



Singapore

**Banquet Dinner Menu, Gold Selections**

*Pre-selected dishes are required one month in advance*

**Tray Passed Hors d'oeuvres**

*(Please pre-select three, additional selection \$12 per pax)*

Spicy Tuna Tartare Cones, Big Eye Tuna, Chili Aioli, Scallions  
Hamachi Tiradito "Spoons", Jackfruit 'Leche de Tigre', Black Sesame  
Foie Gras-Espresso Mousse Tarts, Coconut Pandan Jam, Fleur de Sel, Soy  
Roasted Bone Marrow Toast, Grilled Baguette, Shallot Marmalade, Capers  
Apple Wood Smoked Salmon, Lemon-Herb Blinis, Dill Crème Fraiche  
"Falafel Macaroons", Harissa Aioli, Tzatziki

**First Course**

*(Please pre-select two options)*

Weiser Farm's Roasted Baby Beet Salad, Toasted Hazelnuts, Watercress, Citrus, Goat Cheese, Aged Balsamic  
Seasonal Vegetable Salad, Seasonal Ingredients  
Hamachi "Tiradito", Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili  
Hokkaido Scallop Sashimi, Tosa Soy, Myoga, Young Shiso, Kinome, Avocado Mousse

**Pasta Course**

*(Please pre-select two options)*

Hand Cut Seasonal Agnolotti, Parmigiano Reggiano  
Garganelli with Wild & Domestic Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano  
Oxtail Ragù with Pappardelle Pasta, Porcini Mushrooms, Tomato Confit, Garlic, Parsley, Pecorino Romano  
Frutti di Mare Risotto

**Main Course**

*(Please pre-select two options)*

Market Fish with Indian Lentils, Eggplant Masala, Kachumber Relish  
Steamed Atlantic Salmon, Bok Choy, Water Chestnut, Sweet Soya Sauce, Lemongrass Scented Jasmine Rice  
Black Sea Bass, Littleneck & Bamboo Clams, Smoked Potato Purée, Garlic, Wild Oregano, Lemon  
Pan Seared Red Snapper "Laksa", Curried Coconut Broth, Rice Noodles, Coriander, Thai Basil, Calamansi  
Honey Miso Broiled Black Cod, Chilled Egg Noodles, Orange Chili Dressing, Black Sesame Vinaigrette, Coriander  
Dutch Milk-Fed Veal Chop, Roasted Brussels Sprouts, Sweet Potato Puree, Caramelized Black Garlic  
USDA Prime New York Sirloin Steak, Pee-Wee Potatoes, Smokey Shallot Purée, Bordelaise Sauce  
Pan Roasted Organic Chicken, Celery Root Puree, Root Vegetable Ragout, Buah Keluak Infused Chicken Jus

**Dessert**

*(Please pre-select one option)*

Salted Caramel Soufflé, Farmer's Market Fuji Apple Sorbet  
Gianduja Pot De Crème, Crème Fraiche, Hazelnuts, Vietnamese Coffee Ice Cream  
Traditional Kaiserschmarren, Warm Strawberries, Strawberry Ice Cream (Family Style)

\$275

Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity