

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,
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 & Pomegranate with Pumpkin Seeds

Super Bowl

Healthy bowl with rotation of Bulgur Wheat, Couscous, Quinoa and Wild Rice served with Grapefruit,
Dragon Fruit, Chickpeas, Beetroot and Corn Kernels

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

D'tox Corner

Mixed Melons Gazpacho with Cucumber Bits
Berries Trio Rhapsody

Japanese

Seafood Hot Pot (Weekend Special)

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, Tako, Tai (Japanese Sea Bream)

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

Sliced Beef or Lamb or Boneless Chicken Leg

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

Mediterranean

Hot Dishes

Oven-Baked Seabass with Tomato Purée, Garlic and Capers
 Lamb Stewed with Truffle Mashed Potatoes
 Minced Beef Pie
 Seafood with Pesto and Fried Basil
 Baked Eggplant with Olives and Sundried Tomatoes
 Oven-baked Root Vegetables with Spices
 Roasted Potato with Herbs and Bell Peppers

Soup

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

Rotisserie

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

Sauces

Black Pepper Sauce and Mushroom Sauce

Mala Chicken Shawarma (Weekend Lunch Highlights)

Chinese Szechuan Marinated Boneless Chicken with Pita Pocket and Condiments

Hot Plate

Oven-baked Zucchini and Root Vegetables
 Gratin of Spinach with Mushroom and Cheese
 Mixed Bean Stew with Chicken Sausage
 Roasted Corn on Cob
 Baked Caramelized 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
 Japanese Teriyaki with Minced Lamb, Nori and Bonito

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

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 vegetable cooked with fragrant spices
Served with a Selection of Naans

Asian

Hot Mains

Hong Kong Style Stir-fried Noodles with Seafood
Seafood Dumplings with Black Vinegar and Chili Oil
Wok fried Prawns with XO Spicy Dried Scallop Sauce
Wok-fried Seabass Cubes 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 Prawns, Eggs, Dried Shrimps and Coconut Milk Gravy

Hot Pot

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

Crackers Station

Assorted Selection of Crackers: 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

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)