



# Dinner

6:30pm - 10pm

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea  
(Sunday to Thursday)

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea  
(Friday and Saturday)

50% off adult price for children aged 6 to 12 years old  
Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

enbou



# Dinner

## **BBQ SPECIALS (available on Friday and Saturday) served à la minute**

- King prawn
- Wagyu beef steak
- Baby pork ribs
- Whole catch of the day
- Seasonal vegetables

*Served with assorted mustards, onion marmalade, BBQ sauce, lemon, tomato salsa, citrus and fennel salad.*

## **SEAFOOD COLOSSEUM**

- Seasonal oyster
- Boston lobster
- Snow crab\*
- Mud crab
- Tiger prawn
- Green-lipped mussel
- White clam

## **SALAD**

- Caesar salad
- Mesclun salad
- Arugula salad
- Baby spinach

*Selections of condiment and dressing.*

## **SALAD SPECIALS served on a rotation basis and 4 selections are available daily.**

- Pasta and seafood salad
- Prawn salad with glass noodle in Thai dressing
- Thai roasted beef salad
- Poached chicken and black fungus in sesame dressing
- Green papaya salad with peanut and chilli
- Roasted mushroom salad
- Feta cheese and olive salad
- Tomato and cheese with pesto and olive oil dressing
- Potato salad with mustard dressing

## **SELECTIONS OF COLD CUT PLATTER served on a rotation basis and 5 selections are available daily.**

- Smoked salmon
- Cured snow fish
- Peppercorn mackerel
- Wagyu pastrami
- Turkey ham
- Pork salami
- Chicken ham
- Smoked duck breast
- Smoked chicken breast

## **FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE**



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## JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus

*Sushi and Maki served on a rotation basis and 6 selections are available daily.*

Salmon, ebi, tamago, inari, crab, California, kappa, futo, sweet corn

## Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seeds

## NOODLE STATION *served on a rotation basis and 2 selections are available daily.*

Prawn laksa

Chicken mee tai mak

Ipoh hor fun

Thai boat beef noodle

Pork chashu ramen

Prawn noodle with baby abalone\*

## The Wheel of Pasta

Selection of pasta with choice of beef bolognese sauce, basil tomato, forest mushroom cream or aglio olio.

## LIVE CARVING BOARD *served on a rotation basis and 2 selections are available daily.*

Slow-cooked beef striploin

Roasted leg of lamb

Whole baked salmon fillet

Honey-glazed char siew pork rib\*

Ayam Percik *Malaysian-style roast chicken with coconut and spices*

## THAI DELIGHTS *served on a rotation basis and 4 selections are available daily.*

Tom Yum Talay *Thai-style hot and sour seafood soup*

Tom Khai Gai *Thai chicken coconut soup*

Hoi Lai Pad Nam Prik Pao *Fried clams in roasted chilli paste*

Gai Pad Krapow *Thai basil chicken*

Gai Yang Nam Jim Jaew *Thai-style grilled chicken with chilli-tamarind dipping sauce*

Gaeng Keow Wan Gai *Thai green chicken curry*

Kha Moo *Thai-style braised pork knuckle*

Pad Kra Pao Moo *Stir-fried minced pork with Thai holy basil*

Moo Tod Prik Kratiem *Crispy fried pork belly in a spicy chilli garlic sauce*

Gaeng Phed Ped Yang *Thai red curry with roasted duck*

Ped Pad King *Thai-style stir-fried duck with fresh ginger and scallions*

Gaeng Massaman Nua *Thai-style beef curry in coconut gravy and spices*

Pad Kra Pao Nua *Stir-fried beef with Thai holy basil*

Gaeng Phed Nua *Thai-style red curry with tender beef*

Pad Pak Ruam *Thai-style sautéed mixed vegetables*

Pad Pak Boong Fai Daeng *Thai-style stir-fried morning glory*

Gaeng Som Pak *Thai-style sour curry with mixed vegetables*

Pad Woon Sen Gai *Thai-style stir-fried glass noodle with chicken*

Pad Thai Talay *Stir-fried rice noodle with seafood*

Pad Mee Tom Yum *Stir-fried noodle in tom yum sauce*



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## **ASIAN DELIGHTS** served on a rotation basis and 8 selections are available daily.

