



11 – 12 May 2024
**MOTHER'S DAY
LUNCH & DINNER**

APPETIZER

Smoked Salmon Roulade
Citrus Scallop Crudo
Crab Meat Apple Waldorf Salad
Prosciutto e Melone

SALAD BAR

COLD CUTS & ARTISAN CHEESE

Seasonal Artisan Cheese Selection
Smoked Salmon
Salami
Mortadella
Bresaola
Coppa

SEAFOOD ON ICE

Boston Lobster
Snow Crab
Prawns
Half Shell Scallop
Cherry Clam
Sea Whelk
Black Mussels

JAPANESE

Salmon
Tuna
Tako
Assorted Sushi
Assorted Maki

SOUP

Lobster Bisque
Bak Kut Teh

LIVE STATION

Chicken Shawarma
Tagliatelle Pasta with Truffle Butter



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CARVING STATION

Slow Roasted Australian Angus Bone-In Prime Rib
served with rosemary roasted potatoes and port wine gravy

Fennel and Orange Roasted New Zealand Lamb Leg
served with roasted carrots and mint sauce

Mala Spice Crusted Norwegian Salmon Fillet
served with dill cream and tomato salsa

CHARCOAL GRILL & STOVE

Mentaiko Baked US Oysters
Garlic & Chilli Marinated Prawn
Moroccan Spiced Pork Belly
Soy Marinated Chicken Wings
Chicken Satay
Chicken Bratwurst

INDIAN

Sri Lankan Crab Curry
Butter Chicken Masala
Saffron Basmati Rice
Assorted Naan Bread
Indian Pickles
Raita
Papadum

MALAY

Sambal Sotong Kembang
Lemongrass Fried Chicken
Nasi Lemak
Assorted Crackers

CHINESE

Braised Duck
Soya Braised Pork Belly with Tau Pok and Egg
Fermented Bean Paste Fish
Wok-Fry Sambal Petai Prawn
Teochew Lala
Chye Poh Omelette
Plain & Sweet Potato Porridge

*served with salted egg, haebee hiam, dace fish, braised peanut,
preserved olive, preserved beancurd, and shallot*



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NOODLE

Signature Singapore Laksa
Prawn Mee

ROAST STATION

Roast Pork
Hainanese Chicken Rice

LIVE STATION

Deep Fried Crispy Durian Fritter

SEASONAL SPECIAL

Winter Melon Hashima with Red Dates
Mango Aiyu
Yuzu Ivory
Crème Caramel
Vanilla Fruit Flan
Assorted Tea Macaroon

CAKE

Mille Crepe
Signature Mango Cake
New York Cheese Cake
Pandan Chiffon Cake
Lychee Rose Short Cake
60% Hazelnut Chocolate Mousse

ICE CREAM

Vanilla
Chocolate
Raspberry Sorbet
served with chocolate pearl, rainbow rice and nuts

HOT

Berries Chocolate Pudding
Rum and Raisin Bread Pudding
served with vanilla sauce