



A FEAST OF NYONYA FLAVOURS

2 - 4 OCTOBER



Image is for illustration purposes only.

HIGHLIGHTS

Kerabu Scallop Salad

Banana Flower Kerabu Salad

Nyonya Ngoh Hiang

Seafood Otak

Peranakan Soups

Bakwan Kepiting | Hee Peow | Itek Tim

Babi Assam

Babi Sioh

Ikan Garam Assam

Sambal Ijo Halibut

Ikan Tempura

Udang Goreng Assam

Sotong Masak Hitam

Ayam Kleo

Ayam Kapitan

Ayam Sioh

Ayam Goreng Balado Merah

Nyonya Chap Chye

Sambal Terung

Sambal Bendi

Glutinous Rice

Yam Cake

SEAFOOD ON ICE

Boston Lobster, Crayfish, Atlantic Snow Crab, Tiger Prawns,
Greenland Shrimps, Atlantic Blue Mussels, Venus Clams,
Chilean Half-Shell Scallops, Abalone & Alaskan King Crab (Weekends Only)
Marinated Prawns, Clams, Crayfish, Mussels

DIPS & CONDIMENTS

Homemade Thai Green Chilli Sauce, Honey Mustard,
Vietnam Ginger Fish Sauce, Cocktail Sauce, Lemon Wedges

COLD DISHES

Pomelo, Prawns, Toasted Coconut, Shallots, Mint, Nam Jim Dressing
Soba, Shredded Chicken, Edamame, Cucumber, Pickled Carrot, Sesame Soy Dressing
Smoked Duck, Green Mango, Fried Shallots, Chilli Lime Dressing
Wagyu Beef, Roasted Carrots, Beetroots, Watercress, Mustard Vinaigrette
Caprese with Heirloom Tomatoes & Fresh Mozzarella, Balsamic, Fresh Basil
Burrata, Heirloom, Peaches, Basil, Aged Balsamic
Kerabu Scallop Salad*
Banana Flower Kerabu Salad*

CALIFORNIAN SALAD BAR

Mesclun, Coral Lettuce, Sweet Peppers, Tomatoes, Japanese Cucumber, Corn Kernels,
Quinoa, Wild Rice, Asparagus Spears, Quail Eggs, Smoked Chicken, Tuna in Oil

DRESSINGS

Caesar | Thousand Island | Citrus Vinaigrette | Goma | Olive Oil | Balsamic

CONDIMENTS

Kalamata Olives, Marinated Peppers, Sun-Dried Tomatoes, Grilled Artichokes

*Featured Special

This menu is on a rotating basis and subject to change.

JAPANESE

SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna

Tamaki, Gunkan, Maki Rolls

Shoyu | Wasabi | Pickled Ginger

JAPANESE DELIGHTS

Chicken Yakitori, Tamago Aburi

Deep-Fried Octopus Tentacles

JAPANESE COLD

Soba, Spring Onions, Wasabi, Nori

CHEESES & BREADS

Comté, Alpage Fermière, Saint-Nectaire, Petit Moulin Fermier,
Fourme de Montbrison, Valençay

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam, Strawberry Jam,
Bread Sticks, Crackers

Australian Fresh Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental,
Multi-Seed, Mustard, Mediterranean Focaccia, Cereals Sourdough,
Rye Sourdough, Walnut Cranberry Red Wine

SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable), Hot-Smoked Salmon with
Crème Fraîche & Horseradish

Truffle Salami, Pastrami, Rosette, Black Forest Ham, San Daniele Ham, Parma Ham

Pâté en Croûte | Pork & Mushroom Pâté

Capers

Sweet Shallots

Pickled Onions

Cornichons

Onion Marmalade

INTERACTIVE STATION

Mayura Striploin

Ravioli Tossed in a Parmesan Wheel with Butter & Italian Parsley

HOT STATION

Nyonya Ngoh Hiang*

Seafood Otak*

CARVERY

Crispy Roulade of Pork Belly

Sustainable Whole Baked Snapper Fillet with Nyonya Rempah

Prime Rib of Australian Wagyu Beef

Whole Baby Australian Lamb

*Featured Special

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HOT SIDES

Baby Carrots, Honey Glaze

Potato Mash

Eggplant Parmigiana

Broccolini with Échiré Butter

Korumba Baked Vegetables

Potato Gratin

SOUPS

Lobster Bisque, Indian Fragrant Soup

Peranakan Soups

Bakwan Kepiting | Hee Peow | Itek Tim*

LEVANTINE

Hummus, Baba Ghanoush, Tarator, Harissa, Raheb Salad, Carrot Salad,
Levantine Pickles, Fattoush

Cheese Fatayer, Pita Bread, Chicken Shawarma, Moussaka, Falafel

Kharouf (Lamb with Couscous)

Batata Harra (Potatoes with Harissa Sauce)

BAKLAVA

Layers of Phyllo Pastry Stuffed with Nuts & Glazed with Sugar Syrup

*Featured Special

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MAINLAND CHINA

Kong Bak Bao

Braised Pork Belly in Chinese Steamed Bun

Beijing Duck

Chinese Crepes, Cucumber, Leek, Beijing Duck Sauce

Shanghainese Fried Buns

With Pork Filling

Hangzhou Mini Dumplings

Dried Seaweed & Sakura Shrimps

Northern China Fried Dumplings

Aged Vinegar, Chilli

SINGAPORE

MALAY

Beef Rendang

Nasi Lemak

Pandan Rice, Fenugreek, Blue Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal

Ayam Penyet

LIVE STATION

Satay

With Peanut Gravy, Condiments

PERANAKAN*

Babi Assam

Babi Sioh

Ikan Garam Assam

Sambal Ijo Halibut

Ikan Tempura

Udang Goreng Assam

Sotong Masak Hitam

Ayam Kleo

Ayam Kapitan

Ayam Sioh

Ayam Goreng Balado Merah

Nyonya Chap Chye

Sambal Terung

Sambal Bendi

Glutinous Rice

Yam Cake

CHINESE

Chilli Crab

LIVE NOODLES STATION

Laksa

*Featured Special

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INDIAN

Vegetable Biryani

Malai Chicken

Malabar Fish Curry

Dhal

Onion Bhaji

Naan Bread

LIVE STATION

Chicken & Lamb Chop Tandoori

FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava,
Pineapple, Longan, Plums, Grapes, Mini Apples

DESSERTS

Assortment of Pastries, Ice Cream, Gelato, Warm Desserts, Kueh