- Double-boiled soup of the day
- Chilli crab with mantou
- Creamy garlic butter crab with mantou
- Sarawak black pepper crab
- Hong Kong-style steamed fish
- Nonya steamed fish fillet
- Nonya-style fish head\*
- Cereal prawn
- Salted egg prawn
- Salt and pepper prawn
- Sweet and sour pork
- Braised pork with quail egg
- Espresso coffee pork
- Chicken rendang
- Marmite chicken
- Kung pao chicken with dried chilli and ginger
- Mongolian beef
- Beef rendang
- Wok-fried beef yakiniku
- Bak kut teh with fried dough fritter
- Wok-fried seasonal vegetables
- Braised tofu with mushroom
- Stir-fried broccoli with Pacific clams
- Singapore-style Hokkien mee
- Fried kway teow with beef
- Braised seafood ee-fu noodle
- Silverfish fried rice
- Pork char siew fried rice
- Fried rice in XO sauce

## **EUROPEAN DELIGHTS** served on a rotation basis and 8 selections are available daily.

- Soup of the day
- Roasted chicken with mushroom sauce
- Pan-seared chicken with baby carrot and jus
- Chicken stew with carrot and celery
- Slow-cooked beef cheek
- Braised beef short ribs with root vegetables
- Beef lasagna
- Roasted leg of lamb with rosemary jus
- Lamb navarin with hasselback potato
- Slow-cooked lamb shank with red wine
- Catch of the day with lemon cream
- Grilled red snapper with chimichurri sauce
- Mediterranean baked fish
- Seafood with butter sauce
- Black mussel in white wine sauce
- Clam in garlic and chilli broth
- Sautéed vegetable medley
- Buttered broccoli and cauliflower
- Sautéed green bean with hazelnut
- Baked pumpkin
- Mashed potato
- Roasted potato
- Potato gratin

\*Available on Friday and Saturday.

Menu items are subject to change.



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#### INDIAN DELIGHTS

Tandoori Specialty served on a rotation basis and 3 selections are available daily.

Achari Machhli Fish cubes with pickled spices

Murgh Reshmi Tikka Saffron-flavoured chicken cubes

Rajma Tikki Kidney bean patty

Jhinga Til Tila Shrimp with white sesame seeds

Murgh Tandoori Tikka Chicken cubes with yoghurt

Mushroom Makhmali Stuffed mushroom

Gosht Boti Kebab Mutton cubes with yoghurt

Murgh Hariyali Tikka Chicken cubes with mint

Subz Shami Kebab Minced mixed vegetable patty with aromatic spices

Curry Set served on a rotation basis and 6 selections are available daily.

Murgh Masala Chicken cubes with butter sauce

Andhra Murgh Chicken cubes with spicy sauce

Nilgiri Murgh Korma Roasted chicken with yoghurt and pudina sauce

Gosht Rogan Josh Mutton in red sauce

Gosht Korma Mutton cubes with cashew nut sauce

Gosht Masala Mutton cubes with onion and tomato sauce

Jhinga Malabar Shrimp in coconut sauce

Machhli Kerala Fish cubes with coconut

Machhli Masala Fish cubes with onion masala

Palak Paneer Spinach purée with cottage cheese

Dal Tadka Yellow lentil with garlic

Dal Makhani Green pea and mushroom in cashew nut sauce

Matar Methi Mushroom Black lentil with butter sauce

Hara Moong Dal Ka Tadka Green lentil with garlic

Kadai Bhindi Lady finger with bell pepper

Subz Jalfrezi Mixed vegetable with onion masala

Beans Poriyal Long beans with coconut

Aloo Gobi Potato and cauliflower masala

Basmati Rice and Naan

Fragrant ghee rice

Saffron basmati rice

Basmati rice with green peas

Masala and plain papadum

Plain or garlic naan

#### LITTLE FAN CORNER

Nuggets

Potato wedges

Chicken ham sandwich

Egg mayonnaise sandwich

Vegetable sandwich

Fruit bowl

Popcorn

Cookies

Candy

Chocolate



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## **DESSERTS** served on a rotation basis and 7 selections are available daily.

- Signature chocolate cake
- Kopi-o chocolate cup
- Coconut gula melaka roll
- Pandan chiffon cake
- 'Kaya toast' cake
- Marble butter cake
- Black sesame mousse
- Mandarin orange yoghurt mousse\*
- Avocado chestnut mousse\*
- Exotic mango mousse
- Strawberry matcha sablé tart
- Pistachio chocolate pâté à choux
- Bavarian cream with forest berries
- Rosella raspberry cheesecake

## **Nonya Delights** served on a rotation basis and 4 selections are available daily.

- Penang lapis, seri kaya, ondeh ondeh, kueh koci, kueh dadar, rempah udang, kueh talam, kueh bingka ubi kayu, apam balik

### **Under The Lamp**

- Egg tart
- Bread and butter pudding

### **Freshly Made Waffle**

- Selection of ice cream, nuts and chocolate condiment

### **Chocolate Fountain**

- Seasonal fruits and marshmallow

### **Ice Cream and Sorbet on Waffle Cone**

- Strawberry sorbet, chendol, vanilla and chocolate

### **Cookies**

### **Garden of Fruits**

- Selection of tropical and seasonal fruits