



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.

embudo



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



Dinner

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*

*Available on Friday and Saturday.

Menu items are subject to change.



Dinner

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.



Dinner

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

*Available on Friday and Saturday.

Menu items are subject to change.



Dinner

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 pâte 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