



NEW YEAR'S EVE DINNER MENU

31 DECEMBER 2021

All menu items are subject to change upon availability.

SALAD BAR

Selections of Fresh Lettuce

Asian Goma, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onions and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Crab and Apple Salad

Frisée, Celery, Granny Smith Apple and Sour Cream

Tri-Colour Quinoa Salad

Cucumber, Strawberry, Goat Cheese and Citrus Vinaigrette

Smoked Duck and Lychee Salad

Heart of Palms and Sesame Vinaigrette

Roasted Beetroot Salad

Feta Cheese, Spinach and Raspberry

2110

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

SELECTION OF COLD CUTS

Prosciutto di Parma, Salami Milano, Beef Salami
Smoked Salmon and Smoked Rainbow Trout
Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

CHEESE PLATTER

Gourmet Selection of Cheeses
Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits
Bread Sticks and Grapes

SEAFOOD COLOSSEUM

Seasonal Oysters, Boston Lobster, Tiger Prawns
Alaskan King Crab
Green Lip Mussels, Mud Crab, Snow Crab, White Clams
Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon, Tuna, Hamachi and Tako
Sake (Salmon), Tamago, California, Kani Sarada (Crab)
Wasabi, Shoyu, Pickled Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Spicy Hot and Sour Chicken Soup
Festive Turkey and Ham Fried Rice
Sweet and Sour Fish, Capsicum and Tomato
Chilli Seafood with Mantou
Wok Fried Beef, Celery and Szechuan Spice
Truffle Honey Glazed Crispy Chicken, Almond Flakes and Sesame Seed
Imperial Braised Herbal Duck, Black Fungus and Chestnut
Stir Fried Broccoli and Asparagus, XO Sauce

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EUROPEAN DELIGHTS

Roasted Cauliflower Soup Almonds with Garlic Bread
Rendered Duck Breast with White Turnips and Orange Glaze
Gratinated Lobster Claw with Saffron and Fennel
Slow-Cooked Beef Stew with Mushrooms and Carrots
Grilled Sustainable Seabass, Vierge Sauce
Sautéed Seasonal Vegetables
Baked Eggplant and Squash with Parmesan Cheese
Mashed Potato

TRADITIONAL ROASTS AND LIVE STATIONS

Blow-Torched Mentaiko Lobster

Creamy Mentaiko Sauce with Togarashi Spice

Oven-Roasted Beef Ribeye

Baked Macaroni and Cheese
Yorkshire Pudding and Bordelaise Sauce

Crackling Stuffed Pork Belly

Red Wine Cabbage and Pineapple Sauce

Dorra Kebab

Served with Bakarkhani Roti and Condiments

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly
Barbecue Char Siew Pork
Mustard, Barbecue Sauce and Chilli

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NOODLE STALL

Signature King Prawn Laksa

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Oyster with Black Truffle Hollandaise

Herb-Marinated Lamb Chop

Honey-Glazed Chicken Wings

Grilled Cumberland Sausage

Tiger Prawn Jimbaran-Style

Tomato Salsa, Horseradish Sauce, Mint Jelly, Sambal, Thai Chilli

INDIAN DELIGHTS

Tandoori Specialties

Vegetable Galouti Kebab

Tawa Macchi

Zafrani Murgh Tikka

Curry Set

Chilli-Chicken Curry

Raan Peshawari

Paneer Kundan Kaliyan

Gobi Manchurian

Dal Palak

Masala and Plain Papadum

Plain or Garlic Naan

Indian-Style Rice of the Day with Condiments

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PASTRY AND SWEET ENDINGS

Mignardises

Signature Melt Chocolate Cake
Yoghurt Berries Bavarios
Forest Berry Mousse
Chestnut Montblanc
Golden Crunchy Choux
Pecan Tart with Chantilly Cream
Fruit Cake
Macaroons
Assorted Chocolate Pralines

Warm Desserts

Baileys Bread and Butter Pudding

Baked Belgian Waffles

Served with Selection of Vanilla and Chocolate Sauce
Honey Maple Syrup and Crunchy Pearls
Fruit Compote, Fruit Coulis and Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt
Selection of Toppings

Garden of Fruits

Selection of Tropical and Seasonal Fruits

278

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne
House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

238

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne
House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

88 per child applicable for **7** to **12** years old

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