



## **WAGYU BEEF PROMOTION**

**06 – 15 APRIL 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

#### **Toppings for your Salad**

Cherry Tomatoes, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower

Almonds and Hazelnuts

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, Walnuts, Hazelnuts, Avocado

### **SALADS AND APPETIZERS**

Wagyu Beef Salad, Lime and Mint, Spicy Vietnamese Dressing

Creamy Poached Tiger Prawn, Cilantro, Cabbage

Cured Duck Breast and Honey Pineapple with Alfalfa Sprout

Honey Roasted Potato Salad with Walnut Crush

Marinated Beetroot with Feta Cheese Salad, Citrus, Micro Herbs

### **EUROPEAN CHARCUTERIES**

Selection of Premium Charcuteries Served with Flavoured Mustards

Smoked Pork Ham

Mortadella with Pistachio

Chicken Ham

Wagyu Pastrami

Smoked Salmon

Snow Fish

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

## **ARTISAN CHEESE DISPLAY**

Finest Selection of Gourmet Cheeses

Accompanied by Jams, Assorted Crackers, Nuts and Dried Fruits

## **BREAD CREATION**

Daily Selection of Freshly Home-Made Breads

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

Salted and Unsalted Butter

## **SEAFOOD COLOSSEUM**

Selections of Seasonal Oyster

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

Mud Crab, Jonah Crab, Snow Crab, Spanner Crab

Accompanied by Miso Sauce, Yuzu Mayo, Thai Chili Dip, Passion Fruit Sauce

Wasabi Mayo, Lemons, Mignonette and Tabasco

## **JAPANESE CORNER**

### **Selection of Sashimi and Sushi**

Salmon, Yellow Tail, Tuna

Cuttlefish, Vegetable Pickle, Fried Prawn, Tamago Egg, Crab Salad, Unagi

Crab Stick, Japanese Cucumber, Soft Shell Crab

### **Japanese Green Tea Soba**

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

Spring Onions and Japanese Pickles

### **Under the Heat**

Pork Katsu and Panko Ebi

Chicken Yakitori

Japanese Vegetables Curry

(Friday and Saturday Dinner Only)

## **SPECIALTY CARVING MEAT STATION**

### **Selections of Roasted Wagyu Beef Cuts**

Sanchoku Wagyu Hanging Tender

Wagyu Tajima Sirloin

Wagyu Chuck Roll

Crispy Pork Knuckle

Leg of lamb

Selections of Premium Mustard, Mint Jelly, Red Wine Sauce

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## **NOODLES STALL**

Wagyu Beef Noodles Soup

Chinese Noodles, Braised Beef Short Ribs and Tendon

Superior Broth

## **LIQUID STATION**

Cracker and Rice Crackers

Array of Crisp and Chips

Garlic Butter Croutons

Spicy Seafood Tom Yum

Watercress and Chicken

Cream of Forest Mushroom

## **ASIAN WOK**

Braised Wagyu Short Ribs with Radish

Sambal Baked Fish Fillet

Sweet and Sour Chicken with Lychee

Cereal Prawn, Curry Leaf and Chili

Stir Fried Vegetable with Mushroom and Young Corn

Wok-fried Seasonal Vegetable, Garlic Sauce

Seafood Fried Noodles

Vegetable Fried Rice

## **EUROPEAN CLASSICS**

Oven Baked Salmon Fillet, Tomato Salsa

Roasted Wagyu Steak, Green Pepper Corn Sauce

Pan Seared Chicken Roulade, Mushroom Gravy

Braised Lamb Shank, Olive and Tomato

Sautee Market Vegetable with Garlic Butter

Poached Greens of the Day, Olive Oil and Herbs

Roasted Cajun Potatoes

Wagyu Beef Shepherd's Pie

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## **INDIAN CUISINE**

Selection of Tandoori and Vegetable Kebab

(Plain, Garlic and Butter Naans)

Selection of Indian Vegetable and Meat Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

## **BBQ @ THE ALFRESCO TERRACE**

**(Friday and Saturday Dinner Only)**

Honey Marinated Chicken Wing

Black Pepper Wagyu Steak

Herbed Lamb Chop

Mini Wagyu Burger, Tomato and BBQ Sauce

Salmon Fillet, Dill and Lemon

Pork Collar, Garlic and Rosemary

Seasonal Vegetables

Tomato Salsa, Horseradish, Mint Jelly, Sambal,

Thai Chili, Selection of Mustards

## **PASSIONATE DESSERT**

Chocolate "Osternest" Gateaux

Exotic Yoghurt Cake

Wild Strawberry Marmalade Cheese Cake

Chestnut Blueberry Sable Tart

Easter Snow "Egg" Passion Fruit with Coconut

Brandied Cherries Pistachio Tea Cake

Hazelnut Mousseline Oster Chou Chou

Bunny Carrot Walnut Trench

## **THE PETIT SWEET**

Mango Lime Coconut Milk Flan

Champagne Ice Jelly

Assorted Macaroons "Easter Farmhouse"

Easter Chocolate Bonbon Praline

Hot Cross Buns

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## **THE WARM EASTER DESSERT**

Easter Rice Pudding Tart with Vanilla Sauce

Rosemary Apricot Authentic Pie

### **Chocolate Fountain**

Dark Melted Valrhona Chocolate

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

### **Baked Waffles with Homemade Gelato and 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

### **Garden of Fruit**

Selection of Freshly Sliced Tropical and Seasonal Fruits

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