



VALENTINE'S DAY DINNER

14 FEBRUARY 2017

SALAD BAR

Caesar Salad

Anchovies, Grated Parmesan, Garlic Croutons, Bacon Bits, Caesar Dressing

Seasonal Boutique Market Greens

Red Treviso, Baby Spinach, Mesclun Mix, Arugula, Yellow Frisée, Butter Lettuce

Snow Peas Sprouts, Romaine, Red Oak, Endives, Green Coral

Dressings and Emulsions

Asian Vinaigrette, Balsamic Emulsion, Italian Herb Vinaigrette, Thousand Island

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Sherry, Raspberry, Champagne, Apple, White Balsamic

Black Balsamic, Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado, Pumpkin Seeds

Toppings for your Salad

Fennel, Red and Yellow Cherry Tomatoes, Olives, Sun-dried Tomatoes, French Beans

Snow Peas, Corn Kernels, Shredded Carrots, Alfalfa Sprouts, Japanese Cucumber

Baby Radish, Fava Beans, Kidney Beans

SALADS AND APPETISERS

Citrus Strawberry and Avocado Salad with Toasted Pecans

Tender Asparagus and Smoked Salmon with Dill Aioli

Smoked Chicken and Green Mango with Cilantro Chili Dip

Golden Cumin Butternut Salad with California Raisins and Organic Nuts

Alaskan Crab Salad Gateaux with Avocado, Tobiko and Organic Cress

Tomato and Mozzarella Salad

EUROPEAN CHARCUTERIES

Selection of Premium Charcuteries

Mortadella, Parma Ham, Beef Bresaola, Coppa Salami, Chicken and Mushroom Salami

and Pâté en Croûte

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

ARTISAN CHEESE DISPLAY

Finest Selection of Imported Whole and Marinated Cheese

Cow, Sheep, Goat and Blue

Accompanied with Quince Paste, Flavoured Jams and Mostarda

Assorted Crackers, Nuts and Dried Fruits

ANTIPASTI

Specialty In-house Marinade

Grilled Italian Vegetables, Vintage Vinegar Mushrooms, Capsicum, Eggplant

Sun-dried Tomatoes, Artichokes, Stuffed Olives, Kalamata and Black Olives

BREAD CREATION

Array of Freshly Baked Baker Bread Loaves and Rolls

Assorted Crisp, Stick and Twist

Melt's Specialty Dips

Bhaba Ghanoush, Hummus, Sun-dried Tomatoes, Basil Pesto, Olive Tapenade

Black Truffle Mayonnaise Dip

JAPANESE CULTURE

Selection of Freshly Pressed Nigri Sushi and Maki Rolls

Freshly Sliced Sashimi Moriawase

Japanese Tako, Salmon, Hamachi and Tuna

Japanese Cha, Zaru Soba or Somen

Pickled Ginger, Kikkoman, Wasabi, Soba Sauce, Shredded Nori, Bonito Flakes, and Japanese Pickles

SEAFOOD COLOSSEUM

Finest Composition of Mollusks and Crustaceans

Maine Lobster and Claw, Shucked Oysters, Snow Crab, Spanner Crab, Green Lip Mussels

Black Mussels, Tiger Prawns, Ocean Clams, Mud Carbs

Spiced Chili Jam, Lime Aioli, Wasabi Mayonnaise, Signature Oriental Dressing

Flavoured Tabasco, Mignonette, Lime and Lemon Wedges

FOIE GRAS STATION

Pan Seared Duck Liver

Caramelized Onion Jam, Toasted Brioche, Micro Cres

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MELT'S SPECIALTY NOODLE

Ma Jiang Man

Flat Rice Noodles Tossed in a Warm Sesame Sauce with Shrimp, Minced Pork
Silver Sprouts, Chinese Lettuce and Shitake Mushrooms
Chili Oil, Spring Onion, Minced Ginger and Black Vinegar

MELT'S SPECIALTY VALENTINE'S ROAST LIVE STATION

Overnight Roasted Veal Steamship with Root Vegetables
Merlot Jus and Dijon Mustard
Slow Baked Iberico Pork Rack with Mustard Rub
Sage Jus and Brandied Apple Compote
Juniper Berries and Salt Crusted Whole Snapper with Toasted New Potatoes
Dill Cream and Chunky Salsa

