



# A FATHER'S DAY FEAST

21 JUNE



## SEAFOOD ON ICE

Boston Lobster, Crayfish, Alaskan King Crab,  
Atlantic Snow Crab, Tiger Prawn, Greenland Shrimp, Atlantic Blue Mussels,  
Venus Clams, Chilean Half-Shelled Scallops, Abalone

### DIPS

Homemade Thai Green Chilli Sauce, Honey Mustard,  
Vietnamese Ginger Fish Sauce, Cocktail Sauce, Lemon Wedge

### COLD

Broccolini and Cos Lettuce Salad, Pancetta, Sourdough and Almond Crunch  
Pomegranate, Spinach, Pears, Pecans, Feta, Honey Mustard  
Roasted Beetroot, Goat Cheese, Pistachios  
Green Bean, Dried Figs and Feta Salad, Vinaigrette  
Caesar Salad in Parmesan Wheel  
Caprese With Heirloom Tomatoes and Fresh Mozzarella, Balsamic, Fresh Basil  
Bocconcini With Pesto and Wakame Rock Salt

### CALIFORNIAN SALAD BAR

Mesclun, Coral, Sweet Peppers, Tomatoes, Japanese Cucumber,  
Corn Kernels, Quinoa, Wild Rice, Asparagus Spears, Quail Eggs,  
Smoked Chicken, Tuna in Oil  
Honey Mustard, Citrus Vinaigrette, Japanese Soy, Ranch, Olive Oil, Balsamic  
Kalamata Olives, Marinated Peppers, Sun-Dried Tomatoes, Grilled Artichokes

## SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna  
Aburi, Temaki, Gunkan, Maki Rolls  
Shoyu, Wasabi, Pickled Ginger

## JAPANESE GRILLED

Chicken Yakitori  
Tamago Aburi

## JAPANESE COLD

Soba, Spring Onions, Wasabi, Nori  
Salmon Poke, Avocado, Daikon, Cucumber, Pickles

## CHEESES & BREADS

Scamorza, Taleggio, Munster, Brillat-Savarin, Banon, Stilton

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam,  
Strawberry Jam, Bread Sticks, Crackers

Australian Fresh Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread,  
Garlic and Emmental, Multi-Seed, Mustard, Mediterranean Focaccia,  
Cereals Sourdough, Rye Sourdough, Walnut Cranberry Red Wine

## SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable),

Hot Smoked Salmon With Crème Fraîche, Horseradish

Truffle Salami, Pastrami, Rosette, Black Forest Ham, Saint Daniele

Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onions, Cornichons, Onion Marmalade

## INTERACTIVE

Lobster Thermidor  
Mafaldine in Parmesan Wheel

## CARVERY

BBQ Black Pork Ribs  
Sustainable Norwegian Salmon Wellington  
Prime Rib of Australian Grain Fed Beef  
Tajima Beef Short Ribs  
Whole Baby Australian Lamb

## HOT SIDES

Baby Carrots, Honey Glaze  
Roast New Potatoes, Fresh Rosemary  
Eggplant Parmigiana  
Broccolini, Échiré Butter  
Baked Kabocha

## SOUPS

Lobster Bisque, Chinese Herbal Soup, Indian Fragrant Soup

## LEVANTINE

Hummus, Baba Ghanouj, Tarator, Harissa, Raheb Salad,  
Carrot Salad, Levantine Pickles, Fattoush

Fatayer Cheese

Pita Bread

Chicken Shawarma

Moussaka

Falafel

Kharouf (Lamb With Couscous)

Batata Harra (Potatoes With Harissa Sauce)

## SWEETS

Baklava

Layers of Phyllo Pastry Stuffed With Nuts and Glazed With Sugar Syrup

## MAINLAND CHINA LIVE STATION

Kong Bak Bao

Braised Pork Belly in Chinese Steamed Buns

Beijing Duck

Chinese Crepes, Cucumber, Leek, Duck Sauce

Shanghainese Fried Buns

With Pork Filling

Hangzhou Mini Dumplings

Dried Seaweed, Sakura Shrimp

Northern Chinese Fried Dumplings

Aged Vinegar, Chilli

## SINGAPORE

### MALAY

Beef Rendang

Nasi Lemak, Pandan, Fenugreek, Blue Pea Flower,  
Ikan Bilis, Cucumber, Peanuts, Sambal

Sayur Lodeh (Vegetables in Coconut Milk)

### MALAY LIVE STATION

Satay

Peanut Gravy, Condiments

### PERANAKAN/EURASIAN

Ayam Buah Keluak

Chicken Debal

## **CHINESE**

Chilli Crab

Deep-Fried "Mala" Fish Supreme Cut

Laziji (Sakura Chicken With Sichuan Peppercorns and Dried Chilli)

Braised Black Pork Knuckle (Hong Shao)

Wok-Fried Vegetables

Grain-Fed Beef Slices With Black Pepper Sauce and Sweet Peppers

## **LIVE NOODLES STATION**

Laksa

Chinese Hand-Pulled Noodles

## **CHICKEN RICE STATION**

Pineapple-Fed Chicken

Fragrant Rice

Traditional Condiments

## **INDIAN**

Vegetable Biryani

Malai Chicken

Malabar Fish Curry

Dhal

Onion Bhaji

Naan Bread

## **INDIAN LIVE STATION**

Chicken Tikka Masala

Chicken and Lamb Chop Tandoori

## FRUITS

Watermelon, Rock Melon, Hami Melon, Dragon Fruit, Guava, Pineapple  
Longan, Plums, Grapes, Mini Apples

## DESSERTS

Dark Jamaican Rum Cannelés  
Blueberry Tartlets  
Passion Fruit and Mango Entremet  
Coffee Hazelnut Financier  
Smoked Whisky and 72% Chocolate Cake  
Strawberries and Lime Dacquoise  
Bailey's Chocolate Burnt Cheesecake  
Assorted Pralines  
Assorted Macarons

### **SERVED WARM**

Lava Cheese Tart  
Rainbow Lapis  
Pandan Chiffon  
Chinese Pastries  
Hot Dessert Soup of the Day

### **ASIAN DESSERTS**

Selection of Kueh  
Rainbow Lapis  
Pandan Chiffon  
Chinese Pastries  
Hot Dessert Soup of the Day