

Feast For The Senses Thursday Seafood Extravaganza Dinner

Seafood on Ice

Boston Lobster Sea Prawn Black Mussel Half Shell Scallop White Clam Gong Gong

Sashimi Selection

Tuna Salmon Tako Hokkaido Scallop

Japanese Delights

Signature Salmon Aburi Maki Salmon Sushi Aburi Soft Shell Crab Maki Maki Ebi Fry Egg Cake Sushi Inari Sushi Roll California Roll

DIY Wellness Salad Bar

Arugula, Butter Lettuce, Romaine Lettuce 🦻

Condiments:

Thousand Island, Goma, Yuzu Dressing, French Dressing, Italian Dressing, Extra Virgin Olive Oil, Balsamic Vinegar

Cold Section

Wild Mushroom and Truffle Salad >>
Marinated Smoked Duck with Fermented Kimchi

Italian Seafood Salad with Fresh Herbs ®

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Organic Barley Salad with Spring Pea and Kidney Beans 🦫



Charcuterie

Spanish Ibérico Whole Leg Ham — Pork Salami — Beef S<mark>a</mark>lami

Condiments:

Cornichons, Cocktail Onion, Marinated Olive, Caramelised Onion

European Cheese Corner

Gorgonzola, Brie, Reblochon, Taleggio, Comte, Chevre, Manchego

Condiments:

Nuts, Dried Fruits, Fresh Grapes

Artisanal Bread

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian 100 Days Grain-fed Angus Tomahawk in Bone Marrow Sauce

Baked Salt-Crusted Sustainable
Barramundi with Lemon Butter Sauce

Roasted Pork Prime Ribs along with Cherry Pan Sauce

Western Mains

Boston Clam Chowder 🎡 🗐

Smoked BBQ Beef Brisket

Seafood Doria (Rice Gratin) @ 🗐

Spanish Garlic Sea Prawn 🕸

Cheesy Au Gratin Potato 🤛 🗐

Roasted Root Vegetables >

Macaroni & Cheese

Chicken and Fish Nugget with Tangy Cilantro Creamy

Condiments:

Dijon Mustard, Whole Grain Mustard, Horseradish, English Mustard

Oyster Craze

Baked Oyster Mornay

Deep Fried Oyster

Oyster Mee Sua with Condiments

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Live Station

Lobster Burger served with

Truffle Fries and Lemon Wedges

Chicken Shawarma

Asian Delights

Seafood Treasure Soup 🎡 🤄

Braised Pork Trotters in Aged Vinegar & Old Ginger 🚗

Trio Eggs Spinach with Superior Stock Chicken Broth ⊕ • •

Singapore Chilli Crab Served With Golden Mantou 🌑 🖣

Szechuan Mala Fish Stew

Crab Meat Fried Rice @ in

Braised Fish Seafood Noodles in Egg White Sauce 🌑 🔄

Freshly-Steamed Dim Sum Station

Assorted Daily Dim Sum

Satay Selection

Chicken And Beef Satay
Grilled Otah Otah

Condiments:

Peanut Sauce, Cucumber, Red Onion, Lontong Rice

Noodle Station

Beef Noodles Singapore Laksa ⊕ ₱ ₽ Vegetable Noodle Soup ๖

Roast Station

Braised Soya Chicken
Crispy Pipa Duck
Roasted Pork Belly













Indian Station

Chana Masala 🤛 🖺

(Made with Chickpea, and Mixed Indian Spice)

Chicken 65

(Deep Fried Chicken Marinated in Various Spices)

Bengali Fish Curry

(Made from Mustard Paste, Ginger Garlic Paste, Potato, Egg Plant)

Keema Matar

(Blend of Minced Lamb, Green Pea, To<mark>mat</mark>o, Masala Chili Powder, Corian<mark>der)</mark>

Palak Paneer 🤛 🗐

(Made of Indian Cottage Cheese, Spinach, Garlic Paste, Tomato, Cream)

Saffron Rice 🤛 🗐

(Basmati Rice with Whole Spices, Herbs and Green Peas)

Tandoori Prawn 🛞 🗐

(Marinated in Yogurt, Chili Powder and Garam Masala Powder)

Calamari Tawa Masala 💚 🗐

(Fried Squid Coated with Spices and Herbs)

Pastry Section

Tiramisu Fruit Trifle **Black Forest Rocky Road** Namelaka Orange **Durian Cake** Cheesecake **Chocolate Fudge Mango Charlotte Pecan Nuts Tart** Opera Vanilla Crème Brûlée **Brownie** Mochi **Pulut Hitam** Coffee Chocolate Roulade Osmanthus Jelly Sago Gula Melaka Litchi Pudding **Onde Onde** Ang Ku Kueh Mango Sticky Rice **Kuih Lopes**

Fresh Cut Fruits

Watermelon Hami Melon Pear Green Apple