AVAILABLE FROM 12 APRIL 2024

SEAFOOD

6PM - 9.30PM



SOUP & PORRIDGE

Seafood Chowder <equation-block> Seafood Porridge with Condiments

APPETISER & SALADS

Couscous with Sundried Tomatoes & Kalamata Olives

Angel Hair Pasta with Truffle Oil Dressing & King Mushroom

Assorted Cheese:

Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits, Cheese Biscuit

JAPANESE COUNTER

Assorted Nigiri Sushi and Maki Rolls Salmon Sashimi

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

SEAFOOD COUNTER

King Crab, Boston Lobster, Prawn & Mussel

SHOW STATION

Singapore Laksa

Grilled Udang Galah with Balsamic & Chilli Paste

Squid Masala | Fish Curry with Okra

Chicken Curry | Kadhai Chicken

Spiced Papadum & Crackers

Basmati Rice

Dhal of the day

MAIN COURSE

Seafood Fried Rice

Honey & Ginger Chicken | Kung Poh Chicken

Salted Egg Prawn | Stir fried Prawns with Lotus Root & asparagus | Pumpkin Sauce Prawns

Kenya Bean with Dried Shrimp

Stir-fried Mixed Vegetable with Glass Noodles

Lobster in Chilli Crab Sauce with Fried Mantou

Seafood Thermidor

Black Angus Beef Gulai

Spaghetti Aglio Olio with Seafood | Seafood Lasagna

Hong Kong Style Steamed Barramundi | Nyonya Style Fried Fish

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

DESSERT

Fresh Fruits

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

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.





