



## CRUSTACEAN DINNER PROMOTION

10 - 19 MAY 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 Beans, Board Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seeds, Almonds, Hazelnuts

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, Walnuts, Hazelnuts, Avocado

### SALAD AND APPETIZERS

Lobster Terrine with Ikura, Baby Cress and Beets

Crab Rillettes with Capers, Cucumber, Tomatoes and Tobiko

Poached Prawns with Grilled Zucchini and Bell Peppers, Pesto Sauce

Marinated Roasted Beef with Gherkin, Capers, Mustard and Hardboiled Egg

Organic Quinoa, Strawberry, Mint, Cucumber, Dates, Walnuts and Goat Cheese, Citrus Dressing

Salt-Baked Beetroot with Raspberry, Spinach and Feta Cheese, White Balsamic Dressing

### SELECTIONS OF COLD CUT PLATTER

Prosciutto di Parma, Mortadella with Pistachio, Wagyu Pastrami

Beef Salami and Smoked Salmon

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, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1903

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 Sticks

Wasabi, Shoyu, Ginger

### **Japanese Soba**

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

Spring Onions, Japanese Pickles

## **SEAFOOD COLOSSEUM**

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

Mud Crab, Jonah Crab Claws

### **Alaskan King Crab**

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

Accompanied by Yuzu Mayo, Spicy Thai Chili, Mango Dip

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

## **SOUP AND CRACKERS**

Lobster Bisque

Tom Yum Goong

Daily Double Boiled Chicken Soup

Thai Green Curry Prawn

Beef Rendang

Japanese Curry with Carrot and Potatoes

Array of Crisp and Chips

Garlic Butter Croutons

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## **LIVE STATION**

### **Lobster Mentaiko**

Blow-Torched Lobster with Japanese Mayonnaise and Fish Roe

### **Nantucket Style Crab Cake**

Celeriac Remoulade

### **Singaporean Lobster Laksa**

Quail Egg, Bean Curd Puff, Bean Sprout, Shredded Cucumber, Laksa Leaf, Sambal Chili

### **Live Drunken Prawn**

Poached Prawn in Herbal Broth, Rose Wine

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

## **CARVING**

### **Slow Roasted Wagyu Beef**

Roasted Root Vegetables, Red Wine Jus

## **BBQ @ THE ALFRESCO**

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

Garlic Butter Grilled Lobster

Marinated King Prawn with Cilantro and Lemon

Baked Oyster with Miso and Ponzu Sauce

Teriyaki Marinated Chicken Wings

Black Pepper Beef Striploin

Seasonal Vegetables

## **ASIAN DELIGHTS**

Chili Crab with Fried Mantou

Nonya Spiced Steamed Fish Fillet

Stir Fry Beef with Green Beans

Kong Po Chicken with Cashew Nuts

Salted Egg Prawn, Curry Leaf and Chillies

Wok Fried Vegetable with Mushroom, Dry Scallop

Seafood Fried Noodles

Lobster Fried Rice

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## **EUROPEAN DELIGHTS**

Pan-Seared Seabass, Artichoke and Tomatoes, Thyme Broth  
Black Mussels, Garlic and White Wine  
Breaded Prawn, Curry Mayonnaise  
Braised Beef Short Ribs with Root Vegetables  
Chicken Roulade, Black Truffles Jus  
Roasted Lamb Rump, Ratatouille Vegetables  
Sautéed Greens Bean with Shallot, Mustard and Pine Nuts  
Roasted Cauliflower with Almonds and Parsley  
Gratin Dauphinois

## **CHINESE ROAST MEAT PLATTER**

Crackling Pork Belly and Roasted Duck  
Plum Sauce, Chili Sauce, Five Spice Salt and Hoisin Sauce

## **INDIAN CUISINE**

Selection of Assorted Indian Tandoori and Kebabs  
Chicken, Seafood and Vegetarian Kebab  
Plain or Garlic Naan  
Selection of Indian Curries  
Crab Masala  
Lamb Vindaloo  
Butter Chicken  
Vegetarian Curries  
Masala and Plain Papadum  
Indian Rice of the Day with Condiments

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## **PASTRY AND SWEET ENDINGS**

Grand Cru Chocolate “MELT” Cake

Yuzu Strawberry Mousse

Manzana Apple Tarte

Exotic Banana Chiboust

Hazelnut Mousseline with Coffee

Cherry Blossom Mousse

### **The Petit Sweet**

Crème Brûlée

Forest Berries Panna cotta

Cassie Yogurt Mousse

Pistachio Madeleine

Dulce Chocolate Bar

Assortment Marshmallow

Assortment Chocolate Bon-Bon

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### **Warm Dessert**

Azuki Red Beans, Chocolate Pudding

Green Tea Raisin Bread and Butter Pudding

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### **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 Dinner**

**98**

Per Adult

Inclusive of Chilled Juices

**Every Friday and Saturday Dinner**

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