

ITALIAN Corner

DINNER

Sunday - Thursday

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

Friday - Saturday

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

1 May - 31 May 2024

12 May 2024 (Sunday)

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

Salad

Serrano Ham and Arugula Salad with Pomegranate Salsa *(Friday and Saturday)*

Antipasto Salad with Bocconcini and Green Olive Tapenade *(Friday and Saturday)*

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 Tomato | 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 Salmon Fillet *(Friday and Saturday)*

Heirloom Tomato Relish, Micro Cress, Sweet Mustard Sauce, Nam Jim Sauce

Honey Chicken Cold Cut

Smoked Turkey

Sun-Dried Tomato, Olive, Capers, 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 Selection

Sashimi

Hamachi *(Friday and Saturday)*

Tuna | Salmon | Octopus

Sushi and Maki Rolls

Assorted Maki Sushi Roll | California 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

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

Condiments

Grated Daikon | Warm Tempura Sauce

Seafood on Ice

Baby Lobster *(Friday and Saturday)*

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 (4 Chef's Choice of the Day)

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

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

Risotto Cake with Tomato Concasse

Potato Gratin

Vegetable Lasagna

Roasted Potato

Soup of the day (1 Chef's Choice of the Day)

Italian Clam Chowder Soup

Italian Minestrone Soup

Cream of Tomato Soup

Mushroom Soup

Carving Station

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

Frutti Di Mare Pizza *(Friday and Saturday)*

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 (5 Chef's Choice of the Day)

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

Steamed Whole Seabass, Preserved Bean Sauce

Hong Kong Kai Lan with Mushroom

Braised Nyonya Chap Chye with Glass Noodle

Stir-Fried Pork with Black Pepper Sauce

Ginseng Herbal Chicken

Teochew Style Poached Fish

Steamed Jasmine Rice

Asian Barbecue Counter

Crispy Pork Belly

Braised Soy Chicken

Chinese Sausage

Soup (1 Chef's Choice of the Day)

Crabmeat and Fish Maw Soup with Superior Black Vinegar

Winter Melon Soup

Bak Kut Teh

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

Espresso Crème Brûlée *(Friday and Saturday)*

Cappuccino Mousse Cake *(Friday and Saturday)*

Tiramisu

Cannoli

Linzer Torte

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 (1 Chef's Choice of the Day)

Croffle Tiramisu Cream served with gelato *(Friday and Saturday)*

Lemon Pancake served with compote and gelato

Waffle served with compote and gelato