



## Culinary Journey Through Japan and Korea

29 February – 30 April 2024

Dinner (Friday to Sunday) | 6.30pm to 10.00pm

S\$98/adult, S\$42/child

### BOUTIQUE SALAD BAR

(Rotation of 3 Types)

Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach,  
Butter Lettuce Mesclun Salad, Red Chicory, Arugula, Kale

### CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn  
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut  
Pumpkin Seed, Peanut, Dried Apricot

### DRESSINGS

(Rotation of 4 Types)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette  
Thousand Island, French Dressing, Goma Dressing, Extra Virgin Olive Oil  
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

### SEAFOOD ON ICE

Hyogo Oyster, Tiger Prawns, Whelks, Green Mussel, White Clams  
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

### APPETISER

(Rotation of 4 Types)

Potato and Corn Salad  
Japchae  
Shitake Mushroom Salad  
Hearty Asian Slaw, Seaweed and Pomelo  
Wakame Salad  
Beansprout Salad  
Salmon Rillettes  
Lady Finger, Chilli Paste  
Naengmyeon

### CHEESE PLATTER

Cheddar Cheese, Brie Cheese and Emmental Cheese  
Condiments: Cracker, Walnuts and Fruit Chutney

## JAPANESE

*Assorted Sushi and Maki*

*Salmon, Tuna, Hamachi and Octopus, Ama Ebi Sashimi*

*Condiments: Kikkoman, Wasabi, Pickle Ginger*

## SIDE STATION

*Singapore Rojak with Shrimp Paste Dressing*

## SOUP

*(Rotation of 2 Types)*

*Kimchi and Tofu Soup*

*Korean Ginseng Chicken Soup*

*Clam Miso Soup*

*Mushroom Velouté*

*Hokkaido Pumpkin Cream Soup*

*Assortment of Breads, Jam and Butter*

## MAINS

*(Rotation of 7 Types)*

*Kimchi Fried Rice*

*"Tteokbokki" Korean Rice Cake*

*"Yakimeshi" Japanese Fried Rice*

*"Galbi-Jjim" Korean Braised Beef*

*Kimchi Seafood Pancake*

*Vegetables Golden Curry (v)*

*Japanese Chicken and Egg*

*Yakisoba*

*Miso Cream Pasta (v)*

*Rosemary-scented Roasted Garden Vegetables (v)*

*Roasted Potatoes (v)*

## FRIED ITEMS

*(Rotation of 3 Types)*

*Tonkatsu Pork*

*Golden Crispy Ebi*

*Takoyaki Balls*

*Potato Croquette*

*Vegetable Spring Roll*

*Korean Fried Crispy Chicken Popcorn*

*Squid Ring*

## CARVING STATION

*(Rotation of 1 Type)*

*Roasted Gochujang Chicken*

*Roasted Beef Striploin*

Please advise us of any dietary requirements including potential reaction to allergens.  
All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.  
Menu is subject to changes and rotation

## D.I.Y CONDIMENTS STATION

*Japanese Mayonnaise*  
*Ketchup*  
*Sichuan Chili Sauce*  
*Chopped Spring Onion*  
*Chopped Coriander*  
*Fish Sauce*  
*Chili Flakes*  
*Chili Sauce*  
*Red Chili*  
*Kikkoman*

## PERANAKAN & LOCAL

*(Rotation of 6 Types)*  
*Blue Pea Coconut Rice*  
*Nasi Ulam*  
*Lobster with Signature Sauce*  
*Ayam Buah Keluak*  
*Itek sio*  
*Babi Tau Yu*  
*Babi Chilli Garam*  
*Nyonya Chap Chye*  
*Beef Rendang*  
*Curry Fish Head*  
*Udang kuah Nanas*  
*Cincalok Egg Omelette*

## WHOLE FISH

**Barramundi**  
*Homemade Signature Sauce*

## D.I.Y STATION

*(Rotation of 1 Type)*  
*Traditional Kueh Pie Tee and Condiments*

## NOODLE

*Singapore Laksa with Prawns*

## BBQ NIGHT

*Bulgogi Pork Collar*  
*Teriyaki Chicken*  
*Pork Belly*  
*King Oyster Mushroom*

## CONDIMENT AND SAUCES

*Lettuce, Kimchi, Buchu Muchim, Sliced Onion, Sliced Garlic, Sliced Green Chili*  
*Ssamjang, Yakiniku Sauce, Gochugaru*

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## THE PATISSERIE

### **Individual Dessert & Cakes**

*(Rotation of 8 Types)*

Raindrop Cake  
Black Sugar Soya Mochi Pana Cotta  
Cream Caramel  
Citron Jelly  
Jujube Walnut Financier  
Matcha Chestnut Tiramisu  
Azuki Roll  
Peanut Sesame Eclair  
Castella Cheesecake  
Purple Sweet Potato Mont Blanc  
Chocolate Marshmallow Velvet  
Strawberry Gateau

## OUR SIGNATURE DELIGHTS

### **Assorted Nyonya Kueh**

#### **Durian Pekat**

#### **Live Station**

Yakimochi  
Burnt Mochi, Peanut Sauce, Brown Sugar, Baked Sesame

#### **DIY Shaved Ice**

Pandan Jelly, Coconut, Gula Melaka Sauce, Taro, Sweet Potato and Condiments

#### **Local Dessert**

*(Rotation of 3 Types)*

Nyonya Bubur Cha Cha  
Bubur Terigu  
Pulut Hitam  
Green Bean Soup

#### **Seasonal Fresh Fruit**

*(Rotation of 4 Types)*

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

#### **Whole Fruit**

*(Rotation of 2 Types)*

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan

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