

BUFFET DINNER

9 AUG 2019 • FRI • 6 PM

EARLY BIRD 75* | REGULAR 88*



FRESH SEAFOOD

FIN DE CLAIRE OYSTERS, MIGNONETTE DRESSING
SWEET TIGER PRAWNS, SRIRACHA MAYONNAISE
SCALLOPS CEVICHE, PONZU DRESSING, CAVIAR-TOBIKO MEDLEY
OCTOPUS IN GALICIAN STYLE

HORS D'OEUVRES

ROULADE OF DUCK CONFIT, SMOKED DUCK BREAST AND GRAPE COMPOTE
RILLETTE OF BRAISED BEEF AND PASTRAMI, PICKLED PEARL ONION
ROULADE OF MARINATED FLOWER CRAB AND SMOKED SALMON
WITH PIQUILLO PIMENTOS
PRAWN AND BASIL BEIGNET
FOIE GRAS BRUSCHETTA WITH PASSIONFRUIT

ENTRÉE

VEGETABLE LASAGNA OF AUBERGINE, WILD MUSHROOM AND TOMATO
PILAF RICE WITH MIXED HERBS

MAIN COURSE

SEABASS GRATIN WITH MIXED PEPPERS, GINGER AND ONION
TRADITIONAL ROASTED CHICKEN AND POTATOES WITH NATURAL JUS
NAVARIN OF LAMB WITH SAUTEED ARTICHOKE AND SEASONAL VEGETABLES
ROASTED STRIPLOIN WITH FRICASSEE OF MUSHROOMS AND BORDELAISE SAUCE

LOCAL DELIGHTS

BRAISED PORK BELLY 'WUXI' STYLE
PAN-SEARED SCALLOPS WITH BROCCOLI IN OYSTER SAUCE



DESSERT

SELECTION OF SEASONAL FRUITS PLATTER
CHEESE PLATTER, SERVED WITH DRIED FRUIT AND CRACKERS
HAZELNUT CHOCOLATE TART
ESPRESSO TIRAMISU
ASSORTED CHOUX PUFF

