



Korean Food Fair

29 May to 21 June 2026

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)

Additional SGD 100 per adult inclusive of free flow of champagne, house wine and beer

Additional SGD 80 per adult inclusive of free flow of house wine and beer

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.

embudo



Dinner

KOREAN FOOD FAIR SPECIALS

CLASSIC KOREAN BANCHAN COUNTER

Baechu Kimchi *Seasoned kimchi cabbage*
Kkakdugi *Radish kimchi*
Myeolchi-bokkeum *Stir-fried dried anchovies*
Oi-muchim *Spicy cucumber pickles*
Sigeumchi-namul *Korean spinach*
Kongnamul-muchim *Soybean sprouts*
Takuan *Pickled radish*
Ojingeo-jeot *Salted squid*

Chef-in-action station

Kimchi-buchimgae *Kimchi pancake*
Haemul-pajeon *Seafood pancake**
Golden Mandu dumplings with kimchi
Golden Mandu pork bulgogi dumplings
Slow-cooked pulled pork Tacos with kimchi slaw and gochujang aioli*

STONE BOWL STATION

Bibimbap *Korean rice bowl with assorted vegetables and beef bulgogi*
Eomuk-guk *Fish cake soup with radish in anchovy broth*
Samgye-tang *Ginseng chicken soup, red dates, glutinous rice**

FROM THE GRILL*

Sweet soy bulgogi beef short ribs
Grilled chicken barbecue
Gochujang pork belly barbecue
Grilled mackerel with sweet ginger soy sauce
So-tteok-so-tteok rice cake and sausage in gochujang sauce

FLAMING OVEN BAKED PIZZA

Korean fried chicken
Kimchi and mushroom
Spicy pork belly bulgogi*

UNDER THE LAMP

Fried chicken coated with sweet-spicy sauce
Fried chicken coated with soy sauce
Mini corn dog

NOODLES STATION

Jjampong *Spicy seafood noodle soup*
Jjajangmyeon *Black bean noodles with pork and vegetables**



Dinner

HOT FOOD SELECTION

Kimchi-jjigae *Kimchi stew with pork, spring onions, onions and diced tofu*
Tteok-bokki *Spicy rice cake with quail egg, Korean fish cake, cheese*
Kimchi-bokkeumbap *Fried rice with chicken*
Japchae *Stir-fried glass noodles with vegetables in Korean soy sauce*
Dwaejigogi-bokkeum *Spicy stir-fried pork in chilli paste*
Galbi-jjim *Braised beef short ribs*

JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus, shrimp*

Sushi and Maki

Salmon, maguro, vegetables kimbap, tamago, chuka kurage, inari, kani, California, ebi-maki

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

SEAFOOD COLOSSEUM *served with condiments, lemon and Tabasco*

Seasonal oyster
Boston lobster
Tiger prawn
Mussels
Snow crab*

SALAD

Selection of market fresh lettuce and dressing
Soy-marinated beef bulgogi salad with toasted sesame
Korean cucumber salad
Potato salad

SELECTIONS OF COLD CUT PLATTER

Wagyu pastrami
Casalingo salami
Smoked salmon
Snow fish

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

served with wafer cracker, lavosh, bread stick and jam



Dinner

LOCAL DELIGHTS

Signature laksa served with prawn, quail egg, beancurd puff and bean sprouts

ASIAN DELIGHTS

Double-boiled chicken soup
Chilli crab with mantou
Pork ribs in black pepper sauce
Cereal prawn
Wok-fried seasonal vegetables

THAI DELIGHTS

Tom Yum Goong *Spicy prawn soup with lemongrass and kaffir lime*
Phad Krapow Gai *Thai basil chicken*
Pad Prik Pao *Mussel with chilli*
Pla Neung Manao *Thai steamed fish with chilli and lime*

EUROPEAN DELIGHTS

Classic creamy mushroom soup
Slow-roasted chicken with miso–doenjang jus
Braised beef cheek in fermented soy jus
Confit duck leg with aged doenjang and plum jus
Pan-seared sea bass with doenjang and red wine jus
Clam broth with Korean chilli and fruit soju
Crispy oven-roasted potatoes glazed with spicy-sweet Korean chilli paste
Roasted baby pumpkin with doenjang glaze
Garlic bread

INDIAN DELIGHTS

Tandoori Specialty

Kadak Jinga *Deep-fried prawns marinated in Indian spices*
Dhaniya Murg *Marinated spring chicken*
Malai Khumb *Marinated mushroom with yoghurt and cream cheese*

Curry Set

Nali Nihari *Slow-cooked lamb shank with fresh onion and tomato gravy* Kadai
Murg *Chicken cubes cooked with onions in a spiced tomato sauce*
Nilgiri Machhi *Fish cooked with onions and tomatoes in a fragrant coconut
gravy* Shahi Paneer *Cottage cheese with cashew nuts gravy*
Aloo Jeera *Potato cooked with cumin and turmeric*
Dal Makhani *Black lentils with butter sauce*

Selections of Basmati Rice Naan

Kesri Pulao *Basmati rice cooked with saffron*
Masala and plain papadum
Plain or garlic naan

LIVE CARVING BOARD

Sousvide beef striploin with roasted vegetables and bulgogi sauce
Atlantic salmon glazed with aged doenjang and white miso
Whole-roasted Korean pork roll with gochujang honey sauce*



Dinner

LITTLE FAN CORNER

Under the Sea

Mini fish-shaped chicken nuggets
Little Sailor Sliders Mini fish patty, soft bun
Ocean Waves Ham & cheese sandwiches

The Captain's Adventure

Broccoli, carrot, blueberry cream cheese
Seashell mixed fruit bowl
Blue pea jelly with dragon fruit
Lemon cream frangipane
Blueberry cupcake
Chocolate cake pop

Captain's Candy Bar

Vanilla marshmallow lollipop
Croustipop raspberry
Croustipop caramel
Blonde chocolate almond dragées
Dark chocolate almond dragées
Matcha cookies
Grissini sticks

SWEET DESSERT

Signature chocolate cake
Chestnut and jujube Mont Blanc
Raspberry and basil choux
Injeolmi tiramisu
White peach yoghurt soft ganache
Black sesame mousse cake
Matcha roll cake
Sweet potato pound cake

Nonya Delight

Penang lapis, bingkah ubi, kueh dadar, harum manis

Under The Lamp

Matcha bread pudding with baked soybean crème anglaise

Freshly Made Waffles

Selection of ice cream, nuts and chocolate condiments

Chocolate Fountain

Seasonal fruits and marshmallow

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, coconut sorbet, vanilla, chocolate

Assorted Cookies

Garden of Fruits

Selection of tropical and seasonal fruits