



Meat and Foie Gras Fest

1 May – 30 June 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)

Foie Gras and Duck Terrine with Burnt Pineapple and Fruit Caviar
Smoked Duck Salad with Foie Gras Dressing
Thai Beef Salad
Vitello Tonnato
Summer Quinoa Salad
Roasted Beetroot and Apple Salad
Salmon Rilette
Lady's Finger, Chilli Paste

CHEESE PLATTER

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

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



JAPANESE

Assorted Sushi and Maki

Salmon, Tuna, Octopus, Ama Ebi Sashimi

Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Herbal Chicken Soup

Spinach, Egg White Beef Soup

Mushroom Velouté, Foie Gras

Hokkaido Pumpkin Cream Soup

Assortment of Breads, Jam and Butter

MAINS

(Rotation of 7 Types)

Wok Fry Beef, Shimeji Mushroom

Beef Bourguignon

Bulgogi Beef

Beef Japchae

Roasted Chicken with Honey Grain Mustard Cream Sauce

Crispy Roasted Duck with Orange Sauce

Korean Sweet and Sour Pork

Thai Basil Minced Pork

Foie Gras Mushroom Pasta

Crispy Beancurd, Foie Gras, Minced Beef Sauce

Raclette Cheese Potatoes (v)

Miso Soy Mirin Roasted Garden Vegetables (v)

FRIED ITEMS

(Rotation of 3 Types)

Golden Crispy Ebi

Potato Croquette

Vegetable Spring Roll

Chicken Karaage

Squid Ring

CARVING STATION

Chicken Shawarma

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

Mayonnaise
Ketchup
Sichuan Chilli Sauce
Chopped Spring Onion
Chopped Coriander
Fish Sauce
Chilli Flakes
Chilli Sauce
Red Chilli
Soya Sauce

PERANAKAN and LOCAL

(Rotation of 6 Types)

Blue Pea Coconut Rice
Nasi Ulam
Ayam Buah Keluak
Babi Tau Yu
Udang Chilli Garam
Nyonya Chap Chye
Beef Rendang
Curry Fish Head
Udang Kuah Nanas
Chincalok Egg Omelette
Lobster with Signature Sauce
Singapore Chilli Crabs
Steamed Ginger Chicken
Sambal Trio Vegetable

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

(Rotation of 1 Types)

Singapore Laksa with Prawn
Beef Hor Fun

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



BBQ NIGHT

Pan Seared Foie Gras, Berries Compote
Spicy Pork
Tiger Prawn
Vegetables of The Day

THE PATISSERIE

Individual Dessert and Cakes

(Rotation of 8 Types)

Mango Sago Pomelo Pudding
Foie Gras Crème Brûlée
Raspberry Mousse Cake
Chocolate Indulgence
Apple Crumble Tart
Citrus Green Tea Eclair
Pulut Hitam Gâteau
Banana Walnut Cake
Apricot Gâteau
Kopi "O" Cup
Cherry Wine Gâteau
Black Forest Gâteau
Pandan Kaya Cake

Our Signature Delight

Assorted Nyonya Kueh
Durian Penganan

Live Station

Warabi Mochi
Chilled Mochi Coated Sweet Soy Bean Powder Serve with Black Sugar Syrup

DIY Shaved Ice

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

Local Dessert

(Rotation of 3 Types)

Cheng Teng
Nyonya Bubur Cha Cha
Pumpkin Barley
Green Bean Soup
Red Bean Soup
Pulut Hitam

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



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

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