

Seafood Symphony

WEDNESDAY & THURSDAY

CHEF'S SPECIAL

Avruga Caviar, Sea Urchin in Shell
Soft Roasted Cauliflower, Lobster Dressing in Pipette

Freshly Baked Whole Rock Salt Salmon

Baked Thai Red Curry Spices Barramundi Fillet

GUERIDON SERVICE

Smoky and Spicy Heirloom Tomato Salsa
Crustacean and Cognac Sauce
Saffron, Lemon and Capers Cream Sauce

SEAFOOD ON ICE

Boston Lobster, Snow Crab,
Poached Fresh Sea Prawn,
Clam, Fresh Black Mussel,
Half Shell Scallop, Conch

DIPS & CONDIMENTS

Miso Ponzu Dip, Smoky Chilli Dip, Charred Tomato Dip,
Thousand Island Dip Barbecue Aioli, Pickled Aioli, Garlic Aioli,
Lemon Wedge, Lime Wedge, Calamansi

JAPANESE

Cut & Serve

7.00 P.M.

Whole Yellowfin Tuna

Sashimi

Salmon, Hamachi, Tai, Tako

Nigiri

Salmon, Tuna, Ika, Tako

CONDIMENTS

Pickled Ginger, Wasabi, Shoyu

SMOKED FISH

Smoked Salmon, Teriyaki Cured Salmon,
Smoked Pepper Tuna Loin, Szechuan Spices Cured Salmon,
Togarashi Cured Snow Fish, Citrus Cured Hamachi

CHARCUTERIE BOARD

Whole Parma Ham on Stand, Pur Porc Rosette,
Chorizo Iberico, Pastrami, Mortadella,
Air-dried beef, Air-dried Salami,
Smoked Duck Breast, Smoked Chicken Breast

CHEESEBOARD

Assortment of Eight Imported Cheeses

CONDIMENTS

Fresh Grapes, Fresh Figs, Fresh Strawberries, Almonds, Pistachios, Macadamias, Walnuts, Dried Apricots, Dried Prunes, Oat Crackers, Wafer Crackers, Cheese Crackers, Lavosh, Grissini Sticks, Fig & Earl Grey Jam, Pear & Raisin Chutney, Roma Tomato Relish, Quince Paste, Honeycomb on Stand

ARTISANAL BREAD COUNTER

Sourdough, Ciabatta, Focaccia, Multigrain, Dark Rye, Baguette, Kimchi Loaf, Walnut Cranberry Bread, Green Olive Gruyère Bread, Butter Bread, Assorted Rolls

ACCOMPANIMENTS

Salted Butter, Unsalted Butter

SOUP

Kombu Saffron Seafood Chowder
Asian Flavours Fish Maw & Crabmeat

SALAD

Caesar Salad in Parmesan Wheel

LIVE STATION

Romaine Lettuce, Quail Eggs, Anchovies, Bacon Bits, Parmesan Cheese, Croutons, Classic Caesar Dressing, Prawn, Scallop, Black Mussel

Compound Salads

Cuttlefish Salad, Quinoa, Avocado;
Mussels Escabeche, Charred Corn, Tomato, Arugula, Citrus Dressing;
Fresh Sea Prawn, Chunk Pomelo, Coriander, Peanut, Crispy Garlic Shallot;
Seared Furikake Tuna, Fennel Anise, Ponzu Dressing;
Roma Tomato, Bufala Cheese, Pesto, Cracked Pepper, Maldon Salt, Arugula Leaves

Superfood Bar

BASE

Mesclun, Red Radicchio, Arugula, Iceberg, Baby Spinach

BODY

Zesty Marinated Paneer; Furikake, Soy Vegan Salmon; Fresh Thyme Roasted Mushroom; Wakame, Pickled Plum, Toasted Sesame Seed; Grilled Zucchini, Eggplant, Herbs Oil; Garlic Roasted Broccoli, Almond Flakes

GARNISHES

Piquillo Pepper, Artichoke, Olive, Fava Bean, Squash, Beetroot, Sweet Potato, Baby Potato, Sweet Corn, Cherry Tomato, Pumpkin Seed, Sunflower Seed, Pine Nut, Walnut, Pistachio

