

## ***Lunch Sample Menu***

### **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, 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

### **Super Bowl**

Healthy bowl with rotation of Bulgar Wheat, Couscous, Quinoa and Wild Rice served with Grape Fruit,  
Dragon Fruit, Chickpea, Beetroot and Corn Kernels

### **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

### **Detox Corner**

Mixed Melons Gazpacho with Cucumber Bit  
Berries Trio Rhapsody

### ***Japanese***

#### **Seafood Hot Pot (Weekend Special)**

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, 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

### ***Mediterranean***

#### **Hot Dishes**

Oven-Baked Seabass with Tomato Purée, Garlic and Capers  
Lamb Stewed with Truffle Mash Potatoes  
Minced Beef Pie  
Seafood with Pesto and Fried Basil  
Baked Eggplant with Olive and Sundried Tomato  
Oven-baked Root Vegetables 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-roasted Beef Striploin  
Sauces: Black Pepper Sauce and Mushroom Sauce

#### **Mala Chicken Sharwama** (Weekend Lunch Highlights)

Chinese Szechuan Marinated Boneless Chicken with Pita Pocket and Condiments

#### **Hot Plate**

Oven-Baked Zucchini and Root Vegetable  
Gratin of Spinach with Mushroom and Cheese  
Mixed Bean Stew with Chicken Sausage  
Roasted Corn on Cob  
Baked Caramelised Pineapple with Cinnamon Powder

#### **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

***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**

Chettinad Fish Curry – Southern boneless fish cubes in curry 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**

Hong Kong Style Stir-fried Noodle with Seafood  
Seafood Dumpling with Black Vinegar and Chili Oil  
Wok Fried Prawn with XO Spicy Dried Scallop Sauce  
Wok-fried Seabass Cube with Black Pepper Sauce  
Emperor Herbal Duck  
Stir-fried French Beans with Pickled Olive Leaves with Chicken Floss

**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

### **Crackers Station**

Assorted Cracker Selection: Prawn, Fish, Squid, Crab and Papadum  
Served with Kichap Manis, Sambal Belachan, Pasion Fruits Mayo and Thai Coriander

### ***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 Ginko 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

### **Season 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.