



# EASTER MENU

29 – 31 MAR





# SALADS

Frisee, carrots, orange segments, honey mustard dressing

Beetroot and haloumi salad, rocket, cracked hazelnuts, caramelised onion dressing

Potato salad with crispy pancetta, green beans, boiled egg, olives, pesto, olive oil

Chargrilled zucchini, capsicum, red onion, green olives, bocconcini, citrus dressing

Asparagus, cherry tomatoes, fresh basil leaves, baby rocket, fresh parmesan, pine nuts

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## BURRATA CORNER

Burrata

Bocconcini

Smoked burrata

Heirloom radish

Heirloom tomatoes, balsamic cream, meldon salt

Pesto olive oil



# CARVERY

Beef Wellington, Parma ham, mushroom duxelles

Balsamic honey baked gammon ham

Zaatar baked whole salmon\*, tarragon flavoured hollandaise

Salt marsh whole baby lamb, tandoor marinade, mint chutney

Kurobuta pork rack, grilled vegetables

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## EGGS BENEDICT

Lobster & Parma ham

Lumpfish caviar

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## SOUP

Lobster bisque, crème fraîche, chives

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## HOT

Chicken Parmesan, Italian parsley, olive oil

Halibut, herb gremolata

Potato puree, truffle oil

Eggplant parmigiana

Broccolini charred, clarified butter

Lemon risotto, asparagus, shrimps in whole parmesan cheese

\*Sustainable

Menu is on rotating basis and subject to change.



# SEAFOOD ON ICE

Boston lobster, rock lobster, Alaskan king crab, Atlantic snow crab,  
Norwegian Greenland shrimps, tiger prawns, Australian blue mussels,  
venus clams, half shelled scallops, Irish sea whelks

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## DIPS

Homemade Thai green chili sauce (Nam Jim), Chimichurri, Nuoc Mam Gung,  
cocktail sauce, lemon wedge

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## CALIFORNIAN SALAD BAR

Mesclun, butter, coral, sweet peppers, purple onions, fennel, tomatoes,  
Japanese cucumber, corn kernels, quinoa, wild rice, kidney beans, green  
beans, asparagus spears, marinated salmon, quail eggs, smoked chicken,  
tuna in oil

Caesar, thousand island, citrus vinaigrette, Goma, olive oil, balsamic  
Kalamata olives, stuffed peppers, sun dried tomatoes, grilled artichokes

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## MEZZE

Falafel, hummus, baba ghanouj, tahini, tzatziki, spicy eggplant salad,  
red pepper hummus, pita

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## SASHIMI & SUSHI

Atlantic salmon\*, octopus, yellowfin tuna

Tamago nigiri, grilled eel nigiri, seaweed gunkan, crab salad gunkan,  
Californian roll, vegetarian maki, salmon aburi

Shoyu, wasabi, pickled ginger

Brown and green soba with Japanese pickles, nori, furikake, mushrooms,  
seaweed, Namiko

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## CHEESES & BREADS

Epoisses, Pont-l'Évêque, taleggio, morbier, gubbeen, munster, brillat savarin, banon,  
langress, scarmozza, stilton

Walnuts, raisins, cranberries, dried figs, kiwi, guava, honeycomb, macadamia, hazelnuts

Sourdough baguette, pretzel, Champagne bread, garlic & Emmental, multiseed, mustard,  
Mediterranean foccacia, grissini, lavash, cereal sourdough, rye sourdough, walnut  
cranberry red wine

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## SMOKED FISH & CHARCUTERIE

Smoked salmon\*, hot smoked salmon with crème fraîche, dill,  
horseradish cream

Mortadella, truffle salami, beef pastrami, honey baked ham,  
prosciutto, turkey ham

