

**DINNER
ONLY**Unlimited Fresh
Durians at our
Outdoor Live
Station!**SG60**

DURIAN FIESTA

featuring International Delights

14 July to 14 September 2025

LUNCH

Monday to Saturday

Adult: \$72⁺⁺ | Child: \$36⁺⁺**DINNER**

Friday & Saturday

Adult: \$128⁺⁺ | Child: \$64⁺⁺

Sunday to Thursday

Adult: \$118⁺⁺ | Child: \$59⁺⁺**08 to 09 August 2025****LUNCH**1st Diner Adult: \$82⁺⁺ | 2nd Diner Adult: \$6⁺⁺
Child: \$41⁺⁺**08 to 10 August 2025****DINNER**1st Diner Adult: \$128⁺⁺ | 2nd Diner Adult: \$60⁺⁺
Child: \$64⁺⁺

Children 5 and under dine for free

Durian Highlights

Western*(3 Chef's Choices of the Day)*

Cheesy Pasta with Durian
Gratin Parmigiana Durian
Durian Sweet Potato Tartlet
Savoury Durian Pancake
Roasted Chicken with Durian Glaze
Slow-roasted Beef with Durian Infused Jus
Pork Collar with Durian and Thyme Jus
Durian Feuilles de Brick
Durian Mushroom Vol-au-Vent
Durian Quiche
Durian Cranberry and Cheese Pizza
Roasted Seabass with Durian Beurre Blanc

Asian*(2 Chef's Choices of the Day)*

Durian Kampung Fried Rice
Durian Laksa
Malay-style Seabass in Spicy Turmeric Durian Coconut Sauce
Sambal Tempoyak Prawns with Petai
Spicy Fried Chicken in Spicy Durian Sambal
Malay-style Roasted Chicken with Durian and Coconut

Desserts

(3 Chef's Choices of the Day)

Durian Mousse Cake
Pandan Durian Swiss Roll
Chocolate Durian Swiss Roll
Durian Crêpe
Durian Cream Puff
Durian Panna Cotta
Durian Pengat
Durian Crumble
Durian Crème Brûlée
Fried Durian Ball

Live Station

(1 Chef's Choice of the Day)

Bingsu with Durian Ice Cream and Condiments
Freshly Made Waffles with Durian Ice Cream

Ice Cream

Durian Cheesecake 
Durian Pengat 
Chendol 

INTERNATIONAL

Seafood Island

(4 Chef's Choices of the Day)

Freshly Shucked Irish Oysters *(Only for dinner)*
Snow Crab Legs *(Only for dinner)*
Chilean Scallop
Chilled Prawn
Flower Clam
Black Mussel
Green Lips Mussel

Selection of Condiments

Lemon Wedge, Cocktail Sauce, Red Wine Vinaigrette, Shallot Balsamic, Wasabi Mayo

Healthy Corner Green Leaves Lettuce

(4 Chef's Choices of the Day)

Mixed Mesclun Salad
Green Kale
Romaine
Baby Spinach
Arugula
Red Chicory

Choice of Companions (3 Chef's Choices of the Day)

Heirloom Tomato | Chargrilled Vegetable | Preserved Beetroot | Preserved Artichoke
Pickled Mushroom | Pickled Onion | Marinated Citrus Olive | Sundried Tomato | Sweet Corn
Edamame | Haricot Bean | Japanese Cucumber | Pumpkin Seed | Sunflower Seed
Toasted Walnut | Dried Cranberry | Crispy Bacon | Japanese Mustard

Choice of Dressings (4 Chef's Choices of the Day)

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing
Italian Dressing | Honey Mustard | Asian Dressing | Japanese Vinegar

Appetisers

(5 Chef's Choices of the Day)

Smoked Chicken | Tomato
Asian Noodle Salad | Spring Onions
Asparagus Salad | Tomato Tapenade
Red-skinned Potato Salad | Gherkin | Mustard
Smoked Duck | Orange | Prune
Carrot Salad | Raisins | Lime
Organic Chicken Salad | Green Apple | Sweet Mayonnaise
Tuna Tataki | Rocket Salad
Mushroom Confit | Roasted Walnuts
Caprese Salad | Mozzarella
Pasta | Basil Pesto | Courgette

Cheese Selection

(3 Chef's Choices of the Day)

Brie
Camembert
Cheddar
Port Salut
Danish Blue
Marinated Feta
Marinated Bocconcini
Choice of Condiments:
Bread Sticks | Crackers | Grapes

Live Stations

(2 Chef's Choices of the Day)

Herb Crusted Roasted Beef
Australian Beef Striploin with Red Wine Jus
Grain-fed Beef Ribeye with Port Wine Jus
Bavarian Whole Roast Chicken
Slow Roasted Lamb Leg with Rosemary Jus

Flavours of Japan Sashimi

Hamachi *(Only for dinner)*
Salmon
Tuna
Octopus

Tempura

(3 Chef's Choices of the Day)

Young Corn
Eggplant
Sweet Potato
Enoki Mushroom
Crispy Maki
Shishamo
Prawn

Cold Noodles

(1 Chef's Choice of the Day)

Soba Noodle, Kani Salad, Spring Onion
Cold Udon, Seaweed, Quail Egg
Soba Noodle, Goma Dressing

Asian Specialities Soup

(1 Chef's Choice of the Day)

