



PEPPERMINT
MENU

Roast and Grill - Elements of Heat Buffet Dinner Menu

Monday - Thursday | 6:30pm – 10:00pm
\$98++ (Adult) | \$49++ (Child)

Friday - Sunday | 6:30pm – 10:00pm
\$112++ (Adult) | \$56++ (Child)

Signature Wood-Fire Grill



Beef

 **One Type on Daily Rotation**

Smoked Wagyu Beef with Coffee Rub [**Weekend Dinner Only**]
Applewood Grilled Marbling Beef with Smoked Onion Sauce
Korean Style Grilled Marbling Beef Steak
Wagyu Beef Belly with Flavoured Sea Salt

Poultry and Meat

 **One Type on Daily Rotation**

Indo Grilled Chicken Thigh with Peanut Sauce 
Applewood Grilled Chicken
Spicy Sticky Honey Chicken Wing
Smoked Duck Breast
Thai Style Grilled Beef Meatball
Lamb Sausage 

Seafood or Fish




 **One Type on Daily Rotation**

Hay Grilled Salmon
Grilled Scallop with Shoyu Butter 
Pink Himalayan Salt Grilled Tiger Prawn  
Salt Baked Oysters [**Weekend Dinner Only**] 

International


Chicken

 **One Type on Daily Rotation**

Chicken Escalope on Champignon Cream  
Poulet à l'Estragon
Moroccan Braised Chicken with Apricots & Almonds 



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Seafood or Fish

One Type on Daily Rotation

Haddock & Shrimp Au Gratin  
Mussel Cooked in Garlic & Lemon Cream  
Seabass on Green Pea & Leek 

Meat

One Type on Daily Rotation

Pot Roasted Lamb  
Lamb Tagine with Chickpea & Aubergine
Beef Stroganoff with Mustard & Pickles
Austrian Beef Goulash

Vegeterian

Two Types on Daily Rotation

A Selection of Carbohydrates: Spanish Patatas Bravas, Potato Wedges with Tartar Sauce, Roasted Sweet Potato with Butter and Rosemary, Truffle Mash Potato, Deep Fried Sweet Potato Balls, Roasted Potato with Butter and Herb

Two Types on Daily Rotation

A Selection of Vegetables: Charred Broccoli with Beurre Noisette, Roasted Broccoli with Crushed Hazelnut and Garlic Cream, Grilled Vegetables with Lemon Balm and Thyme Oil, Roasted Cauliflower with Cheddar Cream Sauce, French Bean with Garlic and Butter

Asian Favourite

Claypot


Regionally Sourced Live Tiger Prawn

One Type on Daily Rotation

Imperial Herbal Tiger Prawn 
Taiwan 3 Cup Tiger Prawn 
Indonesia Curry Tiger Prawn  
Assam Nanas Tiger Prawn 
Nonya Assam Tiger Prawn 
Sauna Tiger Prawn with Sarawak White Pepper [**Weekend Dinner Only**] 



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Seafood

One Type on Daily Rotation

- Seafood in Singapore Chilli Sauce  
- Thai Tom Yum Seafood Claypot  
- Canton Seafood Congee Broth 
- Haemul Jeongol Seafood Claypot 
- Seafood & Fish Tofu with Dried Scallop Egg White  












Regionally Sourced Fish

One Type on Daily Rotation

- Hong Shao Braised Fish 
- Thai Yellow Curry Fish 
- Taiwan Tomato Fish Stew  
- Crispy Fish with Dry Shrimp & Ginger Spring Onion  
















Wok Vegetable

One Type on Daily Rotation

- Stir-Fried Dragon Chive with Shimeji Mushroom & Vegetarian Prawn 
- Stir-Fried Watermelon Rind with Mushroom and Carrot   
- Wok Toss Celtuce with Dried Chilli & Mushroom  
- Baby Kai Lan with Lime & Salted Fish  
- Poached Broccoli with Tobiko Egg White Sauce   


Starch

One Type on Daily Rotation

- Singapore Hokkien Mee with Smoked Duck & Seafood   
- Braised Thai Seafood Glass Noodle 
- Wok Fried Black Pepper Udon  
- Thai Pineapple Rice with Chicken Floss   
- Indonesia Nasi Goreng with Seafood   
- Singapore White Vermicelli with Clam & Seafood   












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Seafood Island




Whole Abalone
Boston Lobster (Norway)
Snow Crab (Russia)
Tiger Prawn (Thailand)
Short Neck Clam (China)
Black Mussel (China)
Half Shell Scallop (Indonesia)
Tiger Topshell (Malaysia)

Served with Lemon Wedges, Cocktail Sauce    , Thai Green Chilli Sauce , Spicy Oriental Sauce   and Tabasco  

