



Singapore

Banquet Dinner Menu, Platinum Selections

Pre-selected dishes are required one month in advance

Tray Passed Hors d'oeuvres

(Please pre-select three, additional selection \$18 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)

Seasonal Burrata Salad, Seasonal Ingredients
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
Lobster Garganelli, Saffron, Tomato, Baby Rocket, Garlic, Chili, Olive Oil
Frutti di Mare Risotto

Main Course

(Please pre-select three options)

"Angry" Live Maine Lobster, Kashmiri Chilies, Crispy Garlic, Scallions, Coriander, Fermented Black Beans
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
Market Fish with Indian Lentils, Eggplant Masala, Kachumber Relish
Dutch Milk-Fed Veal Chop, Roasted Brussels Sprouts, Sweet Potato Puree, Caramelized Black Garlic
USDA Prime New York Sirloin Steak, Weiser Farms Pee-Wee Potatoes, Smokey Shallot Purée, Bordelaise Sauce
Pan Roasted Organic Chicken, Celery Root Puree, Root Vegetable Ragout, Buah Keluak Infused Chicken Jus
Grilled Snake River Ranch New York Steak, Wild Field Mushrooms, Red Wine Reduction, Bacon-Potato Terrine
Grilled Colorado Lamb Chops, Charred Eggplant Caviar, Falafel 'Macaroons', Tzatziki, Harissa Aioli

Dessert Selections

(Please pre-select two options)

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)

\$350

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