



Menu March 2009

Dinner Rotation ONE

Crustacean & Japanese

Saffron Seafood Indulgency

Poached Maine Lobster, Chilean Scallops on Half Shells, Poached Tiger Prawns, Well Clams, Chounder Clams, Black Mussels, Finest Selection of Seasonal Oysters, Poached Blue Crabs

Sauces & Condiments

Cocktail Sauce, Marie Rose, Tartar Sauce, Shallot mignonette, Pepper mignonette, Tabasco & Lemon Wedges

Gazpacho- Shooters

Spicy Cilantro Gazpacho with Tiger prawns, Tomato Gazpacho with Avocado Jelly, Yellow Tomato Gazpacho with Lobster Bites

Chefs Selection of Sashimi

Sake - Salmon, *Shiro Maguro* - Hamachi, *Kajiki* - Sword Fish, *Tako* – Octopus, *Maguro* Tuna, *Ika* – Cuttlefish, *Hokkigai* – Surf Clams and Butter Fish

Traditional & Morden Nigiri & Makimono

Nigiri - Salmon, Tuna, Prawn, Hamachi, Ungai, Tamago, Inari, Kani Mayo, Sake Dijon Cheese Mayo, Tobiko, Wasabi Ebiko, Sake Autobiko Gunkan and Chuka Kurage

Makimono- California, Tori, Tempura, Salmon Avocado, Spicy Tuna, Seafood California, Sake Furai, Shitake(V), Tamago Inari(V), Hakusai (V), Dynamite, Crunchy Vegetable

Condiments

Ginger Pickle, Wasabi & Soya Sauce



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Gardemanger – Salad Bar

Shoots, Sprouts & Greens

Romaine Lettuce, Iceberg, Lolorosso, Lollobionda, Oak Leaf Red, Ruby Chard, Frisee Green, Frisee Yellow, Mesculan Greens, Radicchio, Endives, baby Spinach, Alfalfa Sprout & Snow Pea Sprout

Cucumber, Shredded Carrots, Trio Capsicum, Mushrooms, Cherry Tomatoes, Crispy Fennel, Crispy Asparagus, Red Cabbage

Olive Oil, Aged Balsamic Vinegar, Vanilla Citrus Dressing, Honey Soy Dressing

Antipasti

Grilled Capsicum, Grilled Zucchini, Artichoke Bottoms, Roasted Garlic, Balsamic Glazed Mushrooms, Semi Dried Roman Tomatoes, Grilled Eggplant & Roasted Pumpkin

Salads

Morden Niçoise Salad, Ratatouille in Parmesan Basket, Roasted Beef with Garlic Chips and Bagnacauda Sauce, Seafood Indulgency with Cauliflower Puree, Poached Leeks with Turkey Bacon and Pepper Coulis

Terrines & Ballottine

Chilled Torchon of Foie Gras with Rubab & Date Puree, Sesame Crusted Chicken, Tomato Tower scented with Basil, Seafood Ballottine, Blue Cheese Terrine with Beetroot Lavosh

Shooters and Small Bites

Mozzarella with Blueberry Juice, Poached Mussel with Vegetables Puree, Maine Lobster On Chared Honey Pineapple, Camembert with Apricot Glazed, Blue Crab Meat wrapped in Cucumber Carpaccio

Arabic Mezza with Crispy Pita

Hommus, Mutabal, Babaganouj, Hara Potato, Muhamara, Fried Eggplant & Zucchini with Tahina & Fattoush Assorted Crispy Pita of Chilli, Cheese & Za'atar



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Smoked Fish & Fish

Atlantic salmon Tartar with Micro Greens, Asian Salmon Gravalax, Norwegian Salmon Confit with Red pepper Coulis, Smoked Tuna Cigars, Royal Scottish Smoked Salmon

Chefs in Action

Caesar Salad with condiments Creamy Dressing, Crispy Bacon, Smoked Chicken Breast, Parmesan Shavings, Garlic Croutons & Crispy Capers,

Thai Royal Salads

Lab Phed – Duck Salad, *Som Tam Talay* – Green Papaya Salad, *Yum Ma Maung Goong* – Thai mango Salad with Shrimps, *Yum Som O* - Pomelo Salad, *Yum Hoa Phee* - Banana Blossom Salad, *Yum Ponlamai* – Thai Fruit Salad, *Yum Nue* - Thai Beef Salad

