AVAILABLE FROM 10 APRIL 2024

6PM - 9.30PM

SEAFOOD

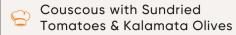
ADULT

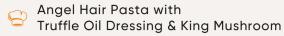
Seafood Chowder Double-boiled Herbal Chicken Soup

SEAFOOD COUNTER

King Crab, Boston Lobster, Prawn & Mussel

APPETISER & SALADS





Assorted Cheese:

Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits, Cheese Biscuit

SHOW STATION

Singapore Laksa

<equation-block> Lobsters in Chilli Crab Sauce with Fried Mantou

💭 Seafood Thermidor

Crilled Udang Galah with Balsamic & Chilli Paste

JAPANESE COUNTER

Assorted Nigiri Sushi and Maki Rolls Salmon Sashimi

MAIN COURSE

Seafood Fried Rice

Honey & Ginger Chicken

Seafood Porridge

Squid Masala

Fish Curry with Okra

Basmati Rice

Spiced Papadum & Crackers

SPECIAL HIGHLIGHT

- Black Angus Prime Beef Rib with Buttered Vegetables & Truffle Mashed Potatoes
- Whole Norwegian Salmon with Tomato Basil Coulis
- Seafood in Mushroom Essence Mud Crab, Clams, Prawns, Lobsters, Dried Scallop

Stir-fried Prawns with Lotus Root & Asparagus

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

DESSERT

Chocolate Fountain **Assorted Swiss Rolls Assorted Jellies** Chocolate Brownie New York Cheesecake Carrot Cake

Durian Pengat Fresh Fruits

Menu items are subject to change depending on availability of ingredients to ensure freshness. Child price is applicable for children between 6 to 11 years old. Children below 6 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.



