



SG60 LUNCH MENU

Saturday, 9 August 2025
Adults \$60nett, Children \$29++

SEAFOOD STATION

**Cold Water Prawn, Black and Green Mussel, Sea Whelk, Half Shell Scallop,
White Clam, Australian Yabby (S)**
Vodka Cocktail Sauce (A), Yuzu-ginger Vinaigrette, Mignonette Sauce,
Yellow Lemon, Selection of Tabasco

Selection of Cured Fish
Smoked Norwegian Salmon, White Anchovy in Oil
Blinis (D, G), Egg Mimosa, Chive, Creme Fraiche (D)

Japanese Sushi and Maki (G, S)

Assorted Sashimi:
Norwegian Salmon, Ahi Tuna
Japanese Shoyu (G), Wasabi, Pickled Ginger, Edamame

IMPORTED ARTISANAL CHEESES

Weekly Selection of Italian and French Cheeses (D, N, V)
Bonne Maman Jam Selection, Mixed Nuts (N), Dried Fruits, Honey, Cracker (G)

Our Bakers' Bread Selection (D, G, N, V)
Soft and Hard Rolls, Baguette, Sourdough, Lavash, Grissini
Salted and Unsalted Isigny Sainte-Mère Butter

D.I.Y. SALAD BAR

Selection of Lettuce (V)
Sweet Corn, Shredded Carrot, Cherry Tomato, Cucumber, Quail Egg, Feta Cheese (D)

Dressing:
Classic Caesar (D), Japanese Sesame, Honey Mustard
Balsamic Vinegar, Sherry Vinegar, Extra Virgin Olive Oil, Grape Seed Oil

CHILLED ANTIPASTI

House-made Mediterranean Pickled Vegetables (V)

Artichoke, Capsicum, Balsamic Shallot, Tomato, Zucchini, Mixed Olive

Cucumber and Fruit Salad with Pomegranate Dressing (V)

Japanese Cucumber, Quail Egg, Plum, Avocado, Apple, Grapefruit, Citrus Dressing

Traditional Shrimp Popiah (G, N, S)

Poached Prawn, Egg, Sweet Turnip Stew, Peanut, Coriander, Sweet Sauce

Insalata di Prosciutto e Pasta (D, P)

Fusilli Pasta, Smoked Virginia Ham, Streaky Bacon, Cherry Tomato, Capsicum, Quail Egg, Pesto

Roast Beef con Salsa Tonnata

Slow-cooked Angus Beef, Tuna-anchovy Sauce, Capers, Baby Arugula

SOUP

Crema di Funghi (D, G, V)

Creamy Mushroom Soup, Truffle Essence, Garlic-thyme Crostini

Double-boiled Pork Ribs Soup (S)

With Lotus Root, Premium Peanut and Dried Octopus

D.I.Y. STATION

Singapore Fruit Rojak (N, V)

Guava, Green Mango, Rose Apple, Turnip, Pineapple, Crushed Peanut, Vegetarian Rojak Dressing

LIVE STATION

Creamy Spicy Chilli Crab Risotto (D, S)

Acquerello Risotto Rice, Jumbo Crab Lump, Chilli Crab Sauce, Coriander
Finished in Parmesan Cheese Wheel

Poached Chicken Rice (G)

Slow-poached Whole Corn Fed Chicken, Fragrant Rice, Traditional Sauces, Coriander

PINSA

La Gamberi (D, G, S)

Tiger Prawn, Mussel, Broccoli, Pesto, Smoked Scamorza

Carciofi e 'Nduja (D, G, P)

Marinated Artichoke, Nduja Sausage, Fresh Mozzarella, Chilli Oil

Pancetta e Patate (D, G, P)

Pancetta Ham, Smoked Scamorza, Potato, Black Pepper

Zucchini e Pecorino (D, G, V)

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

ITALIAN SPECIALITIES

Gnocchi ai Formaggi (D, G, V)

Artisanal Potato Dumpling, Mixed Four Cheese Sauce, Oregano

Ragout alla Napoletana (A, G, P)

Durum Wheat Pasta, Pork Ribs, Italian Sausage in Tomato Sauce

Ravioloni al Pomodoro e Prosciutto di Parma (D, G, P)

Artisanal Cheese Stuffed Pasta, Parma Ham, Ricotta and Homemade Tomato Sauce

Le Polpette di Carne (D, G, N)

Homemade Beef Meatball, Fresh Basil-tomato Marinara, Pesto, Parmesan

Spezzatino di Maiale (A, P)

Iberico Pork Neck, White Wine, Vegetable Mirepoix, Tomato, Fennel Seed

Salsiccia e Peperoni (P)

Artisanal Pork Sausage, Garlic, Green Bell Pepper, Mixed Herb

Pollo con Funghi (D)

Chicken Leg, Baby Spinach, Porcini-button Mushroom Cream Sauce, Black Truffle

Branzino al Forno (D)

Oven-baked Sustainable Barramundi, Hearty Cannellini Bean and Kale Stew,
Vegetable Mirepoix

Impepata di Cozze (A, S)

White Wine, Black Mussel, Garlic, Pepper, Lemon, Parsley

Cavolfiori Gratin (D, G, V)