Salad Bar

A Variety of Lettuce & Greens, Condiments and Dressing   

Two Types on Daily Rotation

A Selection of Cold Cuts: Chicken Ham, Turkey Ham, Beef Salami, Chicken Salami, Beef Pastrami   

A Selection of Bread & Rolls

Farmer's Bread, Brown Bread, Dark Rye Sour Bread, Whole Wheat Bread, Hard Roll, Mini Ciabatta, Sesame-onion Roll, Grissini Stick, Lavosh

A Choice of Olive Oil and Butter


Cheese Board

Five Types on Daily Rotation

Camembert, Brie, Fruit Cheese, Smoked Cheese, Port Salut, Blue Cheese and Parmesan Cheese Wheel



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Signature Seafood Tower Laksa 🍤 🥛

Signature Laksa Broth with Condiments

🔄 Six Types on Daily Rotation

Selection of Fresh Catch Seafoods: Rock Lobster, Short Neck Clam, Half Shell Scallop, Black Mussel, Cuttlefish, Crawfish, Stingray Cubes, Tiger Prawn, Regionally Sourced Sliced Fish

Selection of Vegetables & Accompaniments
Selection of Noodles

Chicken Rice Stall

Poached Chicken served with Fragrant Rice Cooked with Urban Farm Grown Pandan and Ginger

Comforting Soup

Fish Maw, Fish and Chicken Meatball with Cabbage in Collagen Peppery Chicken Soup

Japan

Fresh Sashimi 🍤 🌿 🥛: Salmon (Norway), Tuna (Indonesia), Octopus (Indonesia)

A Selection of Artisan Maki and Sushi 🍣 🍤 🥛

Assorted Pickles

Japanese Edamame Beans

Chuka Kurage 🍤

Chuka Wakame 🌿

Chilled Soba with Condiments 🌿

Chilled Udon Noodles with Condiments 🌿

Warm Selection

Steamed Chawanmushi with Mushroom and Gingko Nut 🍤 🍣 🌿 🥛

Tempura Prawn 🍤 🍣 🥛

Miso Soup 🌿 🥛

Yatai Favourites (Japanese Street Food)

🔄 One Type on Daily Rotation

Oden (Japanese Fish Cake Stew) 🍤 🍣 🥛

Deep-fried Chicken Karaage 🍣 🍤

Takoyaki with Nori and Bonito 🍤 🍣 🍤



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Italian Pasta



Two Types on Daily Rotation



A Selection of Pasta: Fusilli, Penne, Linguine, Fettuccine, Tagliatelle and Rigatoni 



A Selection of Sauces:



Mushroom Cream  



Urban Farm Herb Pesto   

Truffle Cheese  

Marinara  

Plant-based Bolognese  

Arrabbiata  


Clam Aglio Olio  

Hearty Comfort

Chef's Daily Special Pizza

Western Soup

One Type on Daily Rotation

Cream of Forest Mushroom Soup  

Roasted Cauliflower Soup 

Seafood Chowder with Sweet Corn  

Heirloom Tomato Soup with Pumpkin Seed   



Conscious Dining



Signature Dish



Vegan



Vegetarian



Contains Seafood



Contains Eggs



Contains Nuts



Gluten Free




Contains Lactose



Lactose Free

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Indian Vegetarian Selection


Biryani Rice

Three Types on Rotation

- Chana Masala
- Aloo Ghobi
- Vegetable Gobi Masala
- Curry Vegetables
- Vegetable Dhal
- Potato Masala
- Rajma Masala
- Vegetable Korma
- Brinjal Masala


Papadum

Crispy Puff Prata, served with Sweetened Milk and Red Sugar  

Naan Bread or Garlic Naan Bread 



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Desserts

Whole cake

Chocolate Royaltine
Berries Crumble
Mango with Passion Ivory





Petite Pastries

Ondeh Swiss Roll
Chocolate Fudge
Red Velvet with Cream Cheese

Verrines


Pink Guava Mousse
Manjari Chocolate Mousse
Tiramisu

Warm Dessert

Bread & Butter Pudding, Vanilla Sauce   
Cheng Teng 

Sorbet and Gelato

Four Types on Daily Rotation

Peppermint Cucumber Sorbet 
Mango Gelato
Blueberry Ripple Gelato
Chendol Gelato
Vanilla Gelato
Strawberry Gelato

Signature Durian Pengat

Assorted Cookies

Sliced Fresh Tropical Fruits

Pineapple
Watermelon
Honeydew
Rock Melon
Dragonfruit



Conscious Dining



Signature Dish



Vegan



Vegetarian



Contains Seafood



Contains Eggs



Contains Nuts



Gluten Free



Contains Lactose



Lactose Free

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