

Easter Indulgence

WITH COMVITA HONEY

3 April (Lunch & Dinner), 4 April (Lunch & Dinner), 5 April (Lunch only)

Adults: \$58++

Seniors enjoy 30% off, and children get 40% off!

Complimentary Offer: Every 4 dine in guests receive a plate of baked oysters with tobiko mayo

SALAD STATION

Mesclun Salad
Romaine Lettuce
Baby Spinach
Niçoise Salad with Quail Egg and Tuna Flakes

Condiments: Cherry Tomatoes, Black Olives, Corn Kernels, Kidney Beans, Crudité Vegetable Sticks

Dressings: Caesar, Balsamic and
Furama Special Dressing with Comvita Honey

SEAFOOD ON ICE

Sweet Sea Prawns
Half-Shell Black Mussels
Sea Snails

Condiments: Thai Chili Sauce, Cider Vinegar with Shallots, Cocktail Sauce, Tabasco, Lemon Wedges, Wasabi, Pickled Ginger, Japanese Soy Sauce and
Black Bean Comvita Honey Dip

APPETISER

Assorted Charcuterie Platter
Assorted Sushi and Maki
Cheese Platter with Nuts, Dried Fruits, and Crackers

SOUP KETTLE

Herbal "Live" Prawn Broth
Truffle-Scented Mushroom Soup V
Served with Bread Rolls and Butter

D.I.Y. NOODLE STATION

Penang-Style Prawn Noodles Served with Yellow Noodles or Bee Hoon
Accompaniments: Kang Kong, Prawns, Quail Eggs
Fish Cake, Sambal Chili

V VEGETARIAN

CARVING STATION

Roasted Spring Chicken with Potatoes and Carrots
Roasted Leg of Lamb with Sweet Corn

MAINS

Braised Ee Fu Noodles with Mushrooms V
Yang Zhou Fried Rice with Mock Char Siew V
Kam Heong Slipper Lobster
Luo Han Zhai V
Signature Black Pepper Beef with Bell Peppers
Seafood Marinara with Pomodoro Sauce
Beef Stew with Root Vegetables
Aubergine Moussaka V

SWEET ENDING

Seasonal Fruit Platter
Lychee Rose Cake
Cinnamon-Spiced Carrot Cake with Comvita Honey Pipette
New York Cheesecake
Layered Mango Pudding with Mint in a Jar
Assorted Mini Fruit Tartlets
Green Bean Soup with Sago



FURAMA
RIVERFRONT

apolo