Baked Cauliflower, Bechamel Sauce, Parmesan

Puré di Patate al Tartufo (D, V)

Creamy Mashed Potato, Black Truffle, Pecorino

Golden French Fries (V)

Mayonnaise, Ketchup

Frecanto di Verdure (V)

Seasonal Vegetable Stew, Black Olive, Oregano, Capers

Melanzane alla Parmigiana (D, G, V)

Baked Eggplant with Marinara Sauce, Mozzarella, Basil

Fried Zucchini Scapece (V)

Green Zucchini, White Balsamico, Mint Leaf, Extra Virgin Olive Oil

ASIAN DELIGHTS

Crispy Barramundi Fillet

Sustainable Seabass, Mixed Capsicum, Onion, Black Pepper Sauce

Wok-fried Tiger Prawn (S)

Egg, Tomato

Taiwanese Style Wok-fried Chicken

Basil, Chilli, Ginger, Garlic, Sweet Sauce

Braised Iberico Pork Belly (G, P)

Sea Cucumber, Mushroom, Chu Hou Sauce

Hakka Chap Chai (A, S)

Braised Cabbage, Black Fungus, Carrot, Preserved Bean Curd, Dry Shrimp

Singapore Wok-fried Hokkien Noodle (G, S)

Fish Cake, Egg, Silver Sprout, Chives, Deshelled Prawns, Egg Noodle

Egg Fried Rice with Chinese Sausage (V)

Chinese Chicken Sausage, Egg, Vegetable, Jasmine Rice

Dim Sum Selection

Chicken Siew Mai (G)

Chilli Crab Pau (G, S)

Kaya Pau (G, V)

Deep-fried Chicken Rendang Pau (G)

Slow-cooked Marinated Chicken, Deep Fried Mantou Bun

Sardine Curry Puff (G) and Vegetarian Potato Curry Puff (G, V)

Singapore Chilli Prawn (S)

Deshelled Prawn, Tomato-chili Sauce, Golden Mantou

Ayam Buah Keluak (N, S)

Boneless Chicken Thigh, Buah Keluak, Candlenut

INDIAN DELIGHTS (Daily Rotation)

Biryani Rice (D, N, V)

Aromatic Basmati Rice, Clove, Black Pepper, Saffron

Madras Fish Curry (D)

Dried Chilli, Coriander Seed, Cumin Powder, Onion Gravy

Butter Chicken (D, N)

Grilled Marinated Tandoori Chicken, Creamy Tomato-cashew Nut Gravy

Aloo Gobi (Vegan)

Potato, Cauliflower, Blend of Spices and Aromatics

Condiments: Papadum (G), Indian Pickle, Mint Chutney (D)

DESSERT

1. Coconut Pandan Cake
2. Pulut Hitam Cake
3. Lychee Rose Cake
4. Red Bean Matcha Cake
5. Gula Melaka Custard Cake
6. Taro and Chestnut Cake
7. Thai Milk Tea Cake??
8. Talam Jagung Cake??
9. Teh Tarik Cake
10. Butterfly Pea and Coconut Cake
11. Orh Nee Custard Cake (Yam)
12. Cendol Cake
13. Yuzu Citrus Cake
14. Chrysanthemum Cake
15. Banana Peanut Cake
16. Milo Tiramisu Cake
17. Pandan Butter Cake
18. Matcha Butter Cake
19. Pandan Chiffon Cake
20. Orange Chiffon Cake
21. Pulut Hitam Chiffon Cake

22. Osmanthus Chia Seed Chiffon Cake
23. Ondeh Ondeh Swiss Roll
24. Rainbow Swiss Roll
25. Kaya Butter Cupcake
26. Passionfruit Raspberry Cake
27. Strawberry Cake
28. Red Velvet Raspberry Cake
29. Cappuccino Mousse Cake
30. Honey Mascarpone Cake
31. Summer Berry Cake
32. Douceur Lactée Cake
33. Blueberry Yoghurt Cake
34. Black Forest Cake
35. Fresh Strawberry Short Cake
36. Mango Cake
37. Salted Peanut Cake
38. Marble Butter Cake
39. Walnut Coffee Cake
40. Earl Grey Cake
41. Rich Fruit Cake
42. Peach Swiss Roll
43. Mango Yoghurt Swiss Roll
44. Earl Grey Caramel Genoise Cake
45. Yuzu Strawberry Genoise Cake
46. Red Velvet Cupcake
47. Blueberry Cheesecake
48. Citrus Cheesecake
49. Lemon Pie
50. Apple Tart
51. Milk Chocolate Walnut Tart
52. Manjari Dark Chocolate Cake
53. White Chocolate Raspberry Cake
54. Chocolate Mousse Cake
55. Orange Jivara Chocolate Cream Cake
56. Blueberry Chocolate Cake
57. Double Chocolate Butter Cake
58. Brownie Cheesecake
59. Double Chocolate Cupcake
60. Chocolate Fudge Cake

Assorted Homemade Cookies (D, G, N, V)

Fresh Fruit Selection (Vegan)

*Dishes indicated with (A) Alcohol, (D) Dairy, (G) Gluten, (N) Contains Nuts,
(P) Pork, (S) Shellfish, (V) Suitable for Vegetarians,
(Vegan) Suitable for Vegan*