

Dinner Sample Menu

Seafood Galore

Sakoshi Bay Oysters, Boiled Maine Lobster,
Half Shell Scallops, Lobster Claws,
Sweet Clams, Pacific White Clams, Tiger Prawns,
New Zealand Green Mussels and Australian Black Mussels

Weekend Dinner Highlight

Steamed Herbal Prawns

Seafood Station

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

Tapas (3 on Rotation)

Marinated Artichokes, Roasted Pumpkin with Melon Seeds, Roasted Baby Zucchini,
Spicy Eggplant, Grilled Broccoli, Roasted Baby Potatoes and Grilled Peppers

Mezze

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

Cold Platters

Marinated Smoked Salmon, Cold Smoked Gravlox, Herb Beef Pastrami,
Black Pepper Turkey Ham and Turkey Pastrami served with Condiments

Selection of Halal Cheeses

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

Compound Salads

Thai Spice Marinated Duck Breast with Mango Coriander Salad
Grilled Halloumi & Watermelon Salad with Mint Lime Dressing
Pickled Beetroot with Citrus and Goat Cheese Mousse
Roasted Butternut Squash & Pomegranate with Pumpkin Seeds

Detox Corner

Berries Trio Rhapsody

Salad Bar

Mesclun Salad, Butter Head Lettuce, Red Chicory and Romaine Lettuce
Japanese Cucumber, Marinated Chick peas, Corn Kernel, Capsicum, Cherry Tomatoes and Carrot Strips
Dressing: Roasted Sesame, Soy Sesame, Thousand Island, Caesar Dressing

Japanese

Seafood Hot Pot

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

Garlic Fried Rice

Teppan Fried Rice with Garlic and Eggs

Japanese Cold Noodle

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

Selection of Fresh Sashimi

Fresh Salmon, Yellowfin Tuna, Tai (Japanese Sea Bream) and Mekajiki

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 (Weekday Special)

Sliced Beef or Lamb, Boneless Chicken Leg and Seafood

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

Tempura Moriawase (Weekend Special)

Tempura of Tiger Prawns, Shishamo, White Fish
Mixed Vegetables; Pumpkin, Ohba Leaves, Okra and Lotus Root
Served with grated Radish & Tentsuyu Sauce

Mediterranean

Hot Dishes

Grilled Snapper Fillet with Fennel and Garlic
Lamb Chunks with Roasted Marble Potatoes and Cream Sauce
Chicken with Spinach Purée
Duck Breast with Roasted Pumpkin and Orange Sauce
Sea Scallop Mussel Gratin with Cheese
Oven-baked Root Vegetable with Spices
Roasted Potatoes with Herbs and Bell Pepper

Soup

Roasted Cauliflower with Melon Seeds
Mixed Vegetable Soup with Potatoes and Pesto

Rotisserie

Traditional Roasted Herb Chicken/Black Pepper Chicken
Slow Oven-roasted OP Beef Prime Ribs

Served with Chimichurri, Dijon Mustard, English mustard, Mint Sauce,
Tahini Dip, Cornichons, Garlic Aioli, Gherkin,
Sauces: Black Pepper Sauce and Mushroom Sauce

Mala Chicken Sharwama

Chinese Szechuan Marinated Boneless Chicken with Pita Pocket and Condiments

Pasta Live Station

Spaghetti Aglio Olio with Clams
Creamy Linguine Carbonara with Mushroom and Turkey Ham
Seafood Penne Marinara with Crab Meat
Vegetarian Spaghetti Truffle Mushroom with Parmesan

Rotation of Black Ink Spaghetti, Spiral Pasta, Penne, Linguine and Bow Tie Pasta
Sauce Options: Pesto Cream, Carbonara, Aglio Olio, Pesto and Pomodoro Tomato Sauce

Unbelievable Pizza Corner

Singapore Laksa with Shredded Chicken and Tow Pok
Japan Teriyaki with Minced Lamb, Nori and Bonito

Weekend Dinner Special

Giant Flavored Paella with Chicken & Seafood and Sausage

Indian

Tandoori

Mutton Mirchiwala Kebab – Smashed mutton and mixed vegetables with Indian spices
Lahore Chicken Tikka – A Northwest frontier Kadhai chicken with a touch of clove and cumin
Murgh Achari – Morsels of chicken marinated with special pickling spices

Vegetables

Bagara Baingan – Eggplant with mustard seed, 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

Madras Fish Curry - Boneless fish cubes in curry and tamarind gravy

Meat

Mutton Korma – Creamy mutton cubes marinated with saffron and turmeric
Murgh Makhan Masala – Chicken curry in a 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

Braised Beef Short Ribs with Assam Peda Sauce
Singapore Chilli Crab with Crispy Bun
Wok-fried Prawn with Sweet & Sour Sauce
Deep-fried Seabass with Black Bean Sauce
Crispy Duck with Yam Paste, Hoisin Sauce
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 Dried Shrimps and Coconut Milk Gravy
Toppings include Fresh Prawns, Fishcake, and a Hard-boiled Egg

Hot Pot

Sichuan White Fungus Mala Soup
Slow-boiled Bearded Tooth Mushrooms with Chicken Cubes

Sweet Temptations

Carrot and Coriander
Corn and Coconut Gateaux
Parsnip and Mixed Fruit
Zucchini and Coriander Chocolate
Beetroot and Chocolate
Lychee Raspberries & Rose Delice
Chocolate Magnum
Rocky Road Praline
Crème Brûlée

Hot Desserts

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

Local Hot Desserts

Green Bean Coconut with Sweet Potatoes, Glutinous Rice Ball with Longan,
Boiled Longan with White Fungus, Red Bean Soup with Ginkgo Nut

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
Toppings: Chocolate Chips, Rainbow Chocolate Rice, Almond Nibs and Raisins

Once Upon A Time

Selection of Traditional cookies: 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

Seasonal Fruit Platters

Red Watermelon, Honey Pineapple, Honeydew, Cantaloupe melon
Hami Melon, Grape Green, Black and Red Seedless

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