



C U I S I N E S   O N   S T A G E

# SEAFOOD DINNER

## APPETIZERS

- Prawn Cocktail
- Grilled Asparagus salad with Truffle Mayonnaise
- Trio of Cured Salmon
  - Lemon / Beetroot / Dill
- Cobb Salad with Grilled Chicken, Avocado & Sweetcorn
- Niçoise Salad
  - (Tuna, Potato, Tomato, Anchovy)
- Egg Mimosa
- DIY Caesar Salad Station
- Marinated Crab Salad on Endive Leaf

## DELI COUNTER & CHEESE

- Marinated Artichokes / Sundried Tomatoes / Olives
- Iberico Ham / Salami / Mortadella / Chorizo
- Comté / Camembert / Emmental / Stilton / Goat's Cheese / Parmesan

## BREAD STATION

- Baguette / Multigrain / Rye Bread / Cornbread / Soft Rolls
- Herb Butter / Truffle Butter / Plain Butter

## BRUNCH SPECIALS

Served to your Table

- Seafood Tower on ice
- Oysters / King Crab / Lobster Claws / Tiger Prawns / Scallop Ceviche
- Grilled Lobster with Garlic Butter Sauce

## LIVE STATIONS & CARVING

- Salt Baked Salmon
- Sushi and Sashimi Counter
  - Wakame Salad / Wasabi
- Roasted Prime Rib
- Red Wine Sauce / Mustards
- Seafood Paella
- Prawns, Squid, Chorizo, Mussels

## HOT PASS

- Pork Piccata with Caper-Lemon Sauce
- Mini Seafood Pies with Puff Pastry
- Grilled Lamb Cutlets with Mint Sauce
- Prawn and Lobster Bisque
- Mussels with White Wine, Garlic and Cream
- Roasted Octopus with Potato and Chorizo
- Gratin Dauphinois
- Vichy Carrots
- Green Beans

## THAI STATION

- Pomelo Salad with Shrimp
- Ma-Hor with Fresh Fruits
- Steamed Mud Crab
- From Dim-Sum Basket
- Tom Yum Goong
- Steamed Seabass with Thai Celery
- Rice Crackers with Pork Dip
- Steamed Rice

## DESSERTS

- Signature Macarons
- Opera Cake
- Tiramisu a la minute
- New York Cheese Cake
- Carrot Cake
- Mini Pandan Choux
- Dark Chocolate Tart
- Lemon Tart
- Ice Cream Selection
- Fruit Selection