Finest European Cheese Selection with Pyramid Jams & Cheese Crackers

Noodle & Dim Sum

Dim Sum Carousel- Freshly Made Dim Sum Selection

Prawn Har Gau, Chicken & Prawn Siew Mai, Scallop & Prawn Dumpling, Chicken Char Siew Bun, Lor Ma Kai -Glutinous Rice & Char Siew, Mushroom & Snow Peas Dumpling

Double Boiled Chicken Herbal Soup & Vegetable Herbal Soup with Dates

Chilled Chinese Cold Salad

Char Siew Chicken Salad with Hoisin Sauce, Crispy Noodles with Five Spice Roasted Duck, Silken Tofu with Braised Shitake Mushroom, Crunchy Asian Vegetables in Rice Paper Roll, Hainanese Chicken Rice Roll

Singapore "Signature" Daily- Chicken Delights

Hainanese Chicken Rice

Poached Chicken/ Roasted Honey Chicken/ Five Spice Chicken

Soya Poached Crispy Lettuce



Menu March 2009

Hot Marbles Daily Changing

Chicken - Chicken Char Siew, Beef Char Siew, Honey Glazed Chicken,

Duck - Peking duck, Roasted duck, Thai Crispy duck

With condiments of Hoisin Sauce, Sweet Chili & Plum Sauce

Noodles Noodles

Our Signature Asian Stocks of *Laksa, Superior Wonton, Prawn Mee and Thai Beef Stock*

Noodles Selection of Fresh Eggs Noodles, Wonton Noodles, Spinach Noodles, Flat Rice Noodles, Rice Vermicelli, Crispy Egg Noodles, Glass Noodles, Shanghai Noodles, Thai Bamee Noodles, Soba Noodles

Proteins of White Fish Ball, Cuttlefish ball, Spiced Beef Ball, Sliced Fish Cake, Scallop & Prawn Dumpling, Poached Chicken & Tiger Shrimps

Vegetables of Crunchy Lettuce, Chinese cabbage, Bok Choy, Water Spinach, Snow Peas, Coriander Leaf, Spring Onion, Bean sprouts, Birds eye Chilli, Chinese Celery and Wing Bean

Condiments of Fried Shallots, Onion Sambal, Fried Garlic in Oil, Pickled Turnip

Western Grill & BBQ

On the Line 12 Inductions

SOUP

Double duck consommé
Truffled dumpling and 18 vegetables

From the Surf

Peppered Sword Fish
Lime mashd, kalamanta olive tapenade, quail egg and Niciose dressing

Pan Sear Harmour
Green Pea Puree, poppy seed Beurre blanc and Verbena foam.

Marinara A la Bianco



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From the Turf

Slow Roast Beef
Oxtail Ravioli, Hazelnut glace and Arugula oil

Roasted Ouzi Lamb leg
Saffron Polenta Cake, Semi Dry Tomato and Ras el hanout Jus

Chicken roulade
Thai Basil Mousse, Red Curry Risotto, Glazed Pencil Asparagus & Young Corn and Kaffir Lime Infusion

Wagyu Beef Cheek
Lacquer with Orange reduction, Celeriac Mousse and Thyme jus

Pasta - Adam Signature dishes

Vegetable Lasagne
Baked Meat Ball Pasta

Vegetable & Starch

Grilled Age Balsamic Marinated Vegetable
Silk Potato Scented with Truffle Oil

On The Marbles Chefs in Action

From the Surf

Fish carving - Chilean Sea bass with Salmon soufflé

BBQ Grill Seafood - Black Tiger prawn with Coriander and Pesto marinate

Smoked - Hot Smoked Whole Helwayoo with Apple and Horseradish Salsa

From the Turf

Meat carving - Whole Roasted Striploin of Beef

BBQ Grill Meat - Beef Skewer with Hickory Smoke Seasoning, Saffron Lamb Chops

Sous Vide - Duck Leg Confit with Sarladaise Potato

Chicken - Grilled Spring Chicken with Cilantro Marinate

Traditional Condiments and Sauces



Menu March 2009

Roti & Bakery

Asian Breads

Roti Prata, Roti Telor, Chicken Murtabak, Plain Naan, Garlic Naan, Stuffed Naan & Butter Naan

