

HAPPY 55TH BIRTHDAY "SINGAPORE"




**NATIONAL DAY
LUNCH**
(8 to 10, 15 and 16 August)


\$38.50 Adult
\$27.50 Child

Lively Singapore Celebrations at Orchard Hotel Singapore

INDIVIDUAL APPETISER

Smoked Salmon wrapped with
Chinese Glutinous Rice and Micro Cress

 Honey Mango with Sour Plum Mayonnaise,
Caramelized Walnut

 Fruit Salad
Red Jambu, Guava, Pineapple
Sweet Soy Macadamia Chilli Dip

Cuttlefish Salad
Cuttlefish, Water Lily, Tau Pok, Pomelo
Hoisin Sauce


JAPANESE DELIGHT

Freshly Cut Sashimi
• Salmon • Tuna • Seabass

Freshly Made Sushi and Maki Roll
• Salmon, Tuna and Aburi Salmon Sushi
• California Roll and Vegetable Maki

Japanese Salad
• Sashimi Salad Green with Goma Sauce
• Tamago Salad Green with Japanese Soy Dressing
• Cha Soba with Seaweed, Grated Daikon and Green Onion
in Soba Sauce
• Chuka Kurage • Chuka Idako • Chuka Hotate
• Edamame

Japanese Side
• Hot Miso Soup  • Chawanmushi with Braised Soy
Minced Meat and Mushroom

 Chef's Special
• Specially Wrapped Caramelized Char Siew and Avocado
with Roasted Sesame

NORTHERN INDIAN SELECTION

 Vegetarian Pyramid Samosa

Chilli Cheese Kulzza

 Freshly Made Thosai Masala
Served with Coconut Chutney and Tomato Chutney

Fresh from The Clay Oven
Kebab, Chicken Tikka and Paneer Tikka

 Special Tandoori of the Day
• Tandoori Pizza of the day

Bread Selection
Garlic Naan, Butter Naan, Plain Naan
Served with Curry, Dal or both

FROM THE CHARCOAL GRILL

Barramundi Fillet

Scallop with Roe

Chicken and Mutton Satay

Ayam Panggang Fillet

 Rendang Rib-Eye Steak
Served with Black Pepper Sauce, Peanut Sauce, Sambal,
Calamansi, Cincalok, Japanese Sesame Soy, Crispy Garlic
or Pink Ginger

 Chef's Special
• Jumbo Prawn with Lime Chilli and Onion Sambal

The
ORCHARD
CAFE

  @orchardcafesg

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9th of AUGUST

FRESHLY COOKED PASTA

Method of Cooking:

Aglio Olio, Herb Tomato, White Wine Cream,
Mala Sauce or Mentaiko Sauce

Pasta of The Day

Linguine served with Five Spices Pork Belly

CHEF'S RECOMMENDATION

Fresh Green

- Long Cabbage
- Carrot
- Dou Miao
- Enoki Mushroom
- Beansprout
- Baby Shanghai Green
- Shiitake Mushroom
- Eggplant

Served with Oyster Sauce, Garlic, Sesame Soy or Sambal Chilli



Fresh from the Wok

- Fried Australian Beef Cube with Fragrant Black Pepper Sauce
- Crispy Fish served with Kam Heong Sauce

Special Wok of the Day

-   • Wok-Fried Coffee Prime Spare Rib, Roasted Sesame Seed

Rice and Noodle

-  • Poached Chicken served with Pandan Flavoured Brown Rice with Condiment
-  • Signature Laksa Chee Cheong Fun served with Tempura Prawn and Condiment

Dim Sum

- Steamed Chicken Siew Mai
- Prawn Siew Mai
- Shrimp Har Gow
- Glutinous Rice wrapped in Lotus Leaf
- Char Siew Pau
- Chicken Pau
- Lotus Pau

Immunity Boosting Soup

-   • Pig's Stomach, Pork Rib, Red Date in Peppery Soup
-  • Winter Melon Soup with Wolfberry


SOUP

Wild Mushroom Soup

Served with Charcoal Grilled Bread

SWEET DELIGHT


Pâtisserie on the Mirror

- Raspberry Panna Cotta
- Chilled Tau Suan infused with Jasmine Flower
-  • Durian Pengat
- Melon Wine Jelly
- Chilled Cendol

Cake Slice

- Espresso Coffee Chocolate Cake
- Pear and Almond Tart
- Hazelnut Opera Cake
-  • Signature Mango Cake
-  • Coconut Malibu Mousse Cake
-  • Ondeh Ondeh Petit Gateau
-  • Durian Basque Burnt Cheesecake

Fresh from the Oven

- Freshly Baked Homemade Chicken Pithivier
- Freshly Baked Belgium 55% Chocolate Tart
- Banana Crumble
-  • Homemade Portuguese Tart

Fresh Seasonal Fruit

- Watermelon
- Rock Melon
- Dragon Fruit
- Green and Red Apple
- Banana
- Papaya
- Honeydew
- Honey Pineapple
- Orange

Shaved Ice Kacang with Condiment

Freshly Made Waffle and Crêpe Station with Condiment

Assorted Ice Cream

Chocolate, Vanilla, and Potong Ice Cream

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