

# OSCAR'S

## THE ICE BAR

Frutti Di Mare

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

## COMPOUND SALAD

*Chef's Choice*

Chinese Style Spicy Beef and Salad / Marinated Octopus with Wakame and Sesame Seed

Salmon Nicoise Salad / Shrimp Chinese Salad with Sesame Miso /  
Asian Prawn Salad with Lime and Chilli Dressing

Apple, Pecan and Smoked Chicken Salad / Smoked Chicken with Spinach and Pumpkin  
with Szechuan Dressing / Roast Duck Salad with Pomelo and Lychee

Mexican Prawn Salad / Greek Lamb Loin and Roots Vegetables Salad /  
Salad of Smoked Haddock with Chorizo and Quail Egg

Heirloom Tomato Fattoush (V) / Orange and Beet Salad (V) /  
Persimmon, Kale with Goat Cheese Salad (V)

Mediterranean Chickpea Salad (V) / Citrus Lime Tofu with Quinoa (V)

Greek Orzo Salad (V) / Zucchini Artichoke Summer Salad (V) /  
Roasted Butternut Squash kale Salad with Orange-Sage Dressing

Asparagus with Feta Salad and Orange Segment (V) /  
Vegetarian Abalone with Vermicelli Salad (V)

## SASHIMI COUNTER

Tuna

Salmon

Octopus

Sushi and Maki

### Oscar's Signature Caesar Salad Bar

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

## SOUPS

*Chef's Choice*

### Western Soup of the Day

Wild Mushroom Velouté (V) / Minestrone Soup / New England Clam Chowder

### Asian Soup of the Day

Peppery Pork Maw and Chicken Soup / Fish Maw Soup /  
Double Boiled Ginseng with Monkey Head Mushroom Soup (V)

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## LOCAL FLAVOURS

### *Chef's Choice*

Stir-Fried Sea Prawn with 'Kam Heong' Sauce /  
Herbal Chinese Wine Sea Prawn / Wok Fried Yabbies Szechuan Style

Preserved Vegetables Steam Fish Fillet / Steam Fish Fillet, Ginger, Spring Onion  
and Chinese Leek Gravy / Deep Fried Salmon Fish Head with Coffee Sauce

Coca Cola Chicken Wing / Golden Curry Chicken Stew with Carrot, Potato and Green Pea /  
Braised Duck Stew

Braised Beef Ball in Kim Lan Soy Thai Basil Gravy / Wok-Fried Sliced Beef in in Sha Cha Sauce /  
Na Yu Braised Lamb Stew

Salted Egg Crispy Pork Belly with Curry Leaf and Chilli Padi / Braised Whole Pork Knuckle  
in Five Spice Sauce / Chinese Spinach with Sea Cucumber Fat Choy Garlic Oyster Sauce

Steamed Broccoli with Crab Meat Goji Berry Egg White Sauce / Steamed Wa Wa Chai  
with Dry Scallop Garlic Sauce / Braised Egg Tofu Seafood Garlic Egg White Sauce

Crispy Tofu with Chicken Floss, Wasabi Mayonnaise, Spring Onion, Sesame Seed /  
Tofu Impossible Meat Black Olive Sauce (V) / Braised Fa Cai Fish Maw with Carrot and Sweet Pea

Conpoy Hokkaido Scallop, Asparagus and Celery Roasted Cashew Nut /  
Cantonese Steamed Fish with Superior Soya Sauce / Wok-Fried Noodles with Mock Char Siew (V)

Korean Wheat Vermicelli, Sautéed Mixed Vegetables Strip with Sesame Dressing / Braised Ee-Fu  
Noodles with Mushrooms and Chinese Chives (V) / Baby Abalone Egg Fried Rice

Smoked Haddock and Garlic Fried Rice / Unagi Goji Berries Egg Fried Rice / Braised Pig Trotter  
with Sea Moss and Chinese Mushroom

## OSCAR'S SIGNATURE LIVE STATION NOODLES BAR

Signature Seafood Laksa

Prawn Noodles Soup (P)

Fish Noodles Soup

Wonton Mee (P)

