

# ITALIAN Corner

## LUNCH

Monday - Saturday

Adult: \$68++ Child: \$34++

## DINNER

Sunday - Thursday | Friday - Saturday

Adult: \$98++ Child: \$49++

Adult: \$108++ Child: \$54++

## LUNCH

### Salad

Serrano Ham and Arugula Salad with Pomegranate Salsa  
Lemony Chickpea Salad  
Fennel and Citrus Dressing

### Garden Green Salad

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun Mix

#### Condiments

Heirloom Tomato | Citrus Olives | Sundried Tomatoes | Green Peas | Edamame | Haricot Beans  
Japanese Cucumber | Corn Kernel

#### Choice of Dressing:

Thousand Island | Aged Balsamic Vinaigrette | Italian Dressing | Honey Mustard | Asian Dressing

### Caesar Salad

Romaine Lettuce | Caesar Dressing | Crispy Bacon | Shaved Parmesan Cheese

### Gourmet Meat Platter

Applewood Smoked Salmon | Smoked Marlin  
Honey Chicken Cold Cut | Smoked Turkey

#### Condiments

Sun-Dried Tomatoe | Olive | Caper | Char-Grilled Pepper

### Cheese Selection

Brie | Cheddar | Port Salut | Marinated Feta | Goat Cheese

#### Condiments

Pumpkin Seed | Sunflower Seed | Toasted Walnuts | Dried Cranberry  
Bread Stick | Cracker | Grape | Dried Apricot

### Japanese Selections

#### Sashimi

Tuna | Salmon | Octopus

#### Sushi and Maki Rolls

Assorted Maki Sushi Rolls | Californian Roll | Aburi Sushi

#### Condiments

Soya Sauce | Wasabi | Pickled Ginger

### Tempura Station

Prawn | Pumpkin | Sweet Potato | Enoki Mushroom | Crispy Maki Roll

#### Condiments

Grated Daikon | Warm Tempura Sauce

### Seafood on Ice

Chilled Tiger Prawn | N.Z. Lips Mussel | Spanish Black Mussel | Scallop with Roe

#### Condiments

Cocktail Sauce | Tomato Salsa | Tartar Sauce | Mignonette Dressing  
Thai Nam Jim Sauce | Mala Dip | Thai Green Chilli Dip | Wasabi Dip | Lemon Wedge | Tabasco

### Hot Selection

Italian Braised Beef with Yukon Gold Potato  
Chicken Scallopini with Mushroom Cream Sauce  
Risotto Cake with Tomato Concasse  
Potato Gratin

### Soup of the day

Italian White Bean Soup

### Carving Station

Roasted Herbs Marinated Chicken  
Oven-Roasted Beef Striploin  
Home-Style Roasted Vegetable

#### Condiments

Rosemary Jus | Red Wine Jus | Pommery Mustard | Dijon Mustard | Horseradish

### Pasta Station

Freshly Cooked Tortellini with Morel Mushroom Cream  
Mozzarella and Basil Pesto Pizza

### Singapore Local Delight

Crispy Whole Seabass with Assam Sauce  
Wok-fried Salted Egg York Baby Squid, Crispy Curry Leave

Crispy Boneless Chicken, Lemon Sauce

Crispy Yam Ring, Sautéed Prawn, Cashew Nut

Braised Tofu and Seasonal Vegetable

Fragrance Jasmine Rice

### Asian Barbecue Counter

Crispy Pork Belly  
Barbecue Pork Char Siew

Chinese Sausage

### Healthy Soup

Double Boiled Chicken Herbal Soup

### Noodle Station

Signature Laksa

Prawn | Cockle | Fish Cake | Quail Egg | Bean Sprout | Tau Pok | Sambal Chilli | Laksa Leave

### Indian Spice and Tandoor

Plain and Garlic Naan

Chicken Kebab

Biryani Rice

Dal Makhani

Aloo Gobi

Tandoori Fish Tikka

Beef Rendang

Assorted Indian Chips

### Sweet Delights

Tiramisu

Cannoli

Linzer Torte

Espresso Crème Brûlée

Cappuccino Mousse Cake

Marble Pound Cake

Pandan Chiffon Cake

Mango Sago Pomelo

Jackfruit Crumble Tart

Fresh Fruit Platter

### Hot Dessert

Pineapple and Banana Crumble

Red Bean and Sago Soup

### Chocolate Fountain

Assorted Rainbow Marshmallow

Dried Mango | Dried Kiwi | Melon

### Live Station

À La Minute Lemon Pancake

Banana Compote | Berries Compote

Assorted Ice Cream

# FoodCapital

# ITALIAN Corner

## DINNER

### Salad

Serrano Ham and Arugula Salad with Pomegranate Salsa *(Friday and Saturday Dinner)*  
Antipasto Salad with Bocconcini and Green Olive Tapenade *(Friday and Saturday Dinner)*  
Tomato, Haricots Verts and Potato Salad  
Home-Smoked Duck with Rock Melon and Dried Fruits served with Sweet Mustard

