

≡ OSCAR'S

THE ICE BAR

Frutti Di Mare

Prawns, Mussels, Boston Lobsters, Bay Scallops, Two Types Oysters

COMPOUND SALAD

Chinese Style Spicy Beef and Salad

Salmon Nicoise Salad

Smoked Chicken with Spinach and Pumpkin with Szechuan Dressing

Greek Lamb Loin and Roots Vegetables Salad

Persimmon, Kale with Goat Cheese Salad (V)

Citrus Lime Tofu with Quinoa (V)

Vegetarian Abalone with Vermicelli Salad (V)

Asparagus with Feta Salad and Orange Segment (V)

CHARCUTERIE BOARD

7 Varieties of Cheese

2 Varieties of Chutneys, Crackers, Dried Fruits, Toasted Nuts

SASHIMI COUNTER

Tuna

Salmon

Octopus

Assortment of Sushi and Maki

Oscar's Signature Caesar Salad Bar

Romaine Lettuce, Mesclun, Kalamata Olives, Sundried Tomatoes, Smoked Chicken, Parmesan Grated, Anchovy Fillet, Caper Berries, Broccoli, Feta Cheese, Corn, Sautéed Prawn with Espelette Chili, Roasted Mushroom, Cherry Tomatoes, Bak Kwa Coin, Croutons
Tossed in aged Parmesan Wheel

SOUPS

Wild Mushroom Velouté (V)

Peppery Pork Maw and Chicken Soup

V: Vegetarian N: Contains Nut P: Contains Pork A: Contains Alcohol

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All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask the Restaurant's Team Members.

All prices quoted are subject to 10% service charge and prevailing GST.

LOCAL FLAVOURS

Stir-Fried Sea Prawn with 'Kam Heong' Sauce

Steam Fish Fillet, Ginger, Spring Onion and Chinese Leek Gravy

Golden Curry Chicken Stew with Carrot, Potato and Green Pea

Braised Beef Ball in Kim Lan Soy Thai Basil Gravy

Salted Egg Crispy Pork Belly with Curry Leaf and Chilli Padi

Steamed Broccoli with Crab Meat Goji Berry Egg White Sauce

Braised Egg Tofu Seafood Garlic Egg White Sauce

Conpoy Hokkaido Scallop, Asparagus and Celery Roasted Cashew Nut

Wok-Fried Noodle with Mock Cha Siew (V)

Smoked Haddock and Garlic Fried Rice

OSCAR'S SIGNATURE LIVE STATION NOODLES BAR

Signature Seafood Laksa

Prawn Noodles Soup (P)

Fish Noodles Soup

Wonton Mee (P)

Dry Spicy Ramen

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CLASSIC WESTERN MAINS

Pan-Seared Seabass with Ginger Miso Cream Sauce

Potato Gnocchi alla Sorrentina with Mozzarella and Sweet Basil (V)

Oven Roasted Lemon Garlic Chicken Thigh with Mustard Sage Jus

Balsamic Chargrilled Broccolini, Zucchini and Caramelized Cipollini Onion

Honey Cinnamon Roasted Sweet Potato with Garlic Confit and Sage (V)

Hungarian Beef Goulash

LOCAL LIVE STATION

HK Roasted Delight

Pork Belly, Char Siew, Duck, Poached Chicken

LOCAL SEAFOOD STATION

Singapore Iconic Chilli Crab with Crispy Fried Mantou

Golden Salted Egg Yolk Slipper Lobster with Chilli Padi and Curry Leaves

BRUNCH CARVING

**Roasted OP Prime Rib with Cabernet Sauvignon Jus, Truffle Mashed
and Assorted French Mustard**

LIVE STATION

(Made to Order)

Pan-Seared Foie Gras

With Toasted Buttery Brioche, Caramelized Onion, Cress and
Port Wine Balsamic Reduction

Lemony Moroccan Chicken Tajine Pita Pocket

With Roasted Garlic Hummus, Preserved Lemon, Coriander, Tomato,
Sliced Red Onion and Feta Cheese

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FLAVOURS OF INDIA

Butter Chicken

Chicken Tikka cooked in Rich Tomato and Butter Gravy

Palak Paneer (V)

Cottage Cheese cooked in Smooth Spinach and Garlic Gravy

Dal Panchmel (V)

5 varieties of Lentils cooked with Turmeric, Cumin and Curry Leaves

Jeera Rice

Basmati Rice cooked with Cumin

Chicken Biryani

Awadhi Style Biryani cooked on Dum with Boneless Chicken

South Indian Mutton Curry

Lamb cooked in Coconut Oil, Curry Leaf and Spices

Baingan Masala

Aubergine Curry

Goan Fish Curry

Coconut Curry cooked with Tamarind and Chilies

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CHARCOAL BARBECUE

Grilled Lobster

Den Miso Umami Glazed Pork Loin with Apple Chutney

Grilled Harissa Chicken Thigh with Saffron Aioli

Sambal Stringray with Cincalok and Calamansi

Smoky Gochujang BBQ Beef Striploin

Thai Grilled Turmeric Chicken with Sweet Pickle Relish with
Homemade Spicy Sauce

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DESSERT

Orange Blossom Mousse

Strawberry Mirror Mousse

Orange Jivara Cake

Walnut Cheese Cake (N)

Royal Chocolate Hazelnut Crunch (N)

Mango Mousse Cake

Marble Butter Cake

Kueh Lapis

Nyonya Kueh

Desiccated Coconut Tart

Traditional Tiramisu (A)

Assorted Praline

Assorted Macaron

Red Date Panna Cotta

Ai Yu Jelly with Calamansi

Traditional Bread and Butter Pudding

Fried “Nian Gao”

CHOCOLATE FOUNTAIN

Fresh Strawberry

Marshmallow

Assorted CNY Cookies

LIVE

Waffle

ICE CREAM STATION

Selection of Movenpick Ice Cream and Local Ice Cream

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