



## MENU

SATURDAY, SUNDAY, PUBLIC HOLIDAYS 12:30 PM - 3:00 PM

SGD 55++ PER ADULT SGD 27.50++ PER CHILD (AGED 7-11)



Roasted Highlight Dishes

300°C Roasted Beef -Best Seller Beef

Low heat sous vide cooking method - roast in oven with super high heat, to create the charred and caramelised of outer layer from the herb & spices marination

Crackling German Pork Knuckle



High heat baked Premium Quality German Pork Knuckle, the oven heat renders the fat from the skin, creating a crackling crispy texture on the outside & juicy on the inside

Grilled Coca-Cola Pork Rib

Well marinated pork rib with all-time favourite Coca-Cola drink seeping into every part of the ribs, slow baked & serve Honey Lime Glazed Pork

Slow cooked fats on gammon pork ham, finished with glaze layer by layer, which creates fruity & slight sourish taste, to balance up the saltiness of the ham

## Roasted Mala Lamb Leg

Slow Roast Boneless Lamb Leg with Sze Chuan Spices marination - fans of spicy food will definitely love the spicy kick

Vegetarian Option



Note: Vegetarian options are available upon request Menu is subjected to change without prior notification.



Chilled Scafood .....

Prawn

Flower Clam

Black Mussel

Baby Crayfish

Conch

served with Cocktail Sauce, Tabasco & Lemon Wedges



Japanese

Fresh Norwegian Salmon Sashimi

Marinated Sliced Cuttlefish

Tuna Mayo Maki

Tamago Sushi

Inari Sushi 🖤

California Roll

served with Soya Sauce, Japanese Pickled Ginger, Wasabi



Salad Corner P

## IMPORTED GREEN LEAF LETTUCE

CONDIMENTS

Cherry Tomato / Olives / Parmesan Cheese Sweet Corn Kernel / Kidney Bean / Dried Fruits

DRESSINGS

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Extra Virgin Olive Oil / Balsamic Vinaigrette Thousand Island / Goma Dressing

Cold Appetisers

Thai Style Marinated Squid with Tomato Salad

Fresh Dill Prawn & Pineapple Salad

Japanese Style Marinated Baby Octopus with Bamboo Shoot

Seasoned Blanched Edamame





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Selection of Cheese @

**3 TYPES DAILY** 

Port Salut / Brie / Camembert / Feta Cheddar / Gruyere / Roquefort / Edam Boursin / Parmesan / Emmental / Reblochon

served with Table Cracker / Ritz Biscuit / Whole Grain Cracker Strawberry Jam / Orange Marmalade / Apricot Jam Almond / Walnut / Apricot / Prune

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Heart-Warming Soup

Cream of Potato with Truffle Oil

Assorted of Artisan Bread Loaves .....

**3 TYPES DAILY** 

Stone Oven Olive Bread / Walnut Whole Meal French Baguette / Oatmeal Loaf Multi Grain Loaf / Rye Bread / Brioche

with Butter



Selection of Western Hot Dishes

Creamy Tomato Penne Pasta with Smoked Salmon & Capers

Hawaiian Cheese Baked Rice with Prawns & Pineapple

Sauteed Black Mussel with White Wine Garlic Sauce

German Bratwurst & Smoked Cheese Sausage

Roasted Assorted Vegetables & Mushroom





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Snack Platter

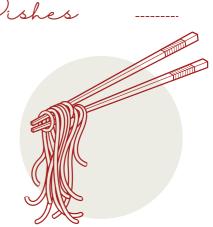
Prawn Twister

Chicken Drumlet

Potato Wedges with Sea Salt & Paprika

Selection of Asian Hot Dishes

Braised Ee Fu Noodle with Oysters & Chives Nyonya Curry Chicken with Roti Prata Blanched Iceberg Lettuce with Garlic Oyster Sauce



Chinese Roasted .....

Pork Belly

Duck

Chicken

Live Noodle

Singapore Laksa

with Prawn / Fish Cake / Puff Bean Curd / Bean Sprout / Egg

Golden Lava Salted Egg Yolk Bun Shrimp Dumpling Siew Mai

DY Station

Kueh Pie Tee with Shrimp & Condiments





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Selection of Sweet & Desserts

Hot Local Dessert of the Day Mandarin Orange Cheesecake Chocolate Cream Puff Frosty Red Velvet Cake Dark Chocolate Fudge Cake Mini Lychee Swiss Roll Mini Mango Swiss Roll Assorted Cut Fruits

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## **5 TYPES DAILY**

Thai Milk Tea Tutti Fruity Mango Coconut

Durian

Chocolate

Strawberry

Vanilla

Lime Sherbet

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