INDIAN CUISINE

Selection of Tandoori Lamb Rack, Tiger Prawn, Chicken Leg and Vegetable Kebab
Tandoori Whole Red Snapper
Plain, Garlic and Butter Naans
Selection of Indian Vegetable and Meat Curries
Masala and Plain Papadoms
Indian Rice of the Day with Condiments

ASIAN DELIGHT

Soup

Herbal Black Chicken Broth with Winter Melon
Tom Yum Thai Soup with Medley of Seafood

Starch

Yang Chow Fried Rice
Steamed Jasmine Rice
Wok-Fried Butter Oatmeal Prawns
Crispy Prawn Paste Chicken
Vegetarian Thai Green Curry
Thai Stir-Fried Minced Chicken with Basil and Cashew Nuts
Steamed Sea-Bass with Soya Ginger Sauce
Marron Lobster Tossed In Superior Sauce
Black Pepper Beef with Onions and Trio Peppers
Traditional Braised Pork Belly with Black Fungus
Wok-Fried Oriental Vegetables
Braised Bean Curd Tofu with Kailan and Egg White Gravy

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EUROPEAN CLASSICS

Array of Crisp and Chips

Soup

Truffle Scented Mushroom Soup

Garlic Bread

Stewed and Braised

Baked Seafood Gratin with Fennel and Lime

Hungarian Beef Goulash

Braised Beef Cheek with Root Vegetables

Pans and Roast

Sauté Country Sausages with Bacon and Caramelized Onions

Oyster Rockefeller

Grilled Dori Fish with Dill and Leek Cream

Mains

Apricot Stuffed Chicken Roulade with Tender Asparagus and Olives

Starch

Creamy Mashed Potatoes

Roasted New Potatoes with Pommery Mustard and Herbs

Vegetables and Greens

Braised Corn on the Cob

Roasted Butternut Squash with Thyme and Garlic

Roasted Market Vegetables with Garlic and Herbs

Organic Beans Cassoulet

Tomato Gratin with Champignon Mushrooms

BBQ EXTRAVAGANZA @ THE ALFRESCO TERRACE

Dill Marinated Marron Lobster

Rosemary Rubbed Wagyu Tenderloin

Grilled Tiger Prawn

Mustard Marinated T-Bone Lamb

Free Range Chicken Supreme

Premium Garlic Pork Sausage

Citrus Salmon Fillet

Chicken Satay with Peanut Gravy

Selection of Melt's Premium Salt Pairings

Italian Herb, Indian Masala, Chinese 5-Spice, Japanese Togarashi

Whole Suckling Pig on the Rotisserie

Thai Chili Sauce, Sambal Chili, Hoisin Sauce, Chili Sauce, Tomato Relish, Barbecue Sauce

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DESSERTS

Gateaux, Cakes and Tarts

“Brilliant Rose” Chocolate Crunch Gateaux

Strawberry Marmalade Cheese Cake

Ivory Chocolate Savarin Gateaux

Almond Blueberry Petit Sable Tart

Peanut Chocolate Brownies

Flamboyant Travel Cake City

Milk Chocolate Caramel Profiterole

De Macarons

Dulce Pearls Manjari Dark Chocolate

Clementine Chocolate Trifle

Basil Raspberry Panna Cotta

Valrhona Chocolate Praline

Warm Desserts

Rosemary Apricot Pie

Banana Almond Raisin Sable

Chocolate Fountain

Pink and Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Ice Creams

Homemade Ice Creams Served With Freshly Baked Waffles and Topped with your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Waffle Station

Freshly Baked Crepes and Waffle Served with Vanilla Cream Patisserie with your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Garden of Fruits

Selection of Refreshing Sliced Fruits

108

inclusive of free flow of juices

128

inclusive of one glass of “R” de Ruinart Champagne and free flow of soft drinks and juices

148

inclusive of free flow of “R” de Ruinart Champagne, wines, beer, Valentine cocktails, soft drinks and juices

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