



**She11 We (Available for Dinner daily)**  
**26 July – 1 September 2019**

**\$88++/per adult**



**Tossed Appetizer**

Grilled Octopus with Pickled Cucumber and Wafu Dressing  
Tuna Nicoise Salad  
Thai Style Vermicelli Salad with Grilled Seafood  
Chilled Prawns with Mango Salsa

**Master Butcher Premium Cold Cuts Platter**

Beef Pastrami  
Assorted Cold Cuts  
Honey Glazed Ham  
Smoked Salmon

**Menu subject to changes & availability of fresh produce**

### **Airflown Salad Station**

Red Chicory / Green Frisee / Belgium Endive / Coral Lettuce / Red Frisee / Ice Berg  
Kalamanta Olives / Queen Olive / Black Olive / Caper Berry / Cornichon / Gherkin / Pickled Pearl  
Onion  
Mixed Capsicums / Cherry Tomatoes / Telegraph Cucumber / Sweet Corn Kernel / Grilled Marinated  
Artichokes

Thousand Island Dressing / Italian Dressing / French Dressing / Ranch Dressing

### **Japanese Sushi and Fresh Cut Sashimi (3 Types Daily)**

A Variety Temaki Sushi, Maki Rolls and Sashimi  
Served with - Shoyu, Wasabi, Pink Pickled Ginger  
Assorted Tsukemono  
Tuna, Mackerel, Tako, Salmon

### **Mini Bara Chirashi Bowl**

Assorted Sashimi Cubes with Flying Fish Roe on Japanese Rice

### **Abundance of Ocean Gems on Ice**

Sweet Sea Prawns, Mud Crab, Spanner Crab, Australian Yabbies, Sea Whelk, Flower Crab  
Snow Crab Leg, Half Shell Sea Scallops, Half Shell Green Mussels, Flower Clams  
Live Seasonal Japanese Oysters on Ice with Condiments  
Served with – Lemon Wedges, Mignonette, Spicy Hot Sauce, Cocktail Sauce, Tabasco Sauce

### **Action Station**

Wok Fried Vegetables with Oyster Sauce / Sambal  
King Oyster, Broccoli, Capsicum, Carrots, Bok Choy, Garlic, Sweet Peas

### **Traditional Farm Cheese Station**

Brie/ Camembert / Blue Cheese / Goat Cheese / Manchego / Peach & Apricot Cheese / Porter Cheese  
Lavosh/ Grissini/ Ciabatta/  
Table Water Cracker / Walnuts / Hazelnuts  
Crudities Stick, Dried Apricot, Dried Apple, Grapes

### **One Farrer Baker's Baskets**

Artisanal Bread Loaves and Rolls  
Cranberry Dinner Roll  
Multigrain Bun  
Portion Butter / Portion Margarine

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### **Pizza from the Oven**

Frutti di Mare

Mussel, Prawns, Squids Tomato Sauce, Chopped Basil and BBQ Sauce  
Vegetarian Pizza

### **Steamed Dim Sum Basket**

Steamed Seafood Siew Mai with Tobiko Roe  
Seafood Dumpling with Vinegar and Ginger

### **From The Fryer**

Crispy Fish Fillet with Wasabi Mayo  
Crab Claw with Thai Chilli Sauce  
Deep-fried Seafood Beancurd  
Fried Ebi Prawn

### **Soup Station**

England Clam Chowder  
Seafood Tom Yum Soup

### **Chinese Roasted Station (3 Type Daily)**

Poached Chicken, Roasted Duck, Roasted Pork, Soy Chicken, Roasted Kurobuta Char Siew  
Chicken Rice & Condiments

### **Local Station (Rotational 5 Types Daily)**

Seafood Fried Rice with Conpoy  
Braised Glass Noodle with Seafood  
Wok Fried Seasonal Vegetables with Mushrooms  
Black Pepper Crayfish with Seafood  
Braised Pork with Leek and Beancurd  
Steam Barramundi with Teochew Style / Superior Sauce / Hot Bean Paste  
Lemon Grass Venus Clams with Thai Spices  
Stir Fried Razor Clams with Black Bean Sauce  
Glutinous Rice, Waxed Meat & Seafood, Wrapped in Lotus Leaf

### **Noodle Station**

Signature One Farrer Laksa with Prawns and Condiments

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### **European Station**

Truffle Mash Potatoes  
Roasted Potatoes with Caramelised Onions  
Braised Vongole in White Wine Sauce  
Fisherman's Pie  
Butter Glazed Seasonal Vegetables  
Baked Pollock Fillet with Farmed Dill Sauce

### **Indian Nation Copper Pot**

Chicken Marsala  
Dhal Makahni  
Palak Paneer  
Tagine Inspired Seafood Briyani  
Crispy Prata  
Garlic & Cheese Naan  
Papadum Crackers  
Mango Chutney/Indian Pickles/Mint Chutney/Cucumber Raita

### **South East Asian Flavours**

Sambal Stingray with Chinchalok Dressing  
Ayam Masak Tomato  
Udang Goreng Lada Hitam  
Sayur Champuran

### **Kitchen to Table**

Baked Salted Egg "Lobster Thermidor"

### **Carving Station**

Baked Salmon with Thai Red Curry  
Roasted Grain Fed Ribeye with Mixed Herbs and Mustard  
Black Pepper Sauce

### **The Bartender Special Tableside Mocktail**

#### **Dessert Fridge and Cake Table**

Durian Penganan  
Mini Pandan Chiffon Cake  
Chempedak Custard Cake  
Red Bean and Matcha Crème Brulee  
Red Velvet Gula Melaka Cake  
Kaya Profiterole  
Chilled Mango Pudding with Rose Sago  
Almond Beancurd with Longan and Lychee

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### **Traditional Heritage Counter**

Assorted Traditional Biscuits  
Ripple Ice Cream & Coconut Ice Cream  
Rainbow Bread, Ice Cream Cone, Wafer Biscuit  
Assorted Nonya Kueh  
Kachang Puteh

### **DIY Chendol Station**

Attap Seed, Green Jelly, Red Bean  
Gula Melaka, Coconut Cream, Crushed Ice

### **Fresh Fruits**

Tropicana Fresh Cut  
(Watermelon, Dragon Fruits, Pineapple, Honeydew)  
Whole Fruits  
(Red Apple, Green Apple, Pear, Sugar Plum, Orange)