



A TOAST TO FRANCE

12 JULY



SEAFOOD ON ICE

Boston Lobster, Crayfish, Atlantic Snow Crab, Tiger Prawns,
Greenland Shrimp, Atlantic Blue Mussels, Venus Clams

Dips & Condiments

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

COLD

Watermelon Cubes, Feta, Olive

Romaine, potato, cheese, mushroom, ham,
hardboiled egg, French vinaigrette

Chickpea, Black Olives, Celery, Anchovies, Olive Oil

Niçoise Salad with Potatoes, Green Beans, Tomatoes, Olives and Tuna

Potato Salad with Olive Oil, Dijon, Vinegar and Herbs

Caesar Salad in Parmesan Wheel

Caprese with Heirloom Tomatoes and Fresh Mozzarella,
Balsamic and Fresh Basil

Californian Salad Bar

Mesclun, Coral, Sweet Peppers, Tomatoes, Japanese Cucumber,
Corn Kernels, Quinoa, Wild Rice, Asparagus Spears, Quail Eggs,
Smoked Chicken, Tuna in Oil

Dressings & Condiments

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

Homemade Aburi, Temaki, Gunkan, Maki Rolls

Shoyu, Wasabi, Pickled Ginger

JAPANESE SELECTIONS

Grilled

Chicken Yakitori, Tamago Aburi

Cold

Soba, Spring Onions, Wasabi, Nori

CHEESES & BREADS

Pont-l'Évêque, Morbier, Brillat-Savarin, Banon, Langres, Roquefort

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

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

SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable), Hot-Smoked Salmon
with Crème Fraîche and Horseradish

Truffle Salami, Pastrami, Rosette, Black Forest Ham, Corned Beef

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

Foie Gras Terrine

Chicken Pâté en Croûte

INTERACTIVE STATION

Chilean Scallops with Cheese

Foie Gras with Onion Marmalade

Escargot with Pernod and Garlic Butter

CARVERY

BBQ Black Pork Belly

Salmon Coulibiac with Mushroom Duxelles, Risotto,
Chopped Boiled Egg and Spinach

Australian Grain-Fed Prime Rib of Beef

Lumina New Zealand Lamb Leg

HOT SIDES

Australian Asparagus

Potatoes au Gratin

Ratatouille

Broccolini with Échiré Butter

Frog Legs Provençal

Beef Bourguignon

Coq au Vin

Duck Confit

Baby Spring Carrots

Roasted Pumpkin with Honey

Mashed Potatoes

SOUPS

French Lobster Bisque, Chinese Herbal Soup, Indian Fragrant Soup

LEVANTINE

Hummus, Baba Ghanouj, Tarator, Harisaa, Raheb Salad,
Carrot Salad, Levantine Pickles, Fattouch

Fatayer Cheese

Chicken Shawarma

Moussaka

Falafel

Halloumi

Kharouf (Whole Lamb with Couscous)

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

Shanghainese Fried Buns

With Pork Filling

Hangzhou Mini Dumplings

With Dried Seaweed and Sakura Shrimp

Northern Chinese Fried Dumplings

With Aged Vinegar and Chilli

SINGAPORE

Malay

Nasi Lemak with 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

Nyonya Beef Rendang

Chicken Debal

Chinese & Thai

Chilli Crab

Deep-Fried "Mala" Fish Supreme Cut

Braised Black Pork Knuckle (Hong Shao)

Thai-Style Wok-Fried Vegetables

Thai Green Chicken Curry, Baby Eggplant

Thai Minced Black Pork, Basil, Fried Egg

SINGAPORE

Live Noodle Station

Laksa

Chicken Rice Station

Pineapple-Fed Chicken, Fragrant Rice

Traditional Condiments

Indian

Vegetable Biryani

Butter Chicken

Kerala Fish Curry

Lamb Rogan Josh

Onion Bhaji

Naan Bread

Indian Live Station

Chicken Tikka Masala

FRUITS

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

DESSERTS

Assortment of Pastries, Ice Cream, Gelato,
Warm Desserts, Kueh