Chicken liver pate, yuzu foie gras terrine

Capers, sweet shallots, pickled onions, cornichons

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## ASIAN SOUPS

Tom yam goong

Chinese black chicken herbal soup

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# SINGAPORE

## CHINESE /PERANAKAN

Steamed whole seabass\*

Sri Lankan crab with homemade chilli sauce, deep fried mantou

Black pepper crab with Sarawak peppercorn

Anxin chicken cooked with buah keluak nuts

Sliced beef, garlic, beansprouts, Sichuan peppers, chilli oil

Nyonya chap chye, white cabbage, black fungus, glass noodles, dried tofu stripes

Wok fried green with oyster sauce, Sakura shrimps

Cereal prawns with curry leaves

Hong Shao pork ribs

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## MALAY

Slow braised wagyu beef cheek rendang, Indonesian spices, coconut milk

Sayur lodeh, cabbage, green beans, carrot, eggplant, turmeric, coconut milk

Nasi lemak, pandan, fenugreek, blue pea flower, ikan bilis, cucumber,  
peanuts, sambal

Chicken wings with turmeric, coriander, Sarawak black pepper

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## NOODLE

Singapore laksa

Prawn noodle soup

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# SINGAPORE

## DIM SUM

Har kao

Siew mai

Char siew bao

Glutinous rice in lotus leaf

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## INDIAN

Tandoori Murgh

Spring chicken marinated with yogurt & Indian spices, cooked in tandoor oven

Machli 65

Fish marinated with garam masala & South Indian spices

Tandoori Sabzi

Seasonal vegetables marinated with yoghurt & tandoori spices

Nalli Do Pyaaza

Lamb shank cooked with onions, tomato & Indian spices

Malabar Jhinga Curry

Prawns cooked with onion & tomato in coconut milk

Kumbh Makai Masala

Mushroom & corn cooked with cumin, tomato & Indian spices

Kabuli Chana

Chickpeas cooked with onion, tomatoes, green chilli & Indian spices

Baingan Tamatar

Baby eggplant cooked with green chilli, cumin & tomato

Chicken Biryani

Basmati rice cooked with fish & Indian spices

Naan bread/Papadum



# THAILAND/VIETNAM

## APPETISERS

Pomelo salad with grilled prawn

Green papaya salad

Grilled scallop salad with lemongrass and mint leaves

Vietnamese rice paper rolls with prawns

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## HOT

Hot & sour red snapper fish soup

Massaman Iberico pork collar curry

Green curry beef tenderloin & eggplant

Red curry chicken with pumpkin

Thai wok fried vermicelli with crabmeat & egg

Stir fried squid with salted egg yolk, onion, & turmeric powder

Thai roast pork belly with chilli dip

Smoked duck breast with fresh pepper corn & basil leaves

Sautéed green pea with tiger prawn



# DESSERTS

Easter Rice Tart

Bunny's Carrot Cake

Bird's Nest Hazelnut Chocolate Cake

Spring Chick Mandarin Yuzu Cheesecake

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## MINI PASTRIES

Butterfly Mixed Berry Almond Tart

Chick-A-Chick Passionfruit Banana Choux Puff

"Bunny Ears" Pandan Coconut

Morello Cherry White Chocolate Trifle

Green Forest

Manjari 64% Chocolate Mousse in Glass

Blue Pea Milk Pudding

Petits Canards Pistachio Surprise Chocolate

Carottes Tiramisu

Easter Eggs Raspberry Bavaois

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## EASTER MACAROONS

Chick Nutella Macaroon

Easter Egg Cookies & Cream Macaroon

Bunny Strawberry Macaroon

Carrot Vanilla Macaroon



## EASTER ICING COOKIES

Speckled Eggs Almond Icing Cookies

Cute Bunny Face Chocolate Cookies

Grandes Fleurs Matcha Cookies

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## ICE CREAM

White Rabbit

Organic Raspberry

Matcha Red Bean

Guanaja 70% Chocolate

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## NONYA KUEH

Kueh Chendol

Ondeh Ondeh

Ang Ku Kueh

Sago Melaka

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## DESSERT SOUP CORNER

Carabao Mango Sago Ruby Pomelo Soup (cold)

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## KIDS CORNER

Easter Egg Chocolate Praline

Poissons Chocolate Lollipops

Easter Sugar Candies

Mini Bunny Butt Strawberry Vanilla Cupcake