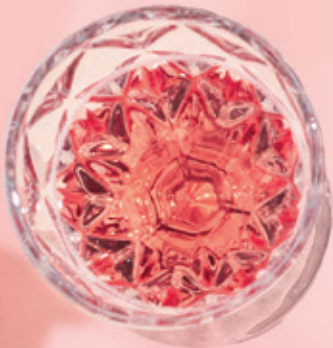




AN ODE TO ROMANCE  
13 & 14 FEB



## CARVINGS

Beef Wellington, Parma Ham, Mushroom Duxelles

Roasted Crispy Pork Roulade, Smoked Sea Salt

Za'atar Baked Whole Sustainable Salmon, Tarragon-Flavoured Hollandaise

Salt Marsh Lamb Leg, Garlic, Italian Parsley Stalks

## 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

## 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.

## SALAD GREENS, COMPOUND SALADS & MEZZE

Strawberry Wedge, Spinach Leaves, Feta Cheese

Caesar Salad with Grilled Chicken Strips

Green Beans, Snow Peas, Sliced Radish,  
Mint Pesto, Crushed Almonds

Arugula, Quinoa & Pomegranate Salad

Grilled Peppers, Grilled Artichokes,  
Thinly Sliced Red Onions

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

Falafel, Hummus, Baba Ganoush, Tahini, Tzatziki,  
Spicy Eggplant Salad, Red Pepper Hummus, Pita

## CHEESES & BREADS

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

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 & CHARCUTERIE

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

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

Chicken Liver Pâté, Yuzu Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onions, Cornichons

## SOUP

Mushroom Soup with Crème Fraîche & Chives

\*Sustainable

Menu is on rotating basis and subject to change.

## **BURRATA CORNER**

Burrata

Bocconcini

Smoked Burrata

Heirloom Radish

Heirloom Tomatoes, Balsamic Cream, Maldon Salt

Pesto Olive Oil

## **HOT WESTERN**

Chicken Parmesan, Italian Parsley, Olive Oil

Halibut with Gremolata

Potato Purée, Truffle Oil

Eggplant Parmigiana Charred Broccolini, Clarified Butter

Lemon Risotto, Asparagus, & Shrimps in Whole Parmesan Cheese

## **EGGS BENEDICT**

Lobster & Parma

Ham Sturgeon Roe

## **ASIAN SOUPS**

Tom Yum Goong

Chinese Black Chicken Herbal Soup

# SINGAPORE

## CHINESE & PERANAKAN

Steamed Whole Sustainable Sea Bass\*

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

Black Pepper Crab with Sarawak Peppercorn

Anxin Chicken with Buah Keluak Nuts

Slice Beef, Garlic, Beansprouts, Sichuan Peppers, Chilli Oil

Nyonya Chap Chye, White Cabbage, Black Fungus,  
Glass Noodles, Dried Tofu Strips

Wok-Fried Greens with Oyster Sauce, Sakura Shrimps

Cereal Prawns with Curry Leaves

Hong Shao Pork Ribs

## INDIAN

Murgh Tikka Masala

Nalli Gosht

Matar Paneer

Dal Makhani

Bhindi Do Pyaza

Machli Biryani

Murgh Seekh Kebab

Tandoori Vegetables

Jhinga Pakoda

\*Sustainable

Menu is on rotating basis and subject to change.

# 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

## NOODLES

Singapore Laksa

Prawn Noodle Soup

## DIM SUM

Har Gow

Siu Mai

Char Siu Bao

Glutinous Rice in Lotus Leaf

# THAILAND & VIETNAM

## COLD APPETISERS

Grilled Squid Salad with Tomatoes & Onion

Green Mango Salad

Mixed Fruit Salad with Crispy Shallots & Coconut

Vietnamese Rice Paper Rolls with Prawns

## HOT

Hot & Sour Beef Soup with Potatoes & Onion

Pork Bone Green Curry

Massaman Wagyu Beef

Roasted Chicken Red Curry

Grilled Iberico Pork Jowl with Chilli & Roasted Rice

Beef Tenderloin with Black Pepper Sauce

Tiger Prawn with Tamarind Sauce

Chicken Drumstick with Chilli & Sweet Basil

Sautéed Assorted Mushrooms & Scallops with Oyster Sauce



## DESSERTS

### WHOLE CAKES

Raspberry Earl Grey Tea Chocolate Gateau

Lychee Rose Cake

Pistachio Morello Cherry Opera

Strawberry Champagne Charlotte

### MINI PASTRIES

Mixed Berry Almond Tart

Peach Oolong Pavlova

Black Sesame Swan Crackle Top Cream Puff

Raspberry Trifle

Pink Forest

Chardonnay Jelly Shooter

Malibu Panna Cotta

Passion Fruit Milk Chocolate in Glass

Uji Matcha Tiramisu

Cassis Bavaois

### CHOCOLATE PRALINES & MACAROON

10 Varieties

## DESSERTS

### ICE CREAM

Ondeh Ondeh Gula Melaka Coconut

Purple Sweet Potato

Chitose Strawberry

Madagascar Vanilla

### NONYA KUEH

Peanut Ang Ku Kueh

Kueh Dadar

Kueh Lapis

Kueh Pulut Hitam

### HOT DESSERT SOUP

20-Years Chen Pi Red Bean &  
Peanut Dumpling Soup