



DELHI FOOD FESTIVAL DINNER PROMOTION

7 - 16 JUNE 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

APPETIZER AND SALAD

Pomelo and Crab Salad, Palm Sugar Dressing

Red Skin Potato Salad, Bacon Bite

Lentil and Chickpea with Masala Salad

Sweet Potatoes and Cumin, Dehydrated Raisin

Roasted Beef with Turnip and Pickled Onion Salad

Poached Prawns Tossed in Goma and Spring Onion

CHARCUTERIE

Gourmet's Selection of the Cold Cuts

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

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Truffle Honey, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1904

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 COUNTER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn

Tamago, Inari, Maguro

Lobster Maki, California, Ebi Fry (Prawn), Unagi (Eel), Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Shoyu, Ginger

Japanese Soba

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

Spring Onions, Japanese Pickles

OYSTER AND PREMIUM SEAFOOD

Seasonal Freshly Shucked Oyster

Fresh Lemon, Tabasco and Mignonette Sauce

Boston Lobster and Claw

Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Snow Crab and Stone Crab

SOUP AND CURRIES

Cream of Vegetables

Daily Double-Boiled Chicken Soup

Tomater Aur Dhaniya Shorba

Tomato Coriander Broth

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LIVE STATION

Masala Dosa

Masala Potatoes

Served with Assorted Chutneys

Chaat

Pani Puri, Moong Dhal Pakori

Chickpeas, Potatoes, Onions, Green Chili, Pomegranate

Tamarind Chutney, Mango Chutney, Sweet Yoghurt

Chole Kulche

Chickpea Curry, Onions and Tomatoes

with Fine Sev and Chaat Chutneys

BBQ @ THE ALFRESCO

(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)

Indian Spices Rubbed Lamb Chop

Cumin and Garlic Chicken

Roasted Paneer and Capsicum

Yoghurt Marinated Fish Steak

Black Pepper Beef Striploin

Tomato Chutney, Mango Chutney, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce

Chili Sauce, Lime Wedges

WHOLE-ROASTED LAMB BIRYANI

Saffron Rice, Vegetables, Selections of Chutney and Pickles

(Only Available on Friday and Saturday Dinner)

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CARVING

Slow-Roasted Wagyu Beef

Sautéed Root Vegetables with Masala Spices

CHINESE ROASTS

Crackling Pork Belly and Roasted Duck

Plum Sauce, Chili Sauce, Five Spices Salt and Hoisin

EUROPEAN DELIGHT

Oven-Baked Salmon Fillet, Tomato Salsa

Seafood and Fennel Au Gratin

Roasted Beef Steak, Green Pepper Corn Sauce

Pan-Seared Chicken Roulade, Mushrooms and Truffle Gravy

Braised Lamb Shank, Olives and Tomatoes

Sautéed Market Greens with Garlic and Herbs

Roasted Butternut Pumpkin

Mashed Potatoes

ASIAN DELIGHT

Braised Wagyu Short Ribs with Radish

Sambal Baked Fish Fillet

Sweet and Sour Chicken with Lychee

Cereal Prawn, Curry Leaf and Chili

Stir-Fried Vegetables with Mushrooms and Baby Corn

Wok-Fried Seasonal Vegetables, Garlic Sauce

Seafood Fried Noodles

Cantonese Fried Rice with Spring Vegetables

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INDIAN SPECIALTIES

Murg Kali Mirchi Tikka

Tandoori Chicken Baked with Cheese and Yoghurt

Mutton Ki Shami

Signature Lamb and Foie Gras Kebab with Indian Spices

Malai Jhinga

Tandoori King Prawn Marinated

Gilafi Seekh Kebab

Minced Chicken Mix with Cheese and Bell Pepper

Patrani Fish

Steamed Pomfret Marinated with Spicy Mint

Tandoori Gobhi

Mint and Cheese Stuffed Cauliflower

Til Wale Bharwa Aloo

Potatoes and Cottage Croquette with Sesame Seed

Kashmiri Gushtaba

Meat Ball Stew with Kashmiri Curry and Yoghurt Gravy

Chicken Korma

Mild Chicken Curry with Coconut and Curry Leaf

Macher Jhol

Bengali Fish Curry with Coconut and Mango

Keema Kleji

Curry Stew with Minced Lamb and Lamb Liver

Gobi Manchurian

Indo-Chinese Cauliflower Masala

Paneer Tikka Masala

Cottage Cheese and Tomato Gravy Stew

Diwani Handi

Vegetables and Spinach Creamy Curry Gravy

Dal Dhaba

Lentil Curry

Mattor Pilaf

Basmati Rice with Green Peas

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PASTRY AND SWEET ENDINGS

“Melt” Chocolate Cake

Cassie Mascarpone Yoghurt Mousse

Banana Chiboust Cream

Mango Lassi Slice

Vanilla Cinnamon Cherry Cake

The Petit Sweet

Matcha Yuzu Opera

Coconut Lime Sable Tart

Badam Kheer Tart

Saffron Almond Pannacotta

Warm Dessert

Warm Chocolate Pudding

Bread and Butter Pudding

Chocolate Fountain

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

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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

78

Per Adult

Inclusive of Chilled Juices

Every Sunday to Thursday Dinner

88

Per Adult

Inclusive of Chilled Juices

Every Friday and Saturday Dinner

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