### Garden Green Salad

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun Mix  
*Condiments*

Heirloom Tomato | Citrus Olives | Sundried Tomatoes | Green Peas | Edamame | Haricot Beans  
Japanese Cucumber | Corn Kernel

### Choice of Dressing:

Thousand Island | Aged Balsamic Vinaigrette | Italian Dressing | Honey Mustard | Asian Dressing

### Caesar Salad

Romaine Lettuce | Caesar Dressing | Crispy Bacon | Shaved Parmesan Cheese

### Gourmet Meat Platter

Poached Whole Salmon *(Friday and Saturday Dinner)*  
Heirloom Tomato Relish, Micro Cress, Sweet Mustard Sauce, Nam Jim Sauce

### Honey Chicken Cold Cut

Smoked Turkey

Sun-Dried Tomato, Olive, Caper, Char-Grilled Pepper

### Cheese Selection

Brie | Cheddar | Port Salut | Marinated Feta | Goat Cheese

### Condiments

Pumpkin Seed | Sunflower Seed | Toasted Walnut | Dried Cranberry  
Bread Stick | Cracker | Grape | Dried Apricot

### Japanese Selections

#### Sashimi

Hamachi *(Friday and Saturday Dinner)*

Tuna | Salmon | Octopus

#### Sushi and Maki Rolls

Assorted Maki Sushi Rolls | Californian Roll | Aburi Sushi

### Condiments

Soya Sauce | Wasabi | Pickled Ginger

Chuka Hotate Himo | Chuka Idako

Soba Noodle with Green Onion and Grated Daikon, Soba Sauce

### Tempura Station

Prawn | Pumpkin | Sweet Potato | Enoki Mushroom | Crispy Maki Roll

### Condiments

Grated Daikon | Warm Tempura Sauce

### Seafood on Ice

Baby Lobster *(Friday and Saturday Dinner)*

Japanese Oyster | Chilled Tiger Prawn

N.Z. Lips Mussel | Spanish Black Mussel

Snow Crab Leg | Scallop with Roe | Flower Clam

### Condiments

Cocktail Sauce | Tomato Salsa | Tartar Sauce | Mignonette Dressing

Thai Nam Jim Sauce | Mala Dip | Thai Green Chilli Dip | Wasabi Dip | Lemon Wedge | Tabasco

### Hot Selection

Italian Braised Beef with Yukon Gold Potato *(Friday and Saturday Dinner)*

Chicken Scallopini with Spicy Tomato Sauce *(Friday and Saturday Dinner)*

### Soup of the day

Italian Clam Chowder Soup

### Carving Station

Balsamic Tomato Roasted Whole Chicken *(Friday and Saturday Dinner)*

Frutti Di Mare Pizza *(Friday and Saturday Dinner)*

Oven-Roasted Grain Beef Ribeye

Home-Style Roasted Vegetable

### Condiments

Rosemary Jus | Red Wine Jus | Pomery Mustard | Dijon Mustard | Horseradish

### Pasta Station

Spaghetti | Rigatoni | Penne,

### Choice of:

Basil Pomodoro | Aglio Olio

### Singapore Local Delight

Chilli Crab, Crispy Flower Bun *(Friday and Saturday Dinner)*

Steamed Whole Seabass, Preserved Bean Sauce

Hong Kong Kai Lan with Mushroom

Braised Nyonya Chap Chye with Glass Noodle

Steamed Jasmine Rice

### Asian Barbecue Counter

Crispy Pork Belly

Braised Soy Chicken

Chinese Sausage

### Soup

Crabmeat and Fish Maw Soup with Superior Black Vinegar

### Noodle Station

Signature Laksa

Prawn | Cockle | Fish Cake | Quail Egg | Bean Sprout | Tau Pok | Sambal Chilli | Laksa Leave

### Indian Spice and Tandoor

Plain and Garlic Naan

Ikan Tikka

Yellow Dal

Palak Paneer

Biryani Rice

Butter Chicken

Papadum | Prawn Cracker | Emping

### Condiments

Mix Raita | Mix Pickle | Mango Chilli Chutney | Country Style Tomato Chutney

Sliced Onion | Green Chilli | Lemon Wedge | Mint Chutney

### Sweet Delights

Classic Tiramisu

Cannoli

Linzer Torte

Espresso Crème Brûlée *(Friday and Saturday Dinner)*

Cappuccino Mousse Cake *(Friday and Saturday Dinner)*

64% Chocolate Cake

Red Velvet Cake

Orange Chiffon Cake

Osmanthus Konnyaku

Pandan Layer Cake

Orange Panna Cotta

Chilled Mango Sago Cream with Pomelo

Fresh Fruit Platter and Whole Fruit

### Hot Dessert

Bread and Butter Pudding, Vanilla Sauce

Green Bean and Sago Soup

### Chocolate Fountain

Assorted Rainbow Marshmallow

Dried Mango | Dried Kiwi | Melon

### Live Station

À La Minute Croffle *(Friday and Saturday Dinner)*

Tiramisu *(Friday and Saturday Dinner)*

Gelato

Vanilla | Chocolate