



A True Taste of Singapore

# HALLOWEEN DINNER

31 October 2021

Enjoy unlimited servings from our conservatory kitchens.

Our Ladies & Gentlemen will be pleased to personally serve the dishes to your table.

Available from 6.30 p.m. to 10.30 p.m. (last order at 10 p.m.)

Sunday

\$128 per adult \$64 per child (six to 12 years of age)

#### Additional

Prosecco Beverage Package at \$42 per guest
\*Inclusive of unlimited pours of Prosecco, Beer, Red and White Wine

Champagne Beverage Package at \$72 per guest
\*Inclusive of unlimited pours of Champagne, Beer, Red and White Wine

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

For reservations, please call (65) 6434-5288 or email resirrestaurantreservations@ritzcarlton.com

## THE ICE BAR

Oysters
Sauces & Condiments

Fisherman's Catch Seafood Platter
Sauces & Condiments

Sashimi Platter
Salmon / Tuna / Amberjack

Assorted Sushi
Pickled Ginger, Wasabi, Japanese Soy Sauce

## Salad Bar

Sesame Seared Tuna, Avocado, Tzatziki, Sumac Onion

Vegetarian Salad, Balsamic Vinaigrette

Smoked Duck, Peach, Hazelnut Vinaigrette

King Prawn, Halloumi Cheese, White Bean Ragout

Cold Cuts & Cheese Platter

Air Dried Beef Platter

Air Dried Pork Platter

Assorted Cheese Platter

Pâté & Terrine

Duck Terrine, Duck Rillette, Cracker

# Local Delights

Freshly Wrapped Popiah

Lobster Kueh Pie Tee, Peanut

# Pasta

Seafood Linguine, Aglio Olio

Spaghetti Carbonara, Bacon, Onsen Egg

Beef Cheek Bourguignon, Farfalle

Chicken Lasagna, Tomato Coulis, Pesto

# THE GRILL AND ROTISSERIE

Spiced Pumpkin Soup

Balsamic Glazed Baby Octopus, Squid Ink Lobster Risotto

Pan Seared King Salmon, Poached Broccolini, Pimento, Beetroot Lemon Foam

Baked Potato, Sour Cream, Puffed Wild Rice, Chive

Boiled Green Vegetables, Garlic Oil

#### Hot Stone

Beef Rib, Green Pepper Crust, Red Wine Sauce, Onion Marmalade

## THE TANDOOR

Tandoori Spatchcock, Plain Naan

Butter Chicken, Biryani Rice

Nihari Lamb Masala, Plain Naan

Deep Fried Potato, Mutton Masala, Mint Yogurt, Tamarind Sauce

Vegetarian Platter (Dal, Paneer Shashlik, Spinach Pakora)

## THE WOK

Soup of the Day

XO Bak Kwa Beetroot Fried Rice, Salad Soft Shell Prawn

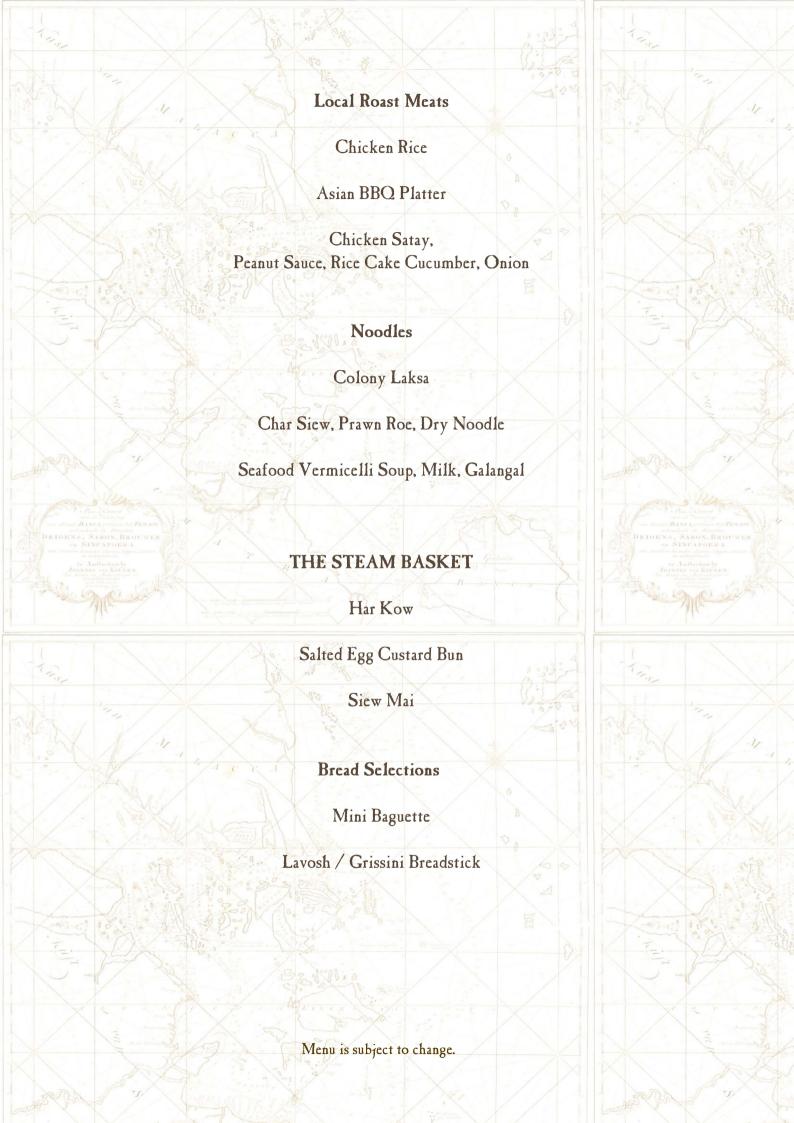
Braised Pork Tendon Bee Hoon, Mushroom, Cabbage

Spicy Chicken, Cheese

Steamed Seabass, Broccoli, Mushroom, Supreme Soy Sauce,
Preserved Radish Bits

Salted Egg Chicken, Jin Du Style Pork

Deep Fried Soft Shell Crab, Singapore Chili Crab Sauce, Golden Man Tou



# THE PATISSERIE

Mocha Pot de Crème, Ivory Coffee, Spiced Bread

Raspberry Brain Chocolate Tart

Pumpkin Cake, Cream Cheese Frosting

Ghost Pavlova, Passionfruit Curd, Berries

Lemon Crème, Banana Cake

Spiderweb Cheese Tart

Lychee, Strawberry Jello

Macaron, Chocolate Praline, Miniature Tartlet

# À La Minute Desserts

Chocolate Chip Cookies, Marshmallow

Witches' Fingers Shortbread, Red Velvet Chocolate Sauce

Ice Cream & Sorbet

Fruit & Berries Platter

# THE FRUIT STALL

A selection of Chilled Juices
Apple, Mango, Orange, Pineapple, Pink Guava