DRESSING

Manuka Honey & Yuzu, Passion Fruit & Mango, Miso Ponzu, Sweet Mustard Dressing

CHARCOAL-GRILLED

OUTDOOR BARBECUE

Asian Chimichurri Octopus

Yakitori Chicken Skewer

Spicy Sambal Local Barramundi

Nyonya Barbecued Chilli Bamboo Lobster

WESTERN

Mexican Cous Cous

Cajun Butter Roasted Potato

PERANAKAN-INSPIRED CREATIONS

Baby Squid Homemade Chilli Paste & Bitter Bean

Sweet & Sour Bamboo Lobster

Wok-tossed Prawn in Nyonya Spices & Coconut Sauce

Mud Crab in Hot Chilli Sauce

ASIAN CREATIONS

Wok-tossed Tangy Hot Spices Slipper Lobster

Wok-fried Sichuan Soy Clam

Seasonal Vegetables with Garlic Oyster sauce

Spicy Chilli Crab served with Mantou

XO Sauce Fried Rice

Asian Fish & Chips

Crispy Fried Battered Barramundi, Asian Keffir Lime,
Peanut & Fermented Shrimp Paste Sauce, Calamansi,
Asian Dried Spices Taro Chips

INDIAN

Spicy Lime Masala Snapper

Curried Mango Coconut Black Mussels

Saffron Pulao Rice

SIDES & CONDIMENTS

Garlic Butter Naan, Papadum,
Cucumber Raita, Mango Chutney

SEAFOOD NOODLE BOWL

DO-IT-YOURSELF STATION

NOODLES

Yellow Noodles, Vermicelli Thick Rice Noodles,
Kway Teow, Spinach Egg Noodles

INGREDIENTS

Slipper Lobster, Sea Prawn, Green Mussel, Half Shell Scallop, Quail Egg,
Fishcake, Shanghai Greens, Kangkong, Broccoli, Cabbage, Spinach,
Mushrooms, Beansprouts

SOUP BASE

Laksa Gravy, Prawn Broth

CONDIMENTS

Sambal Chilli, Red Cut Chilli, Pickled Green Chilli, Scallions,
Crispy Fried Shallots, Crispy Fried Garlic, Chilli Bean Sauce

DESSERTS

Chef's Inspiration

À LA MINUTE

Liquid Nitrogen Ice Cream,
Fish Floss, Caramel, Salted Walnut

Chocolate Salted Egg Yolk Lava,
Chocolate Sorbet, Crispy Fish Skin

Cakes

Pandan, Gula Melaka, Smoked Toffee, Mango Passion Pineapple,
Coconut Lime

Citrus Sponge, Yuzu Crèmeux, Jasmine Tea Mousse,
Grapefruit Jelly, Yuzu Ganache

Coconut Almond Dacquoise, Mango Passion
Crèmeux, Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys
Namelaka, Almond Sablés

Lemon Financier, Rose Crème Brûlée, Flamingo Tea
Crèmeux, Blood Orange Mousse

Chocolate Mousse, Chocolate Chiffon, Hazelnut
Praline Feuilletine, Toasted Macadamia

Tarts & Flan

Kopi Bavaroise Hazelnut Praline Crème Tart

Calamansi Coconut Meringue Tart

French Vanilla Custard Tart

Clotted Crème Caramel

Orange Crème Caramel

Shooters

Pineapple Coconut

Framboise Grapefruit

Jivara Coffee Noisette

Rose Vanilla Raspberry

Coconut with Tropical Fruits

Hot Desserts

Portuguese Egg Tart

Pulut Hitam Coconut Milk

Bread & Butter Almond Apricot Pudding

Raspberry Chocolate Pudding

Mixed Berries Clafoutis Tart

Local Classics

Ondeh Ondeh

Kueh Dadar

Kueh Salat

Kueh Rainbow Lapis

Ang Ku Kueh

Assorted Kueh Lapis

Chiffon Cake

Confectionery

Milk Chocolate Almonds
Sea Salt Caramel Almonds
Dark Chocolate Hazelnuts
Ivory Chocolate Hazelnuts
Pistachio Almond Rose Nougat
Colourful Pralines
Cookies

Tropical Fruits

Assortment of four seasonal fruits

Chocolate Fountain

Vanilla Puffs, Marshmallows, Fruits, Cookies

Ice Creams & Sorbets

TOPPINGS

Vanilla Puffs, Fresh Strawberries,
Chocolate Chip Cookies, Marshmallows

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.