

Local Colours, Local Flavours Lunch

Sample Menu

**The chef reserves the right to make changes to the menu depending on the freshness and availability of ingredients.*

Seafood Galore

Half Shell Scallops, Lobster Claws
Sweet Clams, Pacific White Clams, Tiger Prawns
New Zealand Green Mussels and Australian Black Mussels

Seafood Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard

Tapas

Marinated Artichokes, Roasted Pumpkin with Melon Seeds, Roasted Baby Zucchini,
Spicy Eggplant, Chic-Pea Harissa, Grilled Red Pepper, Roasted Baby Potato,
Grilled Peppers and Roasted Red Beetroot

Mezze

Red Pepper Pesto, Hummus, Tzatziki, Black Olive Tapenade,
Sundried Tomato, Sicilian Olive, Sliced Black Olive,
Black Whole Olive and Kalamata Olive
Served with Fried Tortillas, Plain Pita and Herbs Pita Bread

Selection of Halal Cheeses

Christmas Fruity Cranberry & Mint Cheese, Homemade Mixed Fruity Cheese,
Multi Grain Cheese, Seaweed and Miso Cheese, Brie Cheese, Camembert Cheese,
Emmental Cheese, St. Paulin Cheese, Boursin Garlic Cheese and Mimolette Cheese
Served with Riz, Water Table and Dried Fruit and Nuts

Compound Salads

Beetroot, peach and Walnut Fattoush
Roasted Pumpkin, Cherry Tomatoes and Feta Salad
Mix Seafood Salad with Soy Ginger Dressing
Pumpkin Potato Salad with Shredded Cucumber and Ebiko

Salad Bar

Mesclun Salad, Butter Head lettuce, Red Chicory and Romaine Lettuce
Japanese Cucumber, Marinated Chickpea, Corn Kernel, Capsicum, Cherry Tomato and Carrot Strip

Dressing

Roasted Sesame, Soy Sesame, Thousand Island, Caesar Dressing

Japanese

Kimchi Korean Fried Rice

T Teppan Fried Rice with Homemade Kimchi, Shimeji Mushrooms, Onion and Spring onion

Seafood Hot Pot

T Teppanyaki Lobster Claws, Mussels, Prawn and Crab in Black Pepper Sauce

Japanese Cold Noodle

Japanese Green Tea Noodle served with Soba Sauce, Nori and Spring Onion

Selection of Fresh Sashimi

Fresh Salmon, Yellowfin Tuna, Tako, Tai (Japanese Sea Bream)

Appetizer

Tazukuri (Anchovies), Sakana Mentai Tofu, Horenso with Sesame Sauce, Edamame, Pumpkin with Sesame Sauce

Rotation of Sushi

Ebi Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Itako Sushi, Chuka Hotate Sushi, Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi, Wasabiko Sushi, Salmon Mayo Sushi

Rotation of Maki

Fotomaki, California Maki, Tuna Salad Maki, Softshell Crab Maki, Aonoriko Tuna Maki, Otah Maki, Tamago Maki and Kani Maki

Teppanyaki Live Station

Sliced Beef or Lamb or Boneless Chicken Leg

Vegetables

Shimeiji, Enoki and Oyster Mushrooms, Spinach, Romaine Lettuce, Onion, Nira (Chive), Beansprout, Broccoli, Xiao Bai Chye, Red Pepper and Chye Sim

Sauce Selections

Garlic Ginger Sauce, Chicken Miso Sauce, Teriyaki Sauce and Black Pepper Sauce



SG60 Exclusive

Salmon Rillettes with Tobiko in Crispy Youtiao
Youtiao John - Grilled Youtiao with Miso Minced Chicken and Egg

Mediterranean

Hot Dishes

Glazed Skate Wing with Fennel Green Cream Sauce
Lamb Stewed with Fine Green Bean and Yellow Cherry Tomato

Duck Breast with Potato Mousseline and Pomegranate Sauce
 Seafood with Garlic and Preserved Lemon in a Shellfish Stock
 Gratin of Green and Yellow Zucchini with Red Capsicum Puree
 Roasted Cauliflower and Carrot with Cumin Spice
 Marble Potato with Cheese Sauce and Scallion

Soup

Roasted Pumpkin with Dash of Curry Spice
 Berber Lentil Soup

Rotisserie

Traditional Roasted Herb Chicken/Black Pepper Chicken
 Slow-roasted Beef Striploin

Sauces

Black Pepper Sauce and Mushroom Sauce



SG60 Exclusive

Chilli Crab Popiah - Wrapped with Crispy Bean and Shredded Cucumber

Popiah Station

Serve with Boiled Egg, Bean Sprout, Shrimps, Braised Sweet Turnip, Crust Peanut
 Garlic Paste, Chili Paste, Sweet Sauce

Pie Tee Station

Served with Small Shrimps, Chili Sauce, Shredded Egg, Coriander Leave, Crispy Peanut



SG60 Exclusive

Singapore Truffle Wagyu Beef Cheek Polo Bun

Signature Golden Pillow with Curry Chicken Bun

Traditional Baked Bun stuffed with Homemade Curry Chicken

Signature Golden Pillow with Curry Mutton Bun

Traditional Baked Bun stuffed with Homemade Curry Mutton Bun

Indian
Tandoori

Mutton Mirchiwala Kebab - Smashed mutton with mixed vegetables with Indian spices
Lahore Chicken Tikka - A North-west frontier kadhai chicken with a touch of clove and cumin
Murgh Achari - Morsels of chicken marinated with special pickling spices and vintage

Vegetables

Bagara Baingan - Eggplant with mustard seed and fresh curry leaves
Vegetable Dopiaza Curry - Vegetables and eggplant braised in spices and onion paste
Dhal Makhani – Creamy black lentils in butter and cream
Pav Bhaji – Mumbai curried mixed vegetables

Seafood

Chettinad Fish Curry – Southern boneless fish cubes in curry gravy

Meat

Mutton Mysore - Mutton cube marinated with northern herbs
Murgh Makhana Masala – Chicken curry in spiced onion, tomato and fenugreek sauce

Basmati Rice

Zafrani Subz Biryani - Basmati rice with mixed vegetables, cooked with fragrant spices
Served with a selection of naans

Asian

Hot Mains

Wok-fried Clam in Cream Salt Egg and Curry Leaves
Chinese Braised Herbal Chicken
Wok-fried Prawn with Sweet & Sauce
Deep-fried Seabass with Black Bean Sauce
Seafood Tom Yam Fried Rice
Wok-fried Chinese Lettuce with Fungus Mushroom

Signature Chicken Rice

Chinese Spiced Roasted Chicken
Served with Traditional Chicken Rice and Condiments

Singapore Laksa

Thick Rice Vermicelli served with Prawn & Eggs, Dried Shrimps and Coconut Milk Gravy

Hot Pot

Szechuan White Fungus Soup
Slow-boiled Bearded-tooth Mushroom with Chicken Cube



SG60 Exclusive

Imperial XO Dried Scallop Vermicelli
Crispy Soft-shell Crab with Coriander Chili Dip

Ngo Hiang Station

Wok Fried Vegetarian Bee Hoon

Serves with Chicken Ngoh Hiang, Chinese Sausages, Cuttlefish Ball, Fried Egg,
Fried Tow Kua, Fried Fish Cake, Fried Fish Bean Curd, Crispy Fish Cracker, Crispy Vegetarian
Goose

Condiments

Cucumber, Pineapples, Onion, Sour Ginger, Century Egg
Home-made Oriental Sauce

Sweet Temptations

Chocolate Praline Gateau
Fruity Financier Chocolate Tart
Basil Lemon Chocolate Dome
Chocolate Praline Gateau
Crème Brûlée
Lychee Raspberries & Rose Delice
Rocky Road Chocolate Bar
Hojicha Chocolate Cake
Yuzu Cheese

Hot Desserts

Bread and Butter Pudding with Cranberry and Vanilla Sauce
Chocolate Lava Pudding

Local Hot Desserts

Green Bean Coconut with Sweet Potatoes

Seasonal Fruit Platter (5 on Rotation)

Red Watermelon, Honey Pineapple, Hami Melon, Cantaloupe, Honeydew,
Dragon Fruit, Seedless Guava, Seedless Green, Black and Red Grapes

Premium Ice-cream Parlour

Mango Yoghurt, Strawberry Yoghurt, Double Chocolate, Vanilla, Thai Milk Tea,
Rose and Soya Milk Sorbet and Hojicha Cheese
Topping: Chocolate Chips, Rainbow Chocolate Rice, Almond Nibs and Raisins

Once Upon a Time

Traditional cookies of Ais Gems, Plait Cracker, Pineapple Jam Sandwich Cookies
Butterfly Biscuits and Murukku
Assorted Malay Kueh, Pandan Chiffon Cake

Chocolate Fountain

Green Tea Chocolate and Dark Chocolate Fountain
Served with Melons, Tea Cake and Marshmallow

Healthy Beverage Corner

Fruit Orange, Apple and Fruit Punch
Asia Brew: Winter Melon, Sour Plum and Ice Lemon