



# SEAFOOD, SASHIMI & SUSHI

## Seafood on Ice

Black Mussel, Australian Yabby, Tiger Prawn, Sea Whelk

*Mignonette sauce, Tabasco, chilli and lemon dressing, lemon wedge*

## Sashimi and Sushi

Norwegian Salmon, Sword Fish, sushi and maki selection

*wasabi, Japanese shoyu, pickled ginger*

# SALAD BAR

## Baby Romaine Lettuce | Mixed Green Salad

Cherry Tomato, Cucumber, Shiitake Mushroom, Corn Kernel, Spelt, French Bean, Quail Egg, Capsicum, Sunflower Seed, Pumpkin Seed, Crispy Youtiao, Edamame, Tempeh, Petai, Pineapple and Turnip

*dressing options: Caesar, French vinaigrette, Japanese sesame, Rojak, extra virgin olive oil, grape seed oil, aged Balsamic vinegar, Champagne vinegar*

# BREAD BASKET

## Ciabatta, Sourdough, Grissini, Mini Rolls

*Garlic Cloves Confit, Butter*

## Focaccia Pizza Barese

Roasted Tomato, Taggiasca Olive, Oregano

*Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.*

## CHILLED ANTIPASTI

### Stuffed Bell Peppers

Black Rice, Feta

### Oven-baked Sweet Potato

Paprika, Pine Nut, Balsamic Glaze

### Roasted Mushroom Salad

Button, Portobello and Oyster Mushroom, Fresh Herb Vinaigrette

### House-made Mediterranean Pickled Vegetables

### Artisanal Farmer Pork Terrine

### Marinated Mixed Olives

## PINSA

### La Formaggio and Pere

Mozzarella, Taleggio , Provolone, Pear, Acacia Honey

### La Tartufata

Mozzarella, Black Truffle Paste, Button Mushroom Carpaccio, Fresh Parsley

## SOUP

### Leek and Potato Velouté

### Double-boiled Chicken Soup with Watercress and Red Date

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## ITALIAN SPECIALTIES

### **Calamarata Broccoli and Gamberi**

Tiger Prawn, Sautéed Broccoli, Garlic and Chardonnay Wine Sauce

### **Traditional Lasagna Alla Bolognese**

Beef Bolognese, Bechamel, Parmigiano Reggiano

### **Seppie in Umido**

Venetian Style Cuttlefish Stew, Tomato and Red Wine reduction, Green Baby Peas

### **Frecanto' di Verdure**

Traditional Southern Italian Vegetable Ragout, Fresh Garden Herbs, Garlic Croutons

## ASIAN KITCHEN

### **Kerala Fish Curry**

Coconut, Masala, Turmeric and Lemon Juice

### **Lamb Rogan Josh**

Tomato, Red Chilli Powder, Coriander, Yoghurt, Ginger

### **Braised Pork Knuckle and Mushrooms**

Superior Soya Sauce, Five Spices, Star Anise, Ginger

### **Egg and Vegetable Fried Rice**

Jasmine Rice, Mixed Vegetables, Egg

# DESSERT

## LUCE-misu

Mascarpone Espuma, Espresso Syrup, Lady Finger Sponge, Crunchy Feuilletine

## Chocolate Fudge Cake

Chocolate Genoise, Chocolate Ganache, Milk Chocolate Pearl

## Almond Cherry Tart

Morrello Cherry, Frangipane, Vanilla Tart

## Assorted Nonya Kueh

## Seasonal Fruit Platter

## Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

## Chocolate Fountain

Almond, Coconut Flakes, Marshmallow, Chocolate Pearls, Dried Fruits,  
Pretzel, Oreo, Berry Compote, Fresh Berry