



## WAGYU DINNER PROMOTION

5 - 14 APRIL 2019

### SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

### **Dressings and Emulsions**

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

### **Condiments**

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum,

Kidney Bean, Board Bean, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seed, Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

### **Flavoured Vinegars, Oils and Anti-Pesto**

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

### SALAD AND APPETIZERS

Wagyu Beef Salad, Lime and Mint, Spicy Vietnamese Dressing

Creamy Poached Tiger Prawn, Cilantro, Cabbage

Cured Duck Breast and Honey Pineapple with Alfalfa Sprout

Honey Roasted Potato Salad with Walnut Crush

Marinated Beetroot with Feta Cheese Salad, Citrus, Micro Herbs

### SELECTIONS OF COLD CUT PLATTER

Prosciutto di Parma, Chicken Ham with Mushroom

Mortadella with Pistachio, Wagyu Pastrami, Smoked Salmon and Snow Fish

Silver Onion, Olives, Capers, Sun-Dried Tomatoes, Peppers and Grilled Zucchini

### CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts and Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1902

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

## **BREAD CREATIONS**

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

## **JAPANESE CORNER**

### **Selections of Sashimi, Sushi and Maki**

Hamachi, Salmon, Tuna, Sweet Prawn, Tako

Tamago, Ika, California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetables), Crab Stick

Wasabi, Shoyu, Ginger

### **Wagyu Aburi**

Reverse Maki Rolls Selection with Blow-Torched Wagyu Beef

### **Japanese Soba**

Pickled Ginger, Soy, Wasabi, Soba Sauce, Shredded Nori, Bonito

Spring Onions and Japanese Pickles

## **SEAFOOD COLOSSEUM**

Seasonal Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Jonah Crab Claws

Accompanied by Yuzu Mayo, Spicy Thai Chili, Mango Dip

Coriander and Mint, Szechuan Mayo, Wasabi Mayo, Lemon and Tabasco

## **SOUP AND CRACKERS**

Daily Double Boiled Chicken Soup

Hot and Sour Soup

New England Clam Chowder

Cracker and Rice Crackers

Array of Crisp and Chips

Garlic Butter Croutons

Fish Skin

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## **LIVE STATION**

### **Roasted Blackmore Wagyu Beef**

Assorted Mustard, Horseradish, Veal Jus

### **Wagyu Tajima**

Roasted Roots Vegetables, Bordelaise Sauce

### **Wagyu Shabu Shabu**

Udon Noodles, Seaweed and Bean-curd

### **Australian Wagyu Beef Shawarma**

Pita Bread, Chutney, Hummus, Pickles, Sriracha Mayo

**(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)**

## **BBQ @ THE ALFRESCO**

**(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)**

Black Pepper Australian Wagyu Tomahawk Steak

Honey Marinated Chicken Wings

Teriyaki-Glazed Salmon Fillet

Garlic and Lemon Prawn

Seasonal Vegetables

## **SELECTION OF HOMEMADE CURRIES**

Nonya Beef Curry

Thai Roasted Duck Curry

Japanese Curry with Carrot and Potatoes

Steamed Rice

## **ASIAN DELIGHTS**

Butter Prawn, Curry Leaves and Chili Padi

Steamed Fish Fillet with Imperial Sauce

Stir Fry Black Pepper Wagyu Beef

Sweet and Sour Pork with Pineapple and Capsicum

Braised Tofu with Mushroom and Honey Bean

Wok Fried Vegetable with Lotus and Ginkgo Nut

Seafood Fried Noodles

Vegetable Fried Rice

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## **EUROPEAN DELIGHTS**

Pan-seared Seabass, Artichoke and Tomatoes

Black Mussel, Garlic and White Wine

Slow-Braised Wagyu Beef Short Ribs, Root Vegetables

Oven-Baked Chicken Roulade, Creamy Mushroom Sauce

Roasted Lamb Rump, Vegetables Ratatouille

Sautéed Greens, Black Olives, Sundried Tomato and Pine Nuts

Slow-Braised Garden Vegetables Stew

Gratinated Potato with Black Truffle

## **CHINESE ROAST MEAT PLATTER**

Cracking Pork Belly, Kurobuta Char Siew, Roasted Duck

Plum Sauce, Hoisin Sauce, Mustard

## **INDIAN CUISINE**

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadum

Indian Rice of the Day with Condiments

## **PASTRY AND SWEET ENDINGS**

Grand Cru Chocolate "MELT" Cake

Yuzu Strawberry Mousse

Black and White Sesame Opera

Roasted Yaki-Imo Sablé

Matcha Azuki Red Bean Travel Cake

Assorted Mochi

Vanilla Panna Cotta

Muscat Jelly Citrus Foam

Yuzu Crunchy Pate Choux

Chocolate Bonbon Praline

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### **Warm Dessert**

Azuki Red Beans, Chocolate Pudding  
Green Tea Raisin Bread and Butter Pudding

### **Chocolate fountain**

Dark Melted Valrhona Chocolate  
Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

### **Baked Waffle**

Matcha Gelato  
Cookies and Cream Ice Cream  
Madagascar Vanilla Gelato  
Lychee Sorbet  
Homemade Ice Creams Served with Freshly Baked Waffles  
Topped with Your Choice of  
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

### **Smoothies**

Chocolate  
Vanilla

### **Tropical Fruits**

Selection of Refreshing Sliced Fruits

**88**

Per Adult

Inclusive of Chilled Juices

**Every Sunday to Thursday**

**98**

Per Adult

Inclusive of Chilled Juices

**Every Friday and Saturday**

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