



## **SEAFOOD ON ICE**

Boston Lobster, Rock Lobster, Alaskan King Crab, Atlantic Snow Crab,  
Norwegian Greenland Shrimp, Tiger Prawns, Australian Blue Mussels,  
Venus Clams, Half-Shelled Scallops, Irish Sea Whelks

### **DRESSING**

Homemade Thai Green Chili (Nam Jim), Honey Mustard,  
Nuoc Mam Gung, Cocktail Sauce, Lemon Wedge

### **CALIFORNIAN SALAD BAR**

Mesclun, Butter, Coral, Sweet Peppers, Purple Onion, Fennel, Tomato,  
Japanese Cucumber, Corn Kernels, Quinoa, Wild Rice, Kidney Beans, Green Beans,  
Asparagus Spears, Marinated Salmon, Quail Egg, Smoked Chicken, Tuna in Oil,  
Kalamata Olives, Stuffed Peppers, Sun-Dried Tomatoes, Grilled Artichokes

### **SALAD DRESSING**

Caesar, 1000-Island, Citrus Vinaigrette, Goma,  
Olive Oil, Balsamic Vinegar

## SALADS

Frisee, Carrots, Orange Segments, Honey Mustard

Beetroot and Haloumi Salad, Rocket, Cracked Hazelnuts,  
Caramelized Onion Dressing

Potato Salad, Crisp Pancetta, Green Beans, Boiled Egg,  
Olives, Pesto, Olive Oil

Char-Grilled Zucchini, Capsicum, Red Onion, Green Olives,  
Bocconcini, Citrus Dressing

Asparagus, Cherry Tomatoes, Fresh Basil, Baby Rocket,  
Fresh Parmesan, Pine Nuts

## SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna

Tamago Nigiri, Grilled Eel Nigiri, Seaweed Gunkan,  
Crab Salad Gunkan, Californian Roll, Vegetarian Maki, Salmon Aburi

Brown and Green Soba with Japanese Pickles, Nori,  
Furikake, Mushroom, Seaweed, Namiko

Shoyu, Wasabi, Pickled Ginger

## CHEESES & BREADS

Époisses, Pont-l'Évêque, Taleggio, Morbier, Gubbeen, Munster,  
Brillat-Savarin, Banon, Langres, Scarmoza, Stilton

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava,  
Honeycomb, Macadamia, Hazelnuts

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental,  
Multi-Seed, Mustard, Mediterranean Focaccia, Grissini, Lavash,  
Cereal Sourdough, Rye Sourdough, Walnut Cranberry Red Wine

## BURRATA CORNER

Burrata, Smoked Burrata, Bocconcini

Heirloom Radish, Heirloom Tomato, Balsamic Cream,  
Pesto with Olive Oil, Maldon Sea Salt

## SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable), Hot-Smoked Salmon

Mortadella, Truffle Salami, Pastrami, Honey-Baked Ham,  
Prosciutto, Turkey Ham

Chicken Liver Pâté, Yuzu Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onion, Cornichon,  
Crème Fraîche, Dill, Horseradish Cream

## CARVERY

Wagyu Beef Short Rib, House-Smoked  
Balsamic Honey-Baked Gammon Ham  
Salmon Coulibiac with Hollandaise Sauce  
Salt Marsh Whole Lamb with Pilaf  
Kurobuta Rack with Grilled Vegetables

## LIVE STATION

Lobster Roll  
Fresh Mafaldine Pasta Carbonara in 18-Year Aged Parmesan Wheel  
Chicken Shawarma

## SOUP

Lobster Bisque  
Crème Fraîche, Chives

## SIDES

Honey-Glazed Baby Carrots  
Sweet Potato Mash  
Idaho Potato Mash  
Corn Cake  
Potato Purée with Truffle Oil  
Eggplant Parmigiana  
Butter-Charred Broccolini



# SINGAPORE

## **NYONYA**

Chicken Asam Pedas

Chap Chye

Pork Pongteh

## **CHINESE**

Deep-Fried Whole Seabass (Sustainable)

Chili Sri Lankan Crab with Deep-Fried Mantou Buns

Seafood & Fish Maw Soup

## **ROASTED & BRAISED DUCK STATION**

Yam Rice

Fragrant Rice

Braised Cage-Free Eggs

## **NOODLES**

Singapore Laksa

Prawns, Hard-Boiled Egg, Beansprouts, Dried Puffed-Tofu

Hand-Pulled Chinese Noodles in Spicy Beef Broth

## **MALAY**

Slow-Braised Wagyu Beef Cheek Rendang

Indonesian Spices, Coconut Milk

Sayur Lodeh

Cabbage, Green Beans, Carrot, Eggplant, Turmeric, Coconut Milk

## **LIVE STATION**

Chicken Satay

Peanut & Pineapple Sauce, Cucumber, Onion

## **INDIAN**

Beetroot and Lentil Tikki

Dhanya Fish Sukka

Hyderabadi Subji Biryani

Potato & Peas Korma

Goan Chicken Xacuti

Karaikudi Pepper Mutton Fry

Chicken Malai Saffron Kebab

Hariyali Paneer Tikka

Lamb Tandoori Kebab

Served with

Naan, Phulka, Pappadam, Chutney, Achar, Raitha

# THAILAND & VIETNAM

## APPETIZERS

Pomelo Salad with Grilled Prawn

Green Papaya Salad

Mango Salad

## HOT

Hot & Sour Red Snapper Fish Soup

Green Beef Tenderloin Curry with Eggplant

Red Chicken Curry with Pumpkin

Thai Wok-Fried Vermicelli with Crab Meat and Egg

Stir-Fried Squid with Salted Egg Yolk, Onion and Turmeric

# WEST ASIAN

## MEZZE

Hummus, Baba Ghanouj, Tarator, Harisa, Batenjein Salad, Carrot Salad,  
Levantine Pickles, Fattoush, Falafel, Fatayer, Pita Bread, Laffa Bread

## MAIN DISHES

Kebab Bil Karaz

Lamb Meatballs with Wild Cherries

Kofta

Marinated Beef Skewers

Lamb Leg Carving

Slow-Cooked Lamb with Yoghurt and Pilaf

## SWEETS

Baklava

Layers of Filo Pastry Stuffed with Nuts Glazed in Sugar Syrup