



Fri & Sat, 6pm to 10pm Adult \$78++ | Child \$39++ LIVE BBQ STATION

CRUSTACEANS SEAFOOD

Poached Tiger Prawns, Poached Green Lip Mussel, Poached Pink Scallop, Pacific White Clam, Alaskan Snow Crabs and Baby Crawfish

Boston Lobster

JAPANESE CORNER

Selection of Sushi, California Maki, Futo, Maki Roll

RAMEN CORNER

Rich and creamy Tonkotsu Ramen Broth Choice of noodles: Japanese Ramen / Udon Selection:

Narutomaki, Kernel Corn, Shiitaki Mushroom, Leek, Soya Marinated Quail Egg, Spinach, Japanese Char Siew, Wakame Condiment: Spring Onion, Nori Seaweed, Ajitsuke Menma

SALAD & APPETIZERS

Norwegian Smoked Salmon Platter
Alaskan Snow Crab Stick with Kernel Corn Salad
Chilled Tofu with Sesame Dressing & Bonito Flakes
Mediterranean Spring Salad
Caesar Salad with Condiments
Simple Greens Salad Lettuce with selection dressing
(Balsamic Vinaigrette, Japanese Roasted Sesame, 1000 island, Caesar Dressing)



FROM SOUP KETTLE

Manhattan Clam Chowder
Selection of Whole Bread and Roll Station
Selection of Bread:
Soft Sweet Bun & Bread Rolls

ALFRESCO BARBEQUE (Weekend)

Slipper Lobster
Ocean Scallop
Jumbo Red Leg Prawns
Fish Otak-otak
Squid Otak-otak
Wagyu Beef Sausage
Chicken Cheese Sausage
Sambal Sotong
Rosemary & Garlic Marinated Lamb Chop
Citrus BBQ Chicken Wing
Corn on Cob

CRAVING STATION

Mediterranean Style Marinated Australia Black Angus Sirloin Provençal-Roasted Leg of Lamb Chicken Bratwurst Sausage Chicken Cheese Sausage

Sauce & Condiment:

Curry Wurst Sauce

Dijon Mustard

Tomato Ketchup

Chili Sauce

Mint Jelly

Pickles Cucumber & Onion Relish

Roasted Beef Prime Ribs with Peppercorn Sauce



HOT MAINS

Mediterranean Baked Fish with Tomatoes and Capers Wok-fried Signature Salted York Crabs Nikujaga (Japanese Beef Stew) Japanese Chicken Curry Japanese Rice with Pickles & Daikon Linguine Pasta alle Vongole Crawfish, Mussel & Chorizo Paella Rice with Spring Pea Oriental Tangy Lobster Ball with Citrus Sauce Szechuan Style Kong Po Frog Bull Daily Wok -fried Seasonal Vegetable Chicken Satay Condiments Ultimate Seafood Pizza Mediterranean Style Vegetarian Pizza Baked US Rock Oyster with Mentaiko Hollandaise

DESSERTS

Mascarpone Mango Swiss Roll Nutella Chocolate Tart Yuzu Cheesecake Signature D24 Durian Puree with Gula Melaka Japanese Mochi Hokkaido Milk Puddina Chocolate Praline Tower Azuki Bread & Butter Pudding Pineapple Rambutan with Basil Seed, Passion Fruits Drink **Assorted Tropical Fruits**

Chocolate Fountain

Dried Apricot, Seedless Green Grape, Rock Melon, Marshmallow **Ice Cream Selection** Double Chocolate, Coconut, Thai Tea, Caramel Brownies **SWEETS TEMPTATION LIVE** Green Tea Chocolate Lava Cake

Coffee / Tea