

Seafood Spectacular

Greenhouse

Available every Saturday from 18:00 – 21:30

SGD 82++ per adult | SGD 41++ per child



SEAFOOD ON ICE

Snow Crab Legs
Sniper Lobsters
Japanese Oysters
Half Shell Scallops
Half Shell Black Mussels

Served with condiments

SEAFOOD HOT STATION

Australian Lobster Tails
Whole Tiger Prawns
Squids
Baby Lobsters
Assorted Clams

Served with condiments

Appetisers & Salad Bar

Honey Butternut Salad with Pine Nuts and Feta Cheese
Crispy Pork Bacon with Baby Potatoes

Assortment of salad greens and compound salad
Served with a selection of dressings and condiments

THAI KITCHEN

Appetisers
Tod Man Pu
Deep-fried Thai crab cake

Gai Takrai
Deep-fried chicken with lemongrass

Nam Prik Gapi
Assorted vegetables with spicy Thai shrimp paste dip

Yum Talay
Spicy seafood salad with Chinese celery and spicy lime dressing

Moo Manow
Thai pork salad with kalia and spicy lime dressing



Hot Entrée

Tom Kha Gai
Spicy and sour chicken coconut soup with mushrooms and tomatoes

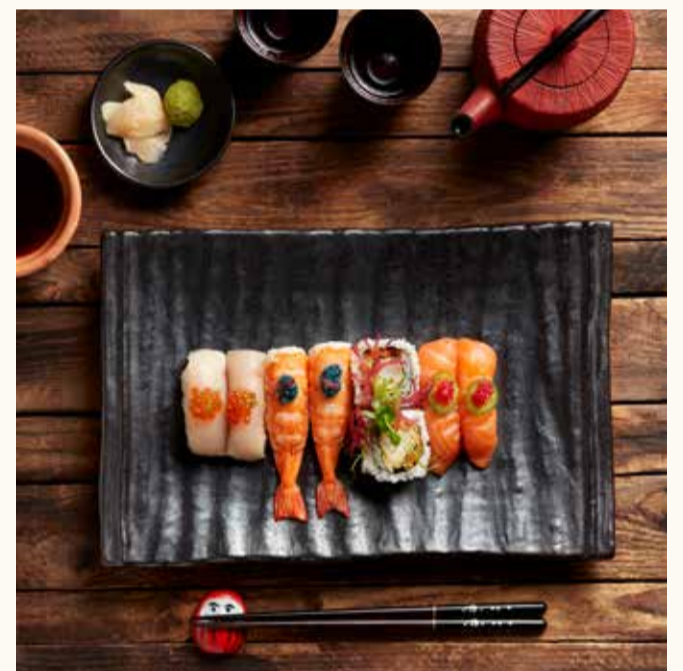
Hoi Phad Nam prik Phao
Wok-fried green mussel with Thai smoked chili paste and Thai sweet basil

Geang Gai Normai
Thai red curry chicken with bamboo shoot and Thai sweet basil

Choo Chee Goong
Fresh prawn in red curry and vegetables

Khao Kha Moo
Braised pork leg with kailan and pickled green mustard

Khao Suay
Steamed Jasmine rice



JAPANESE KITCHEN

Sashimi Platter
Norwegian Salmon
Tuna
Swordfish

Hot Entrée
Aged Cheese Baked Hokkaido Scallops

Selection of Sushi
Kani Maki
Ebi Tempura Maki
Kappa Maki
Swordfish Maki
Asparagus Maki
Unagi Nigiri
Inari Sushi
Ebi Nigiri
Mizuna Shimeji
Satsuma Potato
Marinated Baby Tako

Served with condiments



Chef Choice Salad
 厨师精选沙拉

Hot Entrée
Wok-Fried Garoupa Belly in Salt and Five Spices
 盐五香炒石斑鱼肚

Cantonese Style Wok-Fried Rock Lobster with Crispy Garlic
 广式蒜蓉炒龙虾

Rice Wrapped in Lotus Leaf
 荷叶包饭

Crispy Fried Shrimp Dumpling
 脆皮炸虾饺

Wok-Fried Hong Kong Choy Sum
 炒港式菜心

Braised Ee Fu Noodle with Beansprouts
 豆芽炒伊芙面



LOCAL SPECIALTY STATION

Teochew Braised Duck
Braised Tau Pok
Braised Beancurd
Braised Egg
Steamed Fragrant Rice

Served with condiments

CHINESE KITCHEN

Appetisers

Sichuan Chicken in Chili Oil
 口水鸡

Chilled Bean Curd Skin Salad
 冰鲜豆腐皮沙拉



INDIAN KITCHEN

Murgh Makham
 Traditional butter chicken

Chana Masala
 Slow cooked chick pea with spices

Sambar
 Lentil based vegetable stew cooked with pigeon pea and tamarind broth

Tadka
 Braised dal with spices

Butter Naan and Plain Naan
 Served with papadum, mint chutney, mango chutney and spicy pickled vegetables

Basmati Rice



PÂTISSERIE

Thai Pastries
Black Forest Cake
Matcha Cheesecake
Strawberry Yoghurt Yuzu Cake
Pulut Hitam Cake
Ondeh-Ondeh Cake
Thai Coconut Tart
Banana Cupcakes
Cocktail Jello
Double Chocolate Trifle
Crème Brulee with Toffee
Chocolate Donut

Warm Selection
Chocolate Banana Bread & Butter Pudding with Crème Anglaise

Cold Selection
Thai Red Ruby

Gelato & Ice Cream
Strawberry, Chocolate, Madagascar Vanilla and Thai Tea

Cookies & Candies
Assortment of Cookies
M&M's Chocolate

WESTERN STATION

Garlic White Clam Bacon Alfredo
Crumbed Crab Slider
Roasted Seasonal Vegetables
Potato Gratin

SOUP STATION

Prawn and Crab Bisque
Double Boiled Assorted Mushroom with Pork Ribs

Served with Assorted Bakery Basket and Butter

DESSERT LIVE STATION

Thai Tea Shokupan
 Brûlée toasted brioche with Thai tea ice cream, fresh coconut meat, freshly baked crumble, Thai tea custard and grass jelly

FRUIT SELECTIONS

Assorted tropical fruit platter