Vegetarian Signature Curries by Chef Kumar – 3 types Daily

Indian Pickles, Condiments and Crackers

Arabic Bread

Cheese Manakish , Cheese Manakish with Pistachio, Za'atar Manakish, Meat Manakish

Bread & Rolls - White Roll, Walnut Roll, Olives Roll, Sunflower Roll, Sesame Roll, Corn & Pumpkin Country Bread, Spelt Whole Grain Bread, Baguette Traditionelle, Campagrain, Rye Bread, Pumpnickel, Fougasse Olive, Fougasse Cheese, Fougasse Tomato, Focaccia

Butter – Home Made Butter Roulade, Flavor of Paprika, Olives, Sundried Tomato and Pesto



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South East Asian WOK

Singapore Chilli Crab

Ginger Steamed Fish with Superior Soya Sauce

Sweet & Sour Chicken

Stir Fried Broccoli with Scallops

Chinese Fried Rice (V)

Wok Fried Singapore Noodles (V)

Steamed Aromatic Jasmine Rice

Malaysian Beef Rendang – Malayisan Dried Coconut Beef

Ayam Masak lemak Kampung – Spicy Tumeric Coconut Chicken

Lamb Roganjosh – lamb in Rich Tomato Onion Gravy

Achari Began – Pickled Eggplant Masala

Mongolian Griddle Turns Thai

Phad Thai & Bamee on the flat top

Condiments of Chicken, Beef & Prawns, Garlic Chives, Bean sprouts, Preserved Yellow Tofu, Cabbage, Red Chilli, Spring Onion and Coriander Leafs

Tamarind Sauce and Crushed Peanuts

Thai Corn and Vegetable Fritters

Thai Style Corn and Vegetable Fritters with Sauce of Plum, Sweet Chilli and Sambal

Sauces & Condiments with Asian Crackers Selection



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Sweet Ending - Pastry

Apple Pink Pepper Crumbles Tart, Lime Mousse Shooter, Risotto Rice Pudding, Sago Gula Melaka, Cardamom Panna Cotta, Blackberry tartlet, White Chocolate Saffron Mousse Dome, Vanilla Bean Mille Feuille, Banana Cheese Cake, Peanut Brownie Snicker Bar, Pistachio Orange Slice with Rose Strawberry Parfait, Chocolate Mud cake, Fig Bavaria with Cinnamon Crust, Cherry Dacquoise, Ginger Cream Brulee, Mini Tiramisu Cubes, Passion Fruit Cheese Cake

Chocolate Fountain

Kids Corner with condiments of Fruit Skewers, Assorted Macaroons, Gummy Bears, Jellies

Crepes & Crepe -Condiments of Canadian Maple Syrup, Chocolate Sauce, Strawberry Sauce, Snow Sugar, Cinnamon Sugar, Lemon, Honey, Fresh Banana, Strawberry and Selection of Ice Cream

Warm Ramekin Fantasy - Apple and Rhubarb Crumble & Umm Ali

Ice Cream Teppanyaki -Home Made Ice Cream - Strawberry, Vanilla, Banana, Blueberry, Mango, Coffee, Chocolate, Cookies & Cream and Tiramisu

Condiments of Brownies, M&M Chocolate and Peanut, Caramelized Pecan, Caramelized Almond Nibbles, Caramelized Macadamia, Pistachio, Crushed Peanuts, Chocolate Rice, Oreo Cookies, Cone Trimmings

Ice kacang & Chendol

Asian Shaved Ice with Condiments of Sweet Corn, Sweet Red Bean, Assorted Jellies, Nata de Coco, Jackfruit, Fresh Avocado, Coconut Palm Sugar and Trio Flavoured Syrups

Asian Desserts & Arabic Sweets

Assorted Nonya Kuih & Thai Desserts (Changing Daily)

Assorted Arabic Sweets and Turkish Delights (Changing Daily)

Fruits Chunks & Salad – Watermelon, Honey Dew, Rock Melon, Pineapple, Dragon Fruit

Asian Exotic Whole Fruits – Rambutan, Longan, Mandarin & Lychee