



# Lunch

12pm - 2:30pm

(Monday - Friday)

SGD 78 per adult inclusive of free flow of chilled juices, coffee and tea  
50% off adult price for children aged 6 to 12 years old  
Complimentary for all children aged 5 years old and below

## Appetiser Buffet

SGD 48 per adult inclusive of free flow of chilled juices, coffee and tea

Curated for business luncheons or a delicate midday dining indulgence, our Appetiser Buffet presents an indulgent array of fresh seafood, salads and appetisers, selections of gourmet cold cut and cheese, alongside sushi and sashimi.

Appetiser Buffet is not available on eve of and public holidays, and special occasions such as Valentine's Day, Mother's Day, Father's Day, Christmas Eve and Christmas Day.

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



# Lunch

## **SEAFOOD COLOSSEUM\***

Mud crab  
Tiger prawn  
Green-lipped mussel  
Yabby  
White clam

## **SALAD AND APPETISER\***

Selection of market fresh lettuce and dressings  
Caesar salad in parmesan wheel  
Chicken and root vegetable salad  
Classic Thai beef salad  
Thai mango salad  
Roasted potato salad  
Quinoa salad

## **SELECTION OF COLD CUT PLATTER\***

Salami  
Chicken ham  
Wagyu pastrami  
Turkey ham  
Smoked salmon  
Smoked mackerel  
Cured snow fish  
Smoked rainbow trout

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

## **JAPANESE COUNTER\***

Sashimi  
Tuna, salmon, octopus

## **Sushi**

Kani gunkan, inari sushi, salmon, tamago nigiri

## **Maki**

California, ebi, vegetables, kappa

## **Cha Soba**

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



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## **NOODLE STATION**

Signature laksa  
Chicken and fish ball soup

## **CHICKEN RICE STATION**

Cherrywood roasted chicken rice  
Slow-poached chicken rice

## **ASIAN DELIGHTS**

Soup of the Day  
Green curry chicken  
Claypot sesame chicken  
Thai red curry duck  
Thai basil beef  
Hunan-style steamed sea bass with chilli and chives  
Stir-fried white pepper crab  
Salted egg prawn  
Stir-fried Hong Kong kailan with Pacific clam  
Yang Chow fried rice  
Seafood fried noodles

## **EUROPEAN DELIGHTS**

Soup of the Day  
Gumbo chicken with spinach and mushroom  
Pan-seared duck breast with orange jus  
Classic mac and cheese  
Gratinated seafood with saffron and fennel  
Mushroom risoni with parmesan and tomato confit  
Vichy root vegetables

## **CHEF'S SPECIALTY**

The Wheel of Pasta  
Selection of pasta with choice of cream or bolognese sauce

## **CARVING STATION**

Baked Atlantic salmon  
Slow-roasted Australian grass-fed Angus beef

## **INDIAN DELIGHTS**

Tandoori Specialty  
Tandoori chicken  
Tandoori machli tikka *Fish marinated in yoghurt*  
Boti kebab *Lamb cubes marinated in spiced yoghurt*  
Vegetable shami *Chickpea kebab*



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## INDIAN DELIGHTS

### Curry Set

Macher Jhol *Spicy fish curry*

Murgh Jalfrezi *Chicken in spicy tomato gravy*

Rogan Josh *Indian-style lamb curry*

Paneer Makhani *Indian cottage cheese in buttery tomato cashew curry*

Saag Khumb *Spinach and mushroom*

Dal Makhani *Creamy and buttery black lentil stew*

Masala and plain papadum

Plain or garlic naan

**PIZZA** *served on a rotation basis and only 2 types of pizza are available daily.*

Neapolitan pizza

Seafood pizza

Pizza Hawaiian

Chicken floss pizza

## DESSERT

Signature chocolate cake

Espresso-soaked ladyfingers chocolate cup

Clementine yoghurt mousse

Guava coulis with peach mousse

Cherry compote with earl grey milk chocolate mousse

Pistachio pâte à choux

Banana lemon travel cake with chia seeds

Mango compote and coconut sablé tart

Purple yam financier

### Nonya Delight

Penang lapis, prune lapis, ondeh ondeh, puteri ayu, yam talam

### Under The Lamp

64% dark chocolate and hazelnut croissant bread and butter pudding

### Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

### Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

### Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla and chocolate

### Petit Fours and Cookies

### Garden of Fruits

Selection of tropical and seasonal fruits