

OSCAR'S

THE ICE BAR

Frutti Di Mare

Prawns, Mussels, Slipper Lobster, Bay Scallop, 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 Vermicelle 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, 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

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

Hainanese Chicken Rice

or

Blanched Chinese Jiao Zi Dumpling

With Sichuan Chilli Oil, Black Vinegar and Ginger

or

Stir-Fried Rice Cake in Black Truffle

Asian Greens, Locally-Sourced Mushrooms, Prawns, Beef

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CLASSIC WESTERN MAINS

Chef's Choice

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

Classic Poulet Basquaise / 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

Thyme Garlic Roasted Potato / Scallop Potatoes and Ham with Layered Cream Sauce
and Monterey Jack Cheese / Balsamic Char Grilled Broccoli, Zucchini and Caramelized
Cippolini Onion

LIVE STATION

Chef's Choice

**Conchiglie With Pesto Cream Sauce, Shaved Parmigiano
Cheese and Wild Mushroom Medley**

or

Bulgogi Pulled Chicken Quesadilla

Sweet Pickled Onion, Guacamole, Capsicum, Pico De Gallo, Sour Cream,
Monteret Jack

or

Hand Pulled BBQ Lion Mane Tacos (P)

Guacamole, Pickled Onion, Pico de Gallo, Jalapeño Salsa Verde and Sour Cream

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) / Chicken Biryani / Punjabi Tawa Soya Chaap (V)

Chapla Pulsu / Aloo Gobi Masala

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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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