



# THE SEAFOOD FESTIVAL PROMOTION

12 - 21 OCTOBER 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, Pomelo

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**

Smoked Oyster and Potato Salad with Dill and Mustard Seed

Sweet Chili Marinated Crab and Glass Noodle

Forest Mushroom with Smoked Chicken Salad and Aged Balsamico

Roasted Beetroots and Nuts with Rocket Leaves and Parmesan

Charred Beef Salad with Onion and Capsicums

Duo Apple Waldorf Salad with Walnuts

## **SELECTIONS OF COLD CUT PLATTER**

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

## **CHEESE**

Gourmet Selection of Cheeses

Accompanied by Marmalade, Digestive Biscuits, Nuts and Dried Fruits

Bread Sticks, Lavosh Crackers

## **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

## **LIVE SHUCKED OYSTER BAR**

### **Cold**

Selection of Oyster

(Fine De Claire, Taylor Pacific, Irish Kelly, Jersey, Canadian Gourmet)

Served with Lemon Wedges, Mignonette, Tabasco

### **Hot**

Oyster Omelet

Golden Oyster Croquette

Served with Tangy Chili Dip and Spicy Aioli

## **SEAFOOD COLOSSEUM**

Boston Lobster, Snow crab, Green Lip Mussel, Stone Crab, Mud Crab, Tiger Prawn,

Atlantic Surf Clam

Served with Variety of Aioli and Dipping, Coriander and Mint, Szechuan, Yuzu

Thai Chili, Mango Dip, Wasabi Mayo

## **JAPANESE CORNER**

### **Sashimi**

Salmon, Maguro, Hamachi

### **Sushi and Maki**

Califonia, Kani, Unagi, Ebi, Inari, Akagai, Tamago

### **Soba Noodles**

Green tea Soba

Served with Wasabi, Soy, Gari, Soba Stock, Bonito, Nori, Kyurizuke, Shibazuke, Takuan

## **CARVING**

Slow Roast O.P Prime Ribs Accompanied with Oven Baked Garden Vegetable

Served with Pommery Mustard, Dijon Mustard, Horseradish, Veal jus

-Oyster Gratinated-

Rockefeller (Spinach and Hollandaise), Kilpatrick (Tomato and Bacon), Thai Red Curry

Roasted Pork Belly and Peking Duck

Served with Five Spiced Salt, Plum Sauce, Asian Chili Sauce, Hoisin Sauce

## **NOODLES STALL**

Oyster Mee sua (Wheat Vermicelli Soup with Poached Oyster)

Served with Coriander, Fried Shallot, Bird Eye Chili, Aged Black Vinegar

## **SOUP AND CHIPS**

Array of Crisp and Chips

Toasted Pesto Garlic Bread and Crispy Fish Skin

Double Boiled White Radish with Dried Oyster and Wolfberry Soup

Coconut Seafood Tom Yum Soup

Clam Chowder and Dill

## **INDIAN CUISINE**

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

## **HOT FOOD SELECTION**

Spring Chicken with Mushroom Ragout

Beef Cheek A la Bourguignon

Grilled Fish Fillet with Chunky Tomato Salsa

Seafood Arrabiata with Penne Pasta

Burnt Potato Mousseline with Chopped Italian Parsley

Sautéed Haricot Fine Bean with Hazelnut

Oven Roasted Mixed Root Vegetable

Poached Cauliflower, Broccoli, Carrot and Yellow Squash in Milk Butter Broth

Eight Treasure Rice

Stewed Egg Noodles with Shitake Mushroom and Beef Tender

Hong Kong Style Steamed Fish in Superior Soy Sauce

Singapore Chili Crab

Wok Fried Seasonal Vegetable

Garlic Oyster Sauce with Shanghai Green

Kung Pao Chicken

Braised Wild Earthy Mushroom with Dried Oyster

## **BBQ @ THE ALFRESCO**

**(AVAILABLE ON FRIDAY AND SATURDAY DINNER)**

Cajun Beef Sirloin Steak

Teriyaki Pork Collar

Herbs Marinated Lamb T-bone

Yellow Wine Tiger Prawn

Spiced Salmon

Oyster Half Shell

Asparagus and Wild Mushroom

## **CONDIMENTS**

Horseradish, BBQ sauce, Dill and Sour cream, Tomato Salsa, Dijon Mustard

Pommery Mustard, Mint Jelly

## **DESSERT**

### **Pastry and Sweet**

Orange Blossom Marzipan Torte

Kirsh Cherry Black Forest

Baumkuchen Soufflé Roll

Nougatine Bienenstich

Melt Cake

Exotic Profiteroles

Apricot Baked Cheesecake

Caramel Fudge Brownie

Rote Grutze Forest Berries Trifle

Vanilla Bavarian Cream

### **Warm Dessert**

Classic Apple Strudel with Cream Anglaise

Summer Fruits Cobbler

Mirabella Almond Bread Milk Pudding

### **Chocolate fountain**

Dark Melted Valrhona Chocolate

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

### **Baked Waffle**

Homemade Gelato and Sorbet

Freshly Baked Waffles and Topped with Your Choice

Of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

### **Tropical Fruits**

Selection of Refreshing Sliced Fruits

Papayas, Watermelons, Honeydews, Pineapples, Rose Apples, Guavas,

Rock Melon, Star Fruits, Oranges, Grapes