







STARTER

Seafood on Ice

Poached Boston Lobster, Baby Crawfish, Poached Sea Prawns, King Crab Leg, Slipper Lobster, White Clam, Half Shell Scallop, Green Mussel

CONDIMENTS

Lemon Wedges, Calamansi, Lime Dip, Cocktail Sauce, Passion Fruit Chilli Dip, Mustard Dip, Garlic Ginger Soy, Tamarind Mango Salsa, Tabasco

Smoked Fish

Salmon Gravlax, Smoked Mackerel, Smoke Tuna

Butcher Block Charcuterie

Parma Ham, Rosette, Beef Salami, Duck Rillettes, Turkey Ham, Mortadella

Artisanal Bread Counter

Sourdough, Ciabatta, Focaccia, Multigrain, Rye, Baguette, Kimchi Loaf, Salted and Unsalted Echire Butter

Japanese Counter

Sashimi: Salmon, Hamachi, Tuna, Tako, Wasabi, Pink Ginger, Wasabi, Shoyu, Daikon

Nigiri and Maki Roll

Nigiri: Salmon, Tuna, Tako, Ebi, Tamago Maki Roll: Futomaki, California, Kappa Tamago Roll, Spicy Ebi Roll

> Chuka Idako – Seasoned Baby Octopus Edamame

Japanese Bites

Tori Karaage Crispy-fried Breaded Oyster

Compound Salad

Poached Seafood, Fennel, Anise, Grapefruit Segment, Passion Fruit Dressing, Heirloom Tomatoes, Torch Peach, Spicy, Guacamole, Basil and Arugula Leaves, Seared Crushed Pepper Tuna, Tamarind Mango and Fava Bean Salsa, Togarashi Creamy Potato, Bacon and Scallions, Shredded Chicken, Chunk Pomelo, Coriander and Chilli Vinaigrette, Tom Yum Beef Strip, Grilled Onion and Leek, Cucumber, Ginger Dressing

Healthy Salad Bar

Roasted Beetroot, Roasted Pumpkin, Broccoli, Black Olives, Artichokes, Feta Cheese Guacamole, Bocconcini, Cherry Tomato, Cucumber, Corn Kernels, Quail Egg, Parmesan Cheese Crouton, Quinoa and Parsley, Wild Rice and Cranberry, Pearl Barley and Walnut

DRESSINGS

Caesar Dressing, Passion Fruit Dressing, Thousand Island Dressing, Wasabi Lime Dressing, Sesame Dressing, Herbs Vinaigrette, Yuzu Vinaigrette, Balsamic Vinaigrette

SOUP OF THE DAY

Saffron Clam Chowder Smoked Mackerel, Cheese Crostini

CHARCOAL BARBECUE **STATION**

Bamboo Lobster, Mauritian Spices Kikkoman, Rock Sugar, Honey-marinated Pork Jowl Aji Panca Beef Kebab Pineapple Honey-glazed Chicken Gambas al Pil Pil

CONDIMENTS

Corn On The Cob, Green Pepper, Cheese Sauce

Argentinian Choripán

Pork in Spicy Sauce, Grilled Crusty Bread, Chimichurri, Salsa Criolla

LIVE STATION

On Parmesan Wheel: Lobster & Green Asparagus Risotto Black Tobiko and Cress

Salmon Gravlax Savoury Waffle Spicy Avocado, Poached Egg, Truffle Hollandaise, Smoked Paprika, Grapeseed Oil

ASIAN SPECIALS

Wok-fried Spicy Lamb Ribs Cumin Nagaimo, Chinese Herbal Wok-tossed Yakiniku Beef Ponzu Cabbage, Bamboo Shoot

King Prawn Singapore Laksa Rice Noodle, Fish Cake, Quail Egg, Beansprout Tau Pok, Rich Coconut Gravy Cumin

> Spicy Chilli Mud Crab Crispy Golden Mantou

> > X.O. Fried Rice Prawns, Tobiko

Impossible Meat Chilli Bean Udon Noodles

Braised Pork Belly

Orange Chicken with Potato

INDIAN DELIGHTS

Chicken Tikka Masala

Mutter Paneer

Lamb Rogan Josh

ACCOMPANIMENTS Cucumber Raita, Chutney,

Assortment of Naan Bread, Papadum

CARVING STATION

Roasted U.S.D.A. Certified Prime Ribs Mustard, Herb Spices, Red Wine Jus Roasted London Duck Raspberry Jus

WESTERN CLASSICS

Classic French Hachis Parmentier

Macaroni, Cheese Gratin

Spicy Jambalaya Stew Pork Chorizo

Egg Shakshuka

Smoked Paprika, Chicken Ragout, Parsley Cous Cous Chicken

Bacon, Corn

WOOD-FIRED FLAT BREAD

Roasted Duck Naan Bread Tarte Chinese Sausage, Onion, Scallion, Hoisin Sauce

Capricciosa Focaccia Bread

Prosciutto Ham, Olive, Cherry Tomato, Mushroom, Artichoke

Seafood Pizza

Pesto Aioli, Piquillo Pepper, Fennel

INTERNATIONAL CHEESE

CONDIMENTS

Crackers, Nuts, Dried Fruits, Quince Jelly, Grapes Orange Marmalade, Red Cherry Jam, Honeycomb

DESSERTS

Red Berries Charlotte Entremet

Coconut Passion Entremet

Mango Brunt Cheesecake

Chocolate Pot De Cream

Lychee Raspberry Sphere

Vanilla Apricot Panna Cotta

Green Tea Sesame Travel Cake

Strawberry Shortcake

Pistachio Cream Puff

Coffee Opera Cake

Sakura Red Velvet Swiss Roll

Sour Cherry Tart

WARM DELIGHTS

Summer Pudding

Vanilla Chantilly Cream Puff Pastry Apple Tart

Ice Cream Selections Vanilla, Chocolate, Strawberry, Coconut

CONDIMENTS

Choux Puff, Waffle Stick, Strawberry, Marshmallow

Tropical Fruit Platter Selections of Fresh Cut Fruits

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.