



THANKSGIVING PROMOTION

DINNER BUFFET

23 - 25 NOVEMBER 2017

Generic Menu

Items subject to change upon availability

SALAD BAR

Caesar Salad

Anchovies, Grated Parmesan, Garlic Croutons, Bacon Bits, Caesar Dressing

Seasonal Boutique Market Greens

Red Treviso, Baby Spinach, Mesclun Mix, Arugula, Yellow Frisée, Butter Lettuce

Snow Peas Sprouts, Romaine, Red Oak, Endives, Green Coral

Dressings and Emulsions

Asian, Balsamic, Italian, Thousand Island

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Sherry, Raspberry, Champagne, Apple, White Balsamic, Black Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado, Pumpkin Seed

Toppings for your Salad

Fennel, Red and Yellow Cherry Tomatoes, Olives, Sun-Dried Tomatoes, French Beans, Snow Peas

Corn Kernels, Shredded Carrots, Alfalfa Sprouts, Japanese Cucumber, Baby Radish, Fava Beans, Kidney Beans

FESTIVE SALADS AND APPETISERS

Traditional Potato Salad, Vinegar Enhance

Pickled Herring Salad, Mustard Emulsion

Smoked Turkey, Chestnut Salad, Cranberry Compote

Golden Cumin Pumpkin Salad

Duo Apple Waldorf Salad, Walnuts

Quail-Foie Gras Terrine, Onion Marmalade

Buffalo Mozzarella, Roma Tomato, Parmigiano Shavings

Poached Prawn-Squid Salad, Wasabi Goma

Hijiki Sesame and Edamame Salad

Chuka Wakame

Baby Octopus, Cucumber, Purple Onions

Traditional Whole Salmon, Condiments

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 CHARCUTERIES

Butcher Style Platter of Premium Charcuteries, Flavoured Mustards
Smoked Turkey, Prosciutto di Parma, Bresaola, Rosset, Salami, Mortadella

ARTISAN CHEESE DISPLAY

Imported Farm House Cheese Selection

Cow, Sheep, Goat, Blue

Quince Paste, Flavoured Jams, Mostarda

Assorted Crackers, Nuts, Dried Fruits

ANTIPASTI

Specialty In-House Marinade

Grilled Italian Vegetables, Capsicum, Eggplant, Sun-Dried Tomatoes, Stuffed Olives

BREAD CREATION

Bread Loaves, Rolls

Assorted Crisp, Stick, Twist

Dip of "Spices"

Baba Ghanoush, Hummus, Sun-Dried Tomatoes, Basil Pesto, Olive Tapenade, Black Truffle Mayonnaise Dip

JAPANESE CULTURE LIVE STATION

Selection of Freshly Pressed Nigri Sushi and Maki Rolls

Freshly Sliced Sashimi Moriawase

Ama Ebi, Salmon, Tuna, Tako

Japanese Cha, Zaru Soba or Somen

Kikkoman, Wasabi, Soba Sauce, Shredded Nori, Bonito Flakes

SEAFOOD COLOSSEUM

Finest Composition of Molluscs and Crustaceans

Maine Lobster and Claw, Shucked Oysters, Snow Crab, Spanner Crab

Green Lip Mussels, Tiger Prawns, Black Mussels, Jonah Crab Claw, Peruvian Scallops

Spiced Chili Jam, Lime Aioli, Wasabi Mayonnaise, Signature Oriental Dressing

Flavoured Tabasco, Mignonette, Lime and Lemon Wedges

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JAPANESE JAVA CURRY LIVE STATION

Breaded Chicken or Pork Chop, Traditional Java Curry

Rice, Soft Boiled Eggs

SPICY SEAFOOD SOUP

Fried Red Snapper Head, Dried Seaweed, Silken Beancurd, Szechuan Vegetable

Rice Noodles or Bee Hoon

Red Chili, Chili Padi, Fried Shallot, Spring Onions, Light Soya Sauce

FESTIVE ROAST DELIGHTS LIVE STATION

Truffle Roasted Turkey, Traditional Thanksgiving Stuffing

Double-Cranberry Sauce, Traditional Giblet Gravy

Cast-Iron Skillet Cornbread

Rum-Maple Glazed Semi-Bone Ham

Citrus Chili Jam, Compressed Pineapple Sauce

Crispy Pork Knuckle

Apple and Mustard Sauce

INDIAN CUISINE

Tandoori Lamb, Prawn, Whole Sea-Bass, Vegetable Kebab

Plain, Garlic, Butter Naans

Indian Vegetable and Meat Curries

Masala and Plain Papadoms

Indian Rice of the Day, Condiments

ASIAN AND JAPANESE

Traditional Miso Broth

Breaded Shishamo, Chili Aioli

Tako Ball, Tonakatsu, Bonito Flakes

Teriyaki Chicken, Shimiji Mushroom

Wok-Fried Venison, Ginger, Spring Onion

Singapore Black Pepper Crab

Stir-Fried Seasonal Vegetable

STARCH

Garlic Fried Rice

Japanese Rice

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EUROPEAN CLASSICS

Array of Crisp and Chips

Soups

Forest Mushroom Soup, Truffle Scent

Traditional Lobster Bisque

Garlic Croutons

Stewed and Braised

Braised Beef Cheeks, Root Vegetables

Irish Lamb Stew

Oxtail Stew, Carrots, New Potatoes

Mediterranean Style Braised Pork Belly, Baby Pear

Pans and Roast

Honey Glazed Spare Ribs

Roasted Duck Supreme, Orange, Madeira Wine

Rosemary Roasted Spring Chicken, Asparagus

Roasted Lamb Chops, Sautéed Mushrooms

Starch

Sweet Potato Purée

Mediterranean Pilaf Rice

Potato au Gratin

Vegetables

Braised Corn on the Cob

Roasted Pumpkin, Thyme, Walnuts

Broccoli, Cauliflower, Almond Butter

Sautéed Brussels Sprouts, Bacon, Garlic

Braised Savoy Cabbage, Olives

Sautéed Haricots Verts, Shallot Crisp

Sautéed Chestnuts, Mushrooms

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BBQ @ THE ALFRESCO TERRACE

Lemongrass-Rubbed Rotisserie Chicken

Black Pepper Minute Sirloin Steak

Roasted Suckling Pig

Yellow Wine Tiger Prawn

Teriyaki Salmon

Sausages Selection

Taiwan Mini Pork Sausage, Chorizo, Spicy Smoked Pork, Pork Snail

Jumbo Chicken Satay, Peanut Gravy

Gourmet Tomatoes, Carrots, Beetroot Ketchup, Horseradish, Mustard, Chili Sauce

PASTRY AND SWEET ENDINGS

English Minced Fruit Pie

Traditional Brioche Pudding, Drambuie Sauce

Silky Pumpkin Pie

Spiced Carrot and Walnut Cake

Chocolate Bonbons

Apple-Cinnamon Pie

The Sweet Drawers

Raspberry Marmalade, Chantilly

Araguani Chocolate Cream Crispies

Alfonso Mango Pudding

Citrus Fruit Jelly

Cinnamon Panna Cotta

Myer Lemon Curd, Butter Crumble

Selection of Freshly Sliced Tropical and Local Fruits

Dinner

85

inclusive of free flow of juices

additional 20

for free flow of house wines, beers and soft drinks

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