

Lobster and Crab 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

Lobster and Crab Highlight

Hot Steaming Snow Queen Crab Legs

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 Gravlox, 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

Lobster and Seafood Hot Pot

T Teppanyaki Lobster Claws, Mussels, Prawns and Crabs in Black Pepper Sauce

Garlic Fried Rice

T 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

Mediterranean

Hot Dishes

Grilled Snapper Fillet with Fennel and Garlic
 Lamb Chunks with Roasted Marble Potato and Cream Sauce
 Chicken with Spinach Purée
 Duck Breast with Roasted Pumpkin and Orange Sauce
Cheesy Lobster and Seafood Au Gratin
 Oven-baked Root Vegetable with Spices
 Roasted Potato with Herbs and Bell Peppers

Soup

Crab Bisque with Parmesan Croutons
 Mixed Vegetable Soup with Potato 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

Chilli Crab Meat Pasta

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

Lobster & Crab Highlight Special

Giant Lobster and Crab Paella

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

Lobster and Crab Special Highlights

Singapore Chilli Crab with Golden Mantou
 Salted Egg Slipper Lobsters with Curry Leaves
 Maine Lobster Glazed in Black Pepper Sauce
 Wok-fried River Scampi with Spicy Hot Beans Sauce
 Deep-fried Soft-shell Crab with Sour Pomelo Dip
 Crabmeat and Scallop Kampung Fried Rice

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

Crab Meat and Seafood Fish Maw 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

Lobster Bisque Gelato, 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 Cake

Chocolate Fountain

Green Tea Chocolate Fountain
 Served with Melons, Tea Cakes and Marshmallows

Healthy Asian Brew

Barley, Winter Melon, Sour Plum, Calamansi and Ice Lemon

Seasonal Fruit Platters

Red Watermelon, Honey Pineapple, Honeydew, Cantaloupe Melon,
 Hami Melon, Grapes (Green, Black, Red Seedless)