



A CELEBRATION FOR MUM

12 MAY



COMPOUND SALADS

Beetroot, Haloumi, Rocket, Hazelnuts, Caramelised Onion Dressing

Sweet Beans, Green Peas, Prosciutto, Olive Oil, Maldon Sea Salt

Shaved Fennel, Croutons, Walnuts, Parmesan

Massaged Kale Salad, Grapes, Cheddar

Spinach, Radish, Egg, Asparagus Spears

SINGAPORE ROJAK CORNER

Freshly Grilled You Tiao, Dried Bean Curd

Dried Cuttlefish, Jicama, Cucumber, Pineapple

Rojak Sauce, Ginger Flower, Chopped Peanuts

BURRATA CORNER

Burrata

Bocconcini

Smoked Burrata

Heirloom Radish

Heirloom Tomatoes, Balsamic Cream, Maldon Sea Salt

Pesto Olive Oil

CARVERY

Salmon Coulibiac, Crème Fraiche, Dill

Kurobuta Brine Ham, Honey Glaze

Smoked BBQ Wagyu Beef Short Ribs

Za'atar Baked Whole Sustainable Salmon, Tarragon Hollandaise

Salt Marsh Lamb Leg, Tandoor Marinade, Mint Chutney

Iberico Black Pork Rack, Grilled Vegetables

EGGS BENEDICT

Lobster & Parma Ham

Lumpfish Caviar

SOUP

Lobster Bisque, Crème Fraiche, Chives

HOT SIDES

Baby Spring Carrots

Roasted Pumpkin, Honey

Potato Purée, Truffle Oil

Eggplant Parmigiana

Charred Broccolini, Clarified Butter

Fresh Tagliatelle in Parmigiano Wheel

SEAFOOD ON ICE

Boston Lobster*, Rock Lobster, Alaskan King Crab*, Atlantic Snow Crab*,
Norwegian Greenland Shrimps, Tiger Prawns*, Australian Blue Mussels,
Venus Clams, Half Shelled Scallops, Irish Sea Whelks

DIPS

Homemade Thai Green Chilli Sauce (Nam Jim), Chimichurri,
Vietnamese Dip Nuoc Mam Gung, Cocktail Sauce, Lemon Wedge

CALIFORNIAN SALAD BAR

Mesclun, Butter, Coral, Sweet Peppers, Purple Onions, Fennel, Tomatoes,
Japanese Cucumber, Corn Kernels, Quinoa, Wild Rice, Kidney Beans, Green Beans,
Asparagus Spears, Marinated Salmon, Quail Eggs, Smoked Chicken, Tuna in Oil

Caesar, Thousand Island, Citrus Vinaigrette, Goma, Olive Oil, Balsamic
Kalamata Olives, Stuffed Peppers, Sun-Dried Tomatoes, Grilled Artichokes

MEZZE

Hummus, Red Pepper Hummus, Baba Ghanouj, Tahini, Spicy Carrots,
Mediterranean Eggplant Salad, Pita

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna

Tamago Nigiri, Grilled Eel Nigiri, Seaweed Gunkan, Crab Salad Gunkan,
California Roll, Vegetarian Maki, Salmon Aburi

Shoyu, Wasabi, Pickled Ginger

Brown & Green Soba with Japanese Pickles, Nori, Furikake,
Mushrooms, Seaweed, Namiko

*Sustainable

Menu is on rotating basis and subject to change.

CHEESES & BREADS

Époisses, Pont-L'évêque, Taleggio, Morbier, Gubbeen, Munster,
Brillat-Savarin, Banon, Langres, Scamorza, Stilton

Whole Honeycomb

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava, Honeycomb, Macadamia, Hazelnuts

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental, Multiseed, Mustard,
Mediterranean Focaccia, Grissini, Lavash, Cereal Sourdough,
Rye Sourdough, Walnut Cranberry Red Wine

SMOKED FISH AND CHARCUTERIE

Smoked Salmon*, Hot Smoked Salmon with Crème Fraîche, Dill,
Horseradish Cream, Gravlax