## LOCAL LIVE STATION

### *Chef's Choice*

#### **HK Roasted Delight**

Pork Belly

Char Siew

Duck

Poached Chicken

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## CLASSIC WESTERN MAINS

*Chef's Choice*

Oven Baked Pork Chop with Apple Cider Pan Jus / "Impossible" Beef and Courgettes Lasagne (V) /  
Potato Gnocchi Alla Sorrentina with Mozzarella and Sweet Basil (V)

Classic Chicken Basquaise with Piperade / Pan-Seared Seabass with  
Ginger Miso Cream Sauce / Oven Roasted Lemon Garlic Chicken Thigh  
with Mustard Sage Jus

Blackened Salmon with Lemon Caper Sauce / Cajun Pan Roasted Chicken  
with Diane Sauce and Locally Sourced Mushrooms / Lamb Navarin

Garlic Butter Sautéed Clams / Hungarian Beef Goulash / Beef Stroganoff with  
Button Mushroom and Sour Cream

Rosemary Butter Roasted Baby Carrots and Parsnip / Roasted Saffron Cauliflower with  
Asparagus, Hazelnut and Romesco / Miso Glazed Seabass with Sake Clam  
Kombu Broth and Shimeiji Mushroom

Honey Cinnamon Roasted Sweet Potato with Garlic Confit and Sage (V) /  
Scallop Potatoes and Ham with Layered Cream Sauce and Monterey Jack Cheese /  
Balsamic Char Grilled Broccoli, Zucchini and Caramelized  
Cippolini Onion

## LOCAL SEAFOOD STATION

*Chef's Choice*

Singapore Iconic Chilli Crab with Crispy Fried Mantou

Steamed Slipper Lobster with Thai Green Curry Coconut Sauce /  
Golden Salted Egg Yolk Slipper Lobster with Chilli Padi and Curry Leaves

Fragrant Cereal Butter Wok-Tossed Slipper Lobster with  
Chilli Padi and Curry Leaves

## LIVE STATION

*Chef's Choice*

### **Conchiglie Pasta with Pesto Cream Sauce**

With Shaved Parmigiano Cheese and Smoked Duck

### **Lemon Moroccan Chicken Tagine Pita Pocket**

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

### **Bulgogi Pulled Chicken Quesadilla**

Sweet Pickle Onions, Guacamole, Capsicum, Pico De Gallo,  
Sour Cream, Monterey Jack

### **Hand Pulled BBQ Lion Mane Tacos**

Guacamole, Onion Pickled, Pico De Gallo, Jalapeño Salsa Verde and Sour Cream,  
Pulled BBQ Lion

## LIVE CARVING

Roasted Striploin with Green Peppercorn Sauce, Truffle Mashed  
and Assorted Mustard (A)

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## FLAVOURS OF INDIA

*Chef's Choice*

Butter Chicken / Amritsari Home Style Chicken Curry / Chicken Chettinad Curry

Palak Paneer (V) / Paneer Tikka Masala (V)

Dal Panchmel (V) / Dhana Dal Tadka (V)

Jeera Rice (V) / Saffron Pulao / Paneer Butter Masala (V)

Chicken Biryani / Punjabi Tawa Soya Chaap (V)

South Indian Mutton Curry / Kheema Mutter / Chepala Pulusu

Baingan Masala / Aloo Gobi Masala / Home-Style Lamb Curry

Goan Fish Curry / Meen Moilee / Amritsari Chloee

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## UNIQUELY LOCAL CHARCOAL BARBECUE

*WEDNESDAY TO SUNDAY DINNER*

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 / Bratwurst Snails with Sweet Pickles Relish,  
Horseradish and Mustard Jus

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## DESSERT

Orange Chiffon with Chantilly

Strawberry Mirror Mousse / Raspberry Pistachio Cake

Orange Jivara Cake

Walnut Cheese Cake (N) / Yuzu Blueberry Cake

Royal Chocolate Hazelnut Crunch (N)

Mango Mousse Cake / Yuzu Black Sesame Cake / Matcha Red Bean Cake

Kueh Lapis

Nyonya Kueh

Desiccated Coconut Tart / Apple Crumble Tart

Red Date Panna Cotta / Cherry Almond Tart

Ai Yu Jelly with Calamansi / Aloe Vera Jelly with Longan

Mango Sago and Pomelo

Traditional Bread and Butter Pudding

Egg Tart / Peach Jalousie

## 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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