

88

Per Adult

Inclusive of Chilled Juices

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