Mortadella, Truffle Salami, Beef Pastrami, Honey Baked Ham, Prosciutto,
Turkey Ham

Chicken Liver Pâté, Yuzu Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onions, Cornichons

ASIAN SOUPS

Tom Yam Goong

Hot & Sour Seafood Soup

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SINGAPORE

CHINESE & PERANAKAN

Hong Kong-Style Garoupa with Ginger, Soy, Homemade Fish Sauce

Sri Lankan Crab with Homemade Chilli Sauce & Deep-Fried Mantou

Salted Egg Crab with Butter

Stir-Fried Tiger Prawns in XO Sauce

Shanghai-Style Braised Pork Knuckle with Chinese Wine, Dark Soy Sauce,
Mushrooms, Chinese Herbs

Braised Bean Curd & Fish Maw with Shanghai Greens

Braised Seafood Longevity Noodles in Homemade Gravy

Ayam Buah Keluak with Tamarind & Candlenuts

Nyonya Chap Chye, Braised White Cabbage, Black Fungus, Carrots

Babi Tohay (Braised Pork Belly) with Fermented Red Rice

Wok-Fried Ginger Scallion Beef with Oyster Sauce & Chinese Wine

Braised Duck with Yam Rice

NOODLES

Singapore Laksa

Prawn Noodle Soup

DIM SUM

Har Gow

Siu Mai

Char Siu Bao

Glutinous Rice in Lotus Leaf

SINGAPORE

MALAY

Slow-Braised Wagyu Beef Cheek Rendang, Indonesian Spices, Coconut Milk

Sayur Lodeh, Cabbage, Green Beans, Carrot, Eggplant, Turmeric, Coconut Milk

Nasi Lemak, Pandan, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal

Chicken Wings with Turmeric, Coriander, Sarawak Black Pepper

INDIAN

Murgh Makhani

Chicken with fenugreek, tomato & butter

Nalli Gosht

Lamb shank with onions, tomatoes & Indian spices

Aloo Simla Mirch

Potatoes with capsicum, tomato & cumin

Jeera Dal

Lentils with cumin & Indian spices

Bhindi Do Pyaza

Okra cooked with onion & spices

Vegetable Biryani

Basmati rice with mixed vegetables & Indian spices

Murgh Malai Kebab

*Chicken marinated with yogurt, cream cheese & spices
cooked in a tandoor oven*

Vegetable Samosa

With potatoes, green bean & mint chutney

Jhinga Pakoda

Prawn fritters with chutney & raita

Naan Bread, Papadum

THAILAND & VIETNAM

APPETISERS

Mixed Seafood with Minced Pork, Celery & Tomato Salad

Green Papaya Salad with Salted Egg

Green Mango Salad

Vietnamese Rice Paper Rolls with Prawns

HOT

Coconut Chicken Soup

Massaman Wagyu Beef Curry

Green Chicken Curry

Red Curry Roast Duck with Lychee

Deep-Fried Iberico Pork Collar

Seabass Fillet with Sweet Chilli Sauce

Baby Corn, Broccoli, Mushrooms, Scallops

Spicy Beef Tenderloin with Thai Basil

Olive Fried Rice with Crab Meat

DESSERTS

WHOLE CAKE

Pandan Chiffon Cake

Lemon Tart

Strawberry Cream Cake

Matcha Cheesecake

Marble Butter Cake

Chocolate Brownie

MINI PASTRIES

Black Forest

Mango Red Ruby Pomelo Pudding

Sicilian Pistachio Cream Puff

Lychee Rose Pavlova

CHOCOLATE PRALINES

Sakura Chocolate

Raspberry Bandung Chocolate

Peach Oolong Tea Chocolate

Baileys Caramel Chocolate

DESSERTS

ICE CREAM

Mango Greek Yogurt
Coconut Kaffir Lime
Purple Sweet Potato
Chitose Strawberry Sorbet

NONYA KUEH

Ang Ku Kueh (Peanut)
Kueh Dadar
Kueh Lapis
Kueh Pulut Hitam

DESSERT SOUP

Papaya Peach Gum and Coconut Soup (Cold)

LIVE STATION

Portuguese Egg Tart