Double-boiled Herbal Chicken
Angelica Sinensis Black Chicken
Cordyceps Flower Chicken
Szechuan Hot and Sour Seafood
Chinese-style Seafood Chowder
Chinese-style Mushroom Chowder
Double-boiled Herbal Pork Rib
Winter Melon Chicken

Noodles

(1 Chef's Choice of the Day)

Signature Laksa
Penang Prawn Mee
Bak Chor Mee
Lor Mee

Prawns

(1 Chef's Choice of the Day)

Kam Heong Prawn
Sweet and Sour Prawn
Chinese Herbal Prawn
Black Pepper Prawn
Nyonya Tamarind Prawn
Sambal Petai Prawn
Kung Po Prawn
Szechuan Peppercorn Prawn
Butter Curry Prawn
Salted Egg Prawn
Wasabi Tobiko Prawn

Fish and Clams

(1 Chef's Choice of the Day)

Teochew Style Poached Fish
Nyonya Steamed Fish
Asam Pedas Fish
Sweet and Sour Fish
Fried Fish with Fermented Black Bean
Ginger Scallion Fish Thai Style
Fish with Shredded Fruit and Pomelo
Teriyaki Fish with Crispy Ginger
Home-style Poached Fish
Steamed Fish with Ginger and Coriander
Sweet Basil Clam
Kam Heong Sweet Clam
Clam in Chinese Wine Broth

Poultry

(1 Chef's Choice of the Day)

Spicy Soy Sauce Braised Chicken
Boneless Lemon Chicken
Crispy Chicken with Orange Sesame
Sesame Oil Black Fungus Chicken
Szechuan Fried Chicken
Prawn Paste Chicken
Butter Curry Chicken

Vegetables

(1 Chef's Choice of the Day)

Braised Tofu and Seasonal Vegetables
Braised Mushroom and Spinach
Lo Han Vegetable
Nyonya Chap Chye
Kai Lan with Salted Fish
Wok-fried Broccoli with Crispy Garlic
Spinach with Trio Egg Gravy
Crispy Yam Ring with Gluten Meat and Vegetable Bean Curd
Four Treasure Vegetables
Fried Sweet Pea and Mushroom
Wok-fried Seasonal Vegetables with Nut
Braised Chinese Cabbage with Julienne Ham
Stir-fried Cabbage with Dried Red Chilli

Pork

(1 Chef's Choice of the Day)

Braised Sweet Soy Sauce Pork Belly
Stir-fried Pork Belly with Leek
Braised Pork Trotter in Black Vinegar
Signature Pork Knuckle with Groundnuts
Braised Pork with Yam
Honey Soy Pork Rib
Prawn Paste Pork Rib
Sweet and Sour Pork
Spicy Braised Pork Intestine

Barbeque

(1 Chef's Choice of the Day)

Roasted Chicken
Crispy Pork Belly
Roasted Duck
Spicy Braised Chicken
Braised Duck

Indian Spice and Tandoor Tandoori

(1 Chef's Choice of the Day)

Prawn
Fish
Lamb Kofta

Naan

(1 Chef's Choice of the Day)

Plain

Garlic

Butter

Rice

(1 Chef's Choice of the Day)

Biryani

Cumin

Pulao

Yellow

Dal

(1 Chef's Choice of the Day)

Dal Pachranga

Palak Dal

Dal Tadka

Dal Makhani

Vegetables

(1 Chef's Choice of the Day)

Aloo Gobi

Vegetable Korma

Aloo Capsicum

Palak Kadai

Chicken and Lamb

(1 Chef's Choice of the Day)

Butter Chicken

Kadai Chicken

Chicken Tikka

Lamb Rogan Josh

Mutton Rendang

Malay Savoury

(1 Chef's Choice of the Day)

Soto Ayam

Chicken Kicap Manis

Wagyu Beef Cheek Rendang

Mutton Kurma

Prawn Curry

Curry Squid

Sambal Egg

Steamed Lady Finger

Chicken Kapitan

Beef Kicap Manis Berempah

Mutton Rendang

Prawn Lemak

Sambal Sotong

Egg Kurma

Stir-fried Cabbage

Chicken Curry with Potato

Beef Gula
Lamb Shank Kurma
Prawn Sweet and Sour
Squid Kicap Manis
Egg Curry
Brinjal Gulai

Sweet Delights Whole Cake

(4 Chef's Choices of the Day)

Strawberry Shortcake
Chocolate Praline Cake
Kue Lapis
Carrot Cake with Cheese
Chocolate Brownies
Pandan Layer Cake
Red Velvet Cake

Individual Dessert

(2 Chef's Choices of the Day)

Crème Caramel
Traditional Fruit Cake
Chocolate Fudge Cake

Cold Desserts

(1 Chef's Choice of the Day)

Aloe Vera Ice Jelly
Cold Cheng Teng
Raspberry Lychee Jelly

Hot Pudding

(1 Chef's Choice of the Day)

Traditional Butter Pudding
Croissant Bread Pudding
Chocolate Pudding

Crème Brûlée

(1 Chef's Choice of the Day)

Mixed Berries Crème Brûlée
Pandan Crème Brûlée

High Celsius Desserts

(1 Chef's Choice of the Day)

Strawberry Almond Crumble
Fried Sesame Ball

Ice Cream

(1 Chef's Choice of the Day)

Vanilla Ice Cream
Strawberry Ice Cream
Chocolate Ice Cream

Chocolate Fountain

Assorted Rainbow Marshmallows
Fresh Fruits
Sweet Biscuits