



## Foie Gras and Wagyu Delights

10<sup>th</sup> February 2023 to 2<sup>nd</sup> April 2023  
Dinner (Friday to Sunday) | 6.30pm to 10.00pm  
S\$98++/Adult, S\$38++/Child

### BOUTIQUE SALAD BAR

*(Rotation of 3 Items)*

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

### CONDIMENTS

*(Rotation of 4 Items)*

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn  
Sweet Corn, Fava Bean, Cauliflower, Croutons, Black Raisins, Pine Nuts  
Pumpkin Seeds, Peanuts, Dried Apricot

### DRESSING

*(Rotation of 4 Items)*

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

### SEAFOOD ON ICE

Tiger Prawn, Whelk, White Clam  
Mangrove Crabs  
Condiments: Cocktail Sauce, House-Dipped, Tabasco, Lemon Wedges

### APPETISER

Salmon Rilette, Shaved Fennel, Capers  
Potatoes, Bacon and Parsley  
Lady's Finger, Chilli Paste  
Thai Beef Salad

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.  
Menu is subject to changes.

## JAPANESE

Assorted Maki

Salmon, Tuna, Octopus Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

## SIDE STATION

Singaporean Rojak, Shrimp Paste Dressing

Prawn Fritters

Chicken Karaage

Ngoh Hiang

*Five-Spice Chicken Rolls wrapped in Beancurd Skin, Sweet Sauce*

## SOUP

Cream of Potato Leek Soup

Herbal Chicken Soup

Assorted Breads and Butter

## MAINS

*(Rotation of 8 Items)*

Fried Nam Yu Pork

*Fried Pork, Fermented Beancurd*

Wok-Fried Baby Kai Lan, Foie Gras

Wok-Fried Kam Heong Prawn

Fried Beancurd, Braised Szechuan Vegetables and Foie Gras

Rosemary Roasted Garden Vegetables

Wok-Fried Black Pepper Sliced Beef

Tuscan Beef Stew

Teochew Braised Duck

Braised Pork, Fungus

Chinese Barbequed Chicken

Red Curry Beef, Eggplant

XO Beef Fried Rice

Slipper Lobster, Singapore Chilli Crab Sauce

Fried Mantou

## FISH ON LIGHT

*(Rotation of 1 fish)*

Sea Bream

Barramundi

*Homemade Signature Sauce*

## PERANAKAN

*(Rotation of 5 Items)*

Nasi Bunga Telang

*Butterfly Blue Pea Coconut Rice*

Ayam Buah Keluak

*Braised Chicken in Tamarind Gravy*

Babi Pongteh

*Nyonya-Style Braised Pork*

Nyonya Chap Chye

*Mixed Vegetable Stew*

Curry Fish Head

Beef Rendang

Mutton Curry

## DIY STATION

Traditional Kueh Pie Tee

*Crispy Top Hats, Braised Sweet Turnips, Egg, Prawns and Peanuts*

## LIVE STATION

Pan-Seared Foie Grass

## CARVING STATION

Ayam Percik, Achar

Roasted Wagyu Wellington, Pickles, Natural Jus, Mustard

## NOODLES AND PASTA

Truffle Mushroom Cream Pasta

Beef Bolognese Pasta

Singapore Laksa, Prawn

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## BBQ NIGHT

*(Dinner Only)*

Thai-Style Pork  
Korean-Style Marinated Chicken  
Garlic Butter Tiger Prawn  
Scallops  
Sausages  
Corn on the Cob

## DESSERTS

### Individual Desserts

Pulut Hitam Gateau  
Lemon Cheesecake  
Mango Mousse  
Red Velvet  
Blueberry Yoghurt  
Hazelnut Banana Crumble  
Chocolate Indulgence  
Caramel Eclair  
Foie Gras Brulee

### Signature

Durian Pengat  
Assorted Nyonya Kueh

### Live Station

Ice Chendol  
*Shaved Ice, Pandan Jelly, Coconut and Gula Melaka*  
Pandan Mochi, Grated Peanut Sugar

### Local

Nyonya Bubur Cha Cha  
Cheng Teng  
Red Bean Soup

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**Ice Cream and Chocolate Fountain**

Selection of 4 Ice Cream Flavours

*(Including Durian Ice Cream)*

Chocolate Fountain

Chocolate Sauce, Strawberry Syrup

Selection of 4 Toppings

Ice Cream Cone

**Seasonal Fresh Fruit**

*(Rotation of 4 Items)*

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

**Whole Fruit**

*(Rotation of 2 Items)*

Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen