

HAPPY 55TH BIRTHDAY "SINGAPORE"

**NATIONAL DAY
DINNER**
(7 to 9, 14 and 15 August)

**\$55.00 Adult
\$39.00 Child**

Lively Singapore Celebrations at Orchard Hotel Singapore

INDIVIDUAL APPETISER

Ocean Prawn Kerabu with Micro Cress

- Confit of Dual Tomato with Straw Vegetable in Sesame Soy Dressing
- Honey Mango with Sour Plum Mayonnaise, Caramelized Walnut

- **Chef's Signature** 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 • Amaebi
• Octopus • Snapper

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 • **Chef's Signature** Chawanmushi with Braised Soy Minced Meat and Mushroom

- **Chef's Signature** Specially Wrapped Caramelized Char Siew and Avocado with Roasted Sesame

NORTHERN INDIAN SELECTION

- **Vegetarian** Vegetarian Pyramid Samosa
- Chilli Cheese Kulzza
- **Chef's Signature** Freshly Made Thosai Masala
Served with Coconut Chutney and Tomato Chutney

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

- **Chef's Signature** Special Tandoori of the Day
Tandoori Pizza of the day

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

CHEF'S RECOMMENDATION

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

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

Fresh from the Wok
• Ginger and Spring Onion Sliced Beef
• Wok-Fried Cereal Squid Ring with Curry Leaf

- **Chef's Signature** Special Wok of the Day
Singapore Chilli Crab enhanced with Honey Pomelo Pulp

- **Chef's Signature** Rice and Noodle
Poached Chicken served with Pandan Flavoured Brown Rice with Condiment
- **Chef's Signature** Signature Laksa Chee Cheong Fun served with Tempura Prawn and Condiment

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

The
ORCHARD
CAFE

  @orchardcafesg

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FROM THE CHARCOAL GRILL

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|----------------------------|---------------------|
| Beef/Lamb/Chicken | Fish/Seafood |
| • Australian Tenderloin | • Norwegian Salmon |
| • Rendang Rib-eye Steak | • Snapper Fillet |
| • Baby Rack | • Scallop with Roe |
| • Ayam Panggang Fillet | |
| • Chicken and Mutton Satay | |

Chef's Special

- Jumbo Prawn with Lime Chilli and Onion Sambal

Freshly Shucked and Cooked Canadian Oyster

Method of Cooking:

Charcoal Grilled, Oven Baked, Deep-Fried, Wok-Fried, Steamed

Served with Red Wine Jus, Peanut Sauce, Dijon Mustard, Pommery Mustard, Lemongrass Cream, Tomato Coulis, Sweet Mustard Sauce, Lobster Cream and Lemon Wedge, Sambal with Onion, Calamansi Cincalok, Red Wine Vinegar with Onion

Chef's Recommended Sauce:

Japanese Sesame Soy with Crispy Garlic and Pink Ginger

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

SOUP

Wild Mushroom Soup

Served with Charcoal Grilled Bread

SWEET DELIGHT

Pâtisserie on the Mirror

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| • Raspberry Panna Cotta | • Melon Wine Jelly |
| • Chilled Tau Suan infused with Jasmine Flower | |
| • Chilled Burbur Cha Cha | • Chilled Cendol |

Cake Slice

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

Fresh from the Oven

- Freshly Baked Homemade Chicken Pithivier
- Freshly Baked 55% Belgium Chocolate Soufflé served with Vanilla Ice Cream
- Freshly Baked Belgium 55% Chocolate Tart
- Banana Crumble
- Homemade Portuguese Tart

Fresh Seasonal Fruit

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

Shaved Ice Kacang with Condiment

Freshly Made Waffle and Crêpe Station with Condiment

Assorted Ice Cream

Crêpe Of The Day

- Freshly Made Mao Shan Wang Durian wrapped in Crêpe and Whipped Cream

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