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@JEN

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\$98++ PER ADULT \$29++ PER CHILD (6-11 YEARS OLD) \$48++ MERDEKA & PIONEER GENERATION

1118

America



SEAFOOD ON ICE

Boston Lobster | Tiger Prawn | Conch | Baby Crayfish | Black Mussel | Flower Clam | Snow Crab Leg | Brine Baby Mantis Prawn | Whelk

> **Served with** Cocktail Sauce, Lemon Juice Dip, Sweet Mango Mayo, Cilantro Thai Chilli Sauce

GARDEN GREENS SALAD BAR

4 TYPES DAILY

Mesclun Greens / Baby Romaine / Iceberg Butter Head / Green Coral / Lollo Rosso / Rocket Leaf / Young Spinach

Condiments (8 types daily)

Alfalfa Sprout, Cherry Tomato, Beet Root, Sunflower Seed, Pumpkin Seed, Raisin, Sultana Cornichon, Silver Onion, Capers, Chickpea, Edamame, Sweet Corn Kernel, Black Olive, Kidney Bean

Dressings (4 types daily)

Balsamic Vinaigrette, Extra Virgin Olive Oil, Red Wine Vinegar, Thousand Island, Caesar Dressing, Honey Mustard

VARIETY BREAD AND LOAF

You Tiao | French Baguette | Multi Grain Loaf | Focaccia

HEARTY WARMING SOUP SG Pepper Bak Kut Teh

SASHIMI, SUSHI & MAKI

Norwegian Salmon | Maguro | Marinated Cuttlefish Assorted Sushi and Maki

Served with Shoyu Sauce, Japanese Pickled Ginger, Wasabi

Vegetarian Option Contains Pork



COLD SOBA NOODLE WITH CONDIMENTS

Smoked Salmon | Quail Egg | Pickled Daikon | Spring Onion | Nori Seaweed | Bonito Flake | Soba Sauce

JEN'S AWARD WINNING DISH

Baked Salmon Fillet with Seafood Otah, Spicy Coconut Curry Sauce, Archa

JEN'S SPECIAL PASTA IN CHEESE WHEEL

"Chicken Rice" Risotto with Roasted Pork and Garden Pea Crème of Laksa Spaghetti with Prawn and Oyster

JEN'S ROASTS HIGHLIGHTS

Roasted Five-Spiced Whole Kampung Chicken Signature High Heat Roasted Angus Beef

Sauce Brown Sauce, Dijon Mustard, Black Pepper Sauce, Mint Sauce

CHEF ENG TONG'S SPECIALTY

BBQ Kang Kong with Sambal Espuma, Sakura Ebi Steamed Crustacean Water Egg with Soy-Yuzu, Scallion Crispy Skin Seabass with Fermented Black Bean Paste, Stir Fry Colour Peppers Caramelized Boneless Beef Short Rib with Vanilla Coffee Glaze

SNACKS OF THE DAY (DAILY 3 TYPES)

Fish Bites | Chicken Ngoh Hiang | Vegetable Spring Roll Prawn Cracker | Papadum | Crispy Pork Skin

> **Served with** Ketchup, Chilli, Tartar Sauce

Vegetarian Option

Contains Pork



CHICKEN TIKKA SHAWARMA

Pita Bread | Sweet Corn Kernel | Black Olive Butter Chicken Sauce | Sour Cream | Onion

LIVE ACTION BBQ STATION

Charcoal Grill Jumbo River Prawn Marinated Sotong with Sambal Ole Chicken & Pork Satay with Condiments Grilled Oyster with Minced Garlic Sauce Grilled Sambal Mayo Scallop

HOT DISHES

Signature Salted Egg Yolk Prawn with Curry Leaf & Chili Braised Pork Leg with Pickled Vegetables SG Chilli Crab & Clam with Fried Mantou Nonya Chicken Curry with Pratha SG Braised Hokkien Mee with Roasted Pork Belly Seafood Nasi Goreng Beef Fats Char Kway Teow with Wax Sausage Chicken Rendang Fried Ayam Penyet Sayur Lodeh Coconut Rice with Condiments

ARRAY OF VEGETABLES

Stir-Fried Long Bean with Black Olive Vegetables Egg Tofu with Mushroom Sauce Braised Egg Plant with Yellow Bean Paste Sauce Wok Fry Morning Glory with Garlic

Vegetarian Option

Contains Pork

DESSERTS

Bubur Chacha Pandan Cendol with Coconut Cream Soup Sweet Potato & Taro Tang Yuan in Sweet Ginger Soup Red Bean Soup with Orange Peel Green Bean Soup with Sago Hot Cheng Teng with Sea Coconut Custard Lava Glutinous Rice Ball with Hot Soy Milk **Barley with Beancurd Skin**

CAKES & KUEH

Assorted Nyonya Kueh (4 Types) Chiffon Cake - Pulut Hitam / Pandan / Bandung Dark Chocolate Brownie **Ondeh Ondeh Cake Dessert of The Day**

TART OF THE DAY

Pineapple Meringue | Apple Crumble

TROPICAL FRESH FRUITS

Red Dragon Fruit | Pineapple | Passion Fruit | Watermelon

ICE CREAM & POP STICKLE (CHEF'S CHOICE OF 4)

Thai Milk Tea | Tutti Fruity | Coconut | Double Chocolate | Strawberry | Vanilla | Lime Sorbet | Lychee Sorbet

JUICE OF THE DAY

Apple Juice | Fruit Punch | Orange Juice

HOT BEVERAGES Coffee | Tea

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