ANY DAY ANY TIME FEAST
#oscarsathome

S$220 NETT
SERVINGS UP TO 4 GUESTS

APPETIZER
Oscar’s Seafood Platter
Lobster
Prawns
Alaskan King Crab
Miso marinated Salmon and Avocado

DIY - GREENS
Oscar’s Caesar Salad
Romaine Hearts, Croutons, Anchovies, Boiled Eggs, Parmesan Cheese
Crispy Fish Skin, Bacon Crumble

MAINS
Oscar’s Signature Seafood Laksa
Rice Noodles, Prawns, Fish Cake, Quail Eggs, Shredded Chicken, Spicy Coconut Broth

Roasted USDA Choice Beef Rib Eye with Mustard and Rosemary
Cracked Pepper Jus

FAMILY FUN DIY
Pulled Pork and Caramelized Onion Sliders
Pulled Pork Ragout, Caramelized Onion, Yuzu Cream Cheese, Pickles
(DIY Instructions on next page)

Crab Mac and Cheese with Bacon Crumble
Roasted Potato with Rosemary, Maldon Sea Salt
Grilled Broccolini with Feta and Pine Nuts

SWEETS
1kg Royal Chocolate Hazelnut Crunch Cake

ENERGIZE
Conrad’s Signature Ethiopian Heirloom Cold Brew Coffee (2 bottles)
Natural Glow (Apple, Carrot, Ginger) (2 bottles)

ADD-ON
2 bottles of Laurent Perrier Cuvee Rosé S$220 nett or
1 bottle of Henriot Champagne S$98 nett

To order, please call 6432 7481/63, visit www.connoisseur.sg or email sinci.oscars@conradhotels.com
ANY DAY ANY TIME FEAST
#oscarsathome

S$140 NETT
SERVINGS UP TO 2 GUESTS

APPETIZER
Oscar’s Seafood Platter
- Lobster
- Prawns
- Alaskan King Crab
- Miso marinated Salmon and Avocado

DIY - GREENS
Oscar’s Caesar Salad
- Romaine Hearts, Croutons, Anchovies, Boiled Eggs, Parmesan Cheese
- Crispy Fish Skin, Bacon Crumble

MAINS
Oscar’s Signature Seafood Laksa
- Rice Noodles, Prawns, Fish Cake, Quail Eggs, Shredded Chicken, Spicy Coconut Broth

Roasted USDA Choice Beef Rib Eye with Mustard and Rosemary
- Cracked Pepper Jus

FAMILY FUN DIY
Pulled Pork and Caramelized Onion Sliders
- Pulled Pork Ragout, Caramelized Onion, Yuzu Cream Cheese, Pickles
  (DIY Instructions on next page)

- Crab Mac and Cheese with Bacon Crumble
- Roasted Potato with Rosemary, Maldon Sea Salt
- Grilled Broccolini with Feta and Pine Nuts

SWEETS
Royal Chocolate Hazelnut Crunch Pastry

ENERGIZE
Conrad’s Signature Ethiopian Heirloom Cold Brew Coffee (1 bottle)
- Natural Glow (Apple, Carrot, Ginger) (1 bottle)

ADD-ON
- 2 bottles of Laurent Perrier Cuvee Rosé S$220 nett or
- 1 bottle of Henriot Champagne S$98 nett

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FAMILY FUN DIY
PULLED PORK AND CARAMELIZED ONION SLIDERS
FINISHING INSTRUCTIONS

- Reheat pulled pork and caramelized onion ragout on medium heat.

- Toast buttered buns in preheated pan on medium low heat for two minutes or until crispy and golden brown.

- Apply yuzu cream cheese on toasted base and top of the buns.

- Place pickles followed by hot pulled pork ragout.

- Cover the mixture with the top of bun and enjoy the creamy and succulent pulled pork and caramelized onion sliders.