



ANY DAY ANY TIME FEAST

#oscarsathome

S\$230 NETT

SERVINGS UP TO 4 GUESTS

APPETIZER

Oscar's Seafood Platter

Lobster
Prawns
Alaskan King Crab
Miso marinated Salmon and Avocado

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DIY - GREENS

Oscar's Caesar Salad

Romaine Hearts, Croutons, Anchovies, Boiled Eggs, Parmesan Cheese
Crispy Fish Skin, Bacon Crumble

.....

MAINS

Oscar's Signature Seafood Laksa

Rice Noodles, Prawns, Fish Cake, Quail Eggs, Shredded Chicken, Spicy Coconut Broth

Roasted USDA Choice Beef Rib Eye with Mustard and Rosemary

Cracked Pepper Jus

FAMILY FUN DIY

Pulled Pork and Caramelized Onion Sliders

Pulled Pork Ragout, Caramelized Onion, Yuzu Cream Cheese, Pickles
(DIY Instructions on next page)

Crab Mac and Cheese with Bacon Crumble
Roasted Potato with Rosemary, Maldon Sea Salt
Grilled Broccolini with Feta and Pine Nuts

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SWEETS

1kg Royal Chocolate Hazelnut Crunch Cake

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ENERGIZE

Conrad's Signature Ethiopian Heirloom Cold Brew Coffee (2 bottles)
Natural Glow (Apple, Carrot, Ginger) (2 bottles)

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ADD-ON

2 bottles of Laurent Perrier Cuvee Rosé S\$220 nett or
1 bottle of Henriot Champagne S\$98 nett

To order, please call 6432 7481/63, visit www.connoisseur.sg
or email sinci.oscars@conradhotels.com



ANY DAY ANY TIME FEAST

#oscarsathome

S\$150 NETT

SERVINGS UP TO 2 GUESTS

APPETIZER

Oscar's Seafood Platter

Lobster
Prawns
Alaskan King Crab
Miso marinated Salmon and Avocado

.....

DIY - GREENS

Oscar's Caesar Salad

Romaine Hearts, Croutons, Anchovies, Boiled Eggs, Parmesan Cheese
Crispy Fish Skin, Bacon Crumble

.....

MAINS

Oscar's Signature Seafood Laksa

Rice Noodles, Prawns, Fish Cake, Quail Eggs, Shredded Chicken, Spicy Coconut Broth

Roasted USDA Choice Beef Rib Eye with Mustard and Rosemary

Cracked Pepper Jus

FAMILY FUN DIY

Pulled Pork and Caramelized Onion Sliders

Pulled Pork Ragout, Caramelized Onion, Yuzu Cream Cheese, Pickles
(DIY Instructions on next page)

Crab Mac and Cheese with Bacon Crumble
Roasted Potato with Rosemary, Maldon Sea Salt
Grilled Broccolini with Feta and Pine Nuts

.....

SWEETS

Royal Chocolate Hazelnut Crunch Pastry

.....

ENERGIZE

Conrad's Signature Ethiopian Heirloom Cold Brew Coffee (1 bottle)
Natural Glow (Apple, Carrot, Ginger) (1 bottle)

.....

ADD-ON

2 bottles of Laurent Perrier Cuvee Rosé S\$220 nett or
1 bottle of Henriot Champagne S\$98 nett

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FAMILY FUN DIY

**PULLED PORK AND CARAMELIZED ONION SLIDERS
FINISHING INSTRUCTIONS**

- Reheat pulled pork and caramelized onion ragout on medium heat.
- Toast buttered buns in preheated pan on medium low heat for two minutes or until crispy and golden brown.
- Apply yuzu cream cheese on toasted base and top of the buns.
- Place pickles followed by hot pulled pork ragout.
- Cover the mixture with the top of bun and enjoy the creamy and succulent pulled pork and caramelized onion sliders.

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