

International Menu

Cold Dishes

Norwegian Smoked Salmon with Japanese tobiko fish roe, Sicilian lemon zest, sour cream dressing

Smoked Duck Carpaccio with Italian extra virgin olive oil, Pantelleria capers, Italian seasonal pickles

Grilled Marinated Green Holland Asparagus with French champagne dressing

Air-flow Italian Tomato San Marzano with fior di latte mozzarella caprese and basil

Poached Chickpea Salad with halloumi cheese, cucumber, red onion, Modena balsamic reduction

Sustainable Red Fin Tuna Tataki with black and white sesame seeds, wasabi mayonnaise

Selection of cheeses: Parmesan, Gorgonzola, Pecorino, Mozzarella, Caciotta Romana

Assorted breads, patés and condiments

Assorted olives and pickled vegetables

Live Cooking

Eggs

Poached, scrambled, sunny side up, omelette

Sauces & condiments: béarnaise, fried shallots, green vinegar chili, bagel, spring onion, soya spice sauce

Fresh Carving

300-day grass-fed roasted black angus beef striploin

Roasted paprika & honey marinated spatchcock spring chicken

Sustainable line catch wild sea salt-crusted sea bass

Pasta / Pizza

★ Hands-on fresh pasta dough making & shaping / Fresh pizza making & topping

Pasta sauces: beef bolognese, cream sauce, tomato and basil, basil pesto

Asian

Traditional Singapore favourite laksa soup with noodle and cockles

Ee Fun noodles with mix seafood and vegetables

Desserts

★ Live ice cream & sorbet making

Chocolate fountain with fresh fruits & marshmallows

Sweet assorted danish pastry, French butter croissants, hazelnut nutella doughnuts

Classic corn flakes

Fruit salad macedonia di frutta

Fruit jams, butter, kaya butter, nutella, peanut butter, milk