

Dinner Sample Menu

Seafood Galore

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

Weekend Dinner Highlights

Snow Queen Crab Legs
Hot Herbal Prawns

Seafood Station

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

Tapas (3 in 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,
Sun-dried Tomatoes, Sicilian Olives, Sliced Black Olives, Beetroot Hummus,
Served with Fried Tortillas, Plain Pita and Herbs Pita Bread

Cold Platters

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

Selection of Halal Cheeses

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

Compound Salads

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

D'tox Corner

Berries Trio Rhapsody

Salad Bar

Mesclun Salad, Butterhead Lettuce, Red Chicory and Romaine Lettuce
Japanese Cucumbers, Marinated Chickpeas, Corn Kernels, Capsicum, Cherry Tomatoes and Carrot Strips

Dressings

Roasted Sesame, Soy Sesame, Thousand Island, Caesar Dressing

Japanese

Seafood Hot Pot

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

Garlic Fried Rice

Teppan Fried Rice with Garlic and Eggs

Japanese Cold Noodles

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

Selection of Fresh Sashimi

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

Appetisers

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

Shimeji, Enoki and Oyster Mushrooms, Spinach, Romaine Lettuce, Onion, Nira (Chives), Bean Sprouts, 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 and 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 with Mussel Gratin and Cheese
 Oven-baked Root Vegetables with Spices
 Roasted Potato with Herbs and Bell Peppers

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 Shawarma

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 Flavoured Paella with Chicken, Seafood and Sausage

Indian

Tandoori

Mutton Mirchiwala Kebab – Smashed mutton with mixed vegetables and 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 Mysore – Mutton cubes marinated with northern herbs
 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 Prawns with Sweet and Sour Sauce
 Deep-fried Seabass with Black Bean Sauce
 Crispy Duck with Yam Paste, Hoisin Sauce
 Wok-fried Chinese Lettuce with Fungus Mushrooms

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 and 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

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

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

Chocolate Fountains

Green Tea Chocolate and Dark Chocolate Fountains
Served with Melons, Tea Cakes and Marshmallows

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, Grapes (Green, Black, Red Seedless)