



6 SEPTEMBER - 28 SEPTEMBER 2024

Friday & Saturday Dinner 6.30pm - 9.30pm

\$88++ PER ADULT \$44++ PER CHILD

Aged 6 - 11 years old



BOOK NOW





CRACKLING GERMAN PORK KNUCKLE WITH SAUERKRAUT

MARINATED ROASTED ANGUS BEEF WITH BEER BROWN SAUCE

HICKORY BBQ TENDER PORK RIB 💋



MELTED CHEESE MASHED POTATO WITH BACON

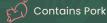
BAVARIAN STYLE MEATBALLS WITH STEAM POTATO IN GRAVY

CRAYFISH WITH GARLIC HERB BUTTER

SAUTEE BLACK MUSSEL & SHRIMPS WITH ERDINGER BEER BROTH

ERDINGER DUNKEL GLAZED GAMMON HAM WITH PINEAPPLE & CHERRY







SEAFOOD ON ICE

Tiger Prawn | Baby Crayfish | Conch | Flower Clam | Boston Lobster | Black Mussel | Green Mussel | Baby Abalone | Snow Crab Leg

Condiments: Cocktail Sauce, Thai Green Chilli Sauce, Mango Mayo, Lemon Juice Dip

GARDEN GREENS SALAD BAR



Mesclun Greens | Baby Romaine | Iceberg Butter Head | Green Coral | Lollo Rosso

Condiments: Alfalfa Sprout, Cherry Tomato, Beet Root, Sunflower Seed, Pumpkin Seed, Raisin, Sultana, Chickpea, Edamame, Sweet Corn Kernel, Black Olive, Kidney Bean Dressings: Balsamic Vinaigrette, Extra Virgin Olive Oil, Red Wine Vinegar, Thousand Island, Creamy Goma, Honey Mustard

BREAD & LOAVES

Stone Oven Olive Bread | French Baguette | Pretzel | Hard Rolls with Butter

SOUP OF THE DAY

Lobster Bisque

BBQ STATION

OCEAN

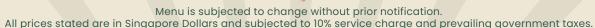
Salt Rubbed Jumbo River Prawn Half Shell Scallop with Duo Cheese Garlic Butter Clam in Claypot

FARM

German Oozing Cheese Pork Sausage **Bratwurst Sausage**











SASHIMI & SUSHI

Fresh Norwegian Salmon | Tuna | Marinated Cuttlefish Assorted Sushi and Maki

served with: Shoyu Sauce, Japanese Pickled Ginger, Wasabi

SNACKS & CRACKERS

Vegetable Spring Roll | Samosa | Prawn in Filo Pastry |
Prawn Cracker | Papadam
Sauce: Ketchup, Chilli

LIVE STATION

Rich Coconut Singapore Laksa
Shrimp | Fish Cake | Bean curd Puff | Bean Sprout | Coconut Laksa Broth

MAIN HOT DISHES

Asian Egg Fried Rice with Flying Fish Roe, Nori & Scallion
Braised Ee Fu Noodle with Dried Oyster & Chives
Signature Salted Egg Yolk Prawn with Curry Leaf & Chili
Nyonya Chicken Curry with Pan Fried Prata
Turmeric Marinated Seabass with Sambal & Archar
Crabmeat Congee with Assorted Condiments & You Tiao











Beeramisu (Beer in Tiramisu)
Chocolate Guinness Mousse cup
German Beer Cheesecake
Black Forest Cake
Kaya Custard Cream Puff
Lychee Rose Swiss Roll
Assorted Cut Fruit (4 Types)
Hot Local Dessert of The Day
Chilled Dessert Soup of The Day

ICE CREAM (4 TYPES DAILY)

Thai Milk Tea | Tutti Fruity | Coconut | Double Chocolate | Strawberry | | Vanilla | Lime Sorbet | Lychee Sorbet

JUICE OF THE DAY (2 TYPES DAILY)

Apple Juice | Fruit Punch | Orange Juice

HOT BEVERAGES

Coffee | Tea





