



AN INDULGENT NATIONAL DAY FEAST

8 & 9 AUG



CARVINGS & LIVE STATIONS

Chicken Rice & Roasted Pork Belly with Fragrant Rice, Condiments,
Braised Cage-Free Eggs

Iberico Pork Belly Skewers with Tamarind Sauce

Shanghainese Fried Buns with Ginger, Black Vinegar

Fresh Lebanese Lamb Kebabs with Tzatziki

Whole Baked Salmon with Yellow Curry Paste

Slow-Roasted Salt Marsh Whole Lamb Marinated with Zaatar on Arabic Rice

Slow-Cooked Marinated Wagyu Whole Leg

HOT SIDES

Sauteed Zucchini with Bacon

Potato Half, Sour Cream, Bacon Bits, Scallions

Corn Cakes

Charred Broccolini with Clarified Butter

Asparagus Risotto in Parmesan Wheel

SINGAPORE CHINESE & PERANAKAN

Baked Whole Seabass with Sambal

Sri Lankan Crab with Homemade Chilli Sauce

Sri Lankan Crab with Sarawak Black Pepper Sauce

Sri Lankan Crab with Salted Egg Yolk & Butter

Braised Sea Cucumber

Bakwan Kepiting, Pork, Crabmeat and Bamboo-Shoot Balls, Pork Broth

Ayam Buah Keluak

Babi Pongteh

Otak Otak

Hawker Noodles with Lobster

SINGAPORE MALAY

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

Sayur Lodeh, Cabbage, Green Beans, Carrot, Fermented Soy Bean

Nasi Lemak, Pandan, Fenugreek, Blue Pea Flower

Achar

INDIAN

Murgh Malai Tikka

Chicken Marinated with Indian Spices

Lahsuni Jheenga

Tiger Prawns Marinated with Fresh Garlic, Spices

Nalli Gosht

Slow-Cooked Lamb Shanks

Goan Fish Curry

Fish Cooked in Coconut Gravy, Tomatoes, Vinegar, Spices

Murgh Tikka Masala

Chicken Simmered with Tomato, Onions, Masala

Paneer Bhurji Matar

Cottage Cheese With Green Pea, Spices

Shabnam Curry

Mushroom Curry with Tomatoes & Onions

Kesari Pulao

Biryani Cooked with Dried Fruits

COMPOUND, CALIFORNIAN SALADS & MEZZE

Strawberry Wedge, Spinach Leaves, Feta Cheese, Walnuts, Olive Oil

Burrata, Heirloom Tomato, Balsamic Cream, Olive Oil, Basil Sprig

Romaine, Hard-Boiled Egg, Bacon Bits, Parmigiano

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

Arugula, Quinoa, Pomegranate, Sumac, Olive Oil

Grilled Peppers, Grilled Artichokes, Thinly Sliced Red Onions, Tapenade

CALIFORNIAN SALAD BAR

Mesclun, Frisee, Green Lollo Rosso, Spinach, Sweet Peppers, Vine Tomatoes,
Japanese Cucumber, Corn Kernels, Quinoa, Wild Rice, Cauliflower Florets,
Carrot Strips, Mushrooms

Caesar, Thousand Island, Ranch, Italian, Honey Mustard Dressings

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

MEZZE

Pita, Baba Ganoush, Hummus, Fattoush, Tabbouleh, Tahini

SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Alaskan King Crab, Atlantic Snow Crab,
Norwegian Greenland Shrimp, Tiger Prawns, New Zealand Blue Mussels,
Venus Clams, Half-Shell Scallops, Irish Sea Whelks

DIPS

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

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna

Salmon Nigiri, Arctic Surf Clam Nigiri, Octopus Salad Gunkan,
Scallop Gunkan, California Maki Roll with Togarashi,
Vegetarian Maki, Jellyfish Gunkan

Shoyu, Wasabi, Pickled Ginger, Pickled Cucumber

White Soba and Green Soba with Japanese Pickles, Nori,
Furikake, Mushrooms

CHEESES & BREADS

Chabichou, Valencay, Neufchatel, Camembert, Reblochon, Banon,
Salers, Chaource

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava

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

SMOKED FISH & CHARCUTERIE

Smoked Salmon*, Hot-Smoked Salmon with Crème Fraiche, Dill,
Horseradish Cream

Parma, Beef Pastrami, Truffle Salami, Turkey Ham, Apple Ham, Pepper
Lyoner

Chicken Liver Pate, Tuna Tataki, Yuzu Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onions, Cornichons

SOUPS

Lobster Bisque

Tom Yam Soup

Seafood Thick Soup

*Sustainable

Menu is on rotating basis and subject to change.

THAI SPECIALITIES

LIVE STATION

Mango Sticky Rice with Fresh Thai Mango

APPETISERS

Green Mango Salad

Papaya Salad

HOT

Thai-Style Iberico Pork Collar with Tamarind Dip

Thai-Style Stir-Fried Squid with Basil

Thai Shrimp-Paste Fried Rice with Traditional Condiments

Thai-Style Sauteed Vegetables

Corn-Fed Chicken with Yellow Curry, Wagyu Beef Tenderloin with
Green Curry, Duck with Red Curry

DESSERTS

WHOLE CAKE

Pineapple Sugee

Yuan Yang Cheesecake

Pandan Gula Melaka Layered Cake

Strawberry Pistachio Frangipane Tart

Singapore Sling Pound

MINI PASTRY

Bandung-rosella Bavarois

Peanut Banana Cake

Milo Dinosaur Chocolate Gateau

Lychee Strawberry Choux Pastries

Raspberry Yuzu Pavlova

Pandan Coconut Tart

Citrus Velvet Cake

Cakesicles

Chocolate Bon Bon

Macaroon

LIVE STATION

Chendol Soft Serve with Waffle Biscuits

*Condiments: Red Bean, Attap Seed, Jackfruit, Creamy Corn,
Sea Coconut, Chendol Strip*

DESSERT SOUP

Cheng Tng

NYONYA KUEH

Purple Yam Chiffon

Kueh Puteri Ayu

Peanut Lapis

Kueh Keledek Orange

Kueh Pink Fairy

ICE CREAM

Tahitian vanilla gelato, Bitter dark chocolate gelato, Pineapple sorbet,
Lemon lime sorbet