



She11 We (Dinner Only)

Tossed Appetizer

Grilled Octopus with Pickle Cucumber, Wafu Dressing
Mix Seafood Ceviche
Tomatoes and Mozzarella Cheese Ball with Pesto Dressing

Cold Canapé

Smoked Salmon Roll with Apricot Cheese and Salmon Roe
Pan Seared Ahi Tuna Tataki with Nori Salad, Tobiko lime Aioli

Master Butcher Premium Cold Cuts Platter

Beef Pastrami
Assorted Cold Cuts
Honey Glazed Ham

Airflown Salad Station

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

1000 Island Dressing / Italian Dressing / French 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

Prawn and Assorted Vegetables Tempura with Wasabi Mayo

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 Scallop, Half Shell Green Mussel, Flower Clam
Live Seasonal Japanese Oysters on Ice with Condiments
Served with – Lemon Wedges, Mignonette, Spicy Hot Sauce, Cocktail Sauce, Tabasco Sauce

Menu subject to changes & availability of fresh produce

Action Station

Creamy Pasta Alfredo tossed in Parmesan Cheese Wheel
Crispy Garlic, Anchovies & Chopped Parsley

Traditional Farm Cheese Station

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

Local Delight's (Rotational)

Nonya Kueh Pie Tee and Popiah with Prawn
Crispy Soft Shell Crab with Chilli Crab Sauce and Steamed Mantou

One Farrer Baker's Baskets

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

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

Deep-fried Dim Sum (Rotational)

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

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

Menu subject to changes & availability of fresh produce

Local Station (Rotational 5 Types Daily)

Seafood Fried Rice with Conpoy and Baby Abalone
Braised Seafood with Seafood and Glass Noodle
Wok Fried Seasonal Vegetables with Mushroom
Black Pepper Crayfish with Seafood
Crispy Chicken Wing "Pik Fong Tong" Style
Steam Barramundi with Teochew Steam / Superior Sauce / Hot Bean Paste
Lemon Grass Venus Clam with Thai Spices
Stir Fried Razor Clam with Black Bean Sauce
Glutinous Rice, Waxed Meat & Seafood, Wrapped in Lotus Leaf

Noodle Station

Pork Ribs & Prawn Noodle Soup with Condiments

European Station

Seafood Penne with Pomodoro Sauce with Curry Leaf
Fisherman's Pie
Butter Glazed Seasonal Vegetables
Baked Pollock Fillet with Farmed Dill Sauce

Kitchen to Table

Baked Lobster with Cheese and Mentaiko Sauce

Chef to Table

Chawanmushi with Baby Scallop
Chilli Crab Sauce/Black Pepper Sauce/XO Sauce

Carving Station

Baked Whole Salmon with Thai Red Curry
Roasted Grain Feed Ribeye with Mix Herbs and Mustard
Black Pepper Sauce

Indian Nation Copper Pot

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

Menu subject to changes & availability of fresh produce

South East Asian Flavours

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

Dessert Fridge and Cake Table

Green Tea Profiteroles with Pearl
Golden Beach Pear Crumble
Panna Cotta with "Salmon Roe"
Sea Star Cookies
Deep Blue Sea Jello
Sea Salt Chocolate Cupcakes
Blue Velvet Cake
Mini Sea Shell Madelaine's
Seaweed Pound Cake
Floating Island
Sea Shell Chocolate Pralines
Durian Pengat
Fish Gummies
Chilled Special
Sea Coconut with Longan Drinks

Blue Chocolate Fountain Station

Assorted Marshmallow, Fruit Cubes

Ice Cream Station

Chocolate & Vanilla
with condiments and Ice Cream Cones

Tropicana Fresh Cut and Whole Fruits
(Water Melon, Dragon Fruits, Pineapple, Honeydew)
&
Whole Fruits
(Red Apple, Green Apple, Pear, Sugar Plum, Orange)

Menu subject to changes & availability of fresh produce