



PEPPERMINT  
MENU

# Roast and Grill - Elements of Heat Buffet Lunch Menu

**Monday - Thursday | 12:00pm – 2:30pm**  
**\$72++ (Adult) | \$36++ (Child)**

**Friday - Saturday | 12:00pm – 3:00pm**  
**\$82++ (Adult) | \$41++ (Child)**

## Signature Wood-Fire Grill



### Beef

 **One Type on Daily Rotation**

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




 **One Type on Daily Rotation**

Hay Grilled Salmon  
Pink Himalayan Salt Grilled Tiger Prawn  

## 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 



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## Seafood

### One Type on Daily Rotation

- Seafood in Singapore Chilli Sauce  
- Thai Tom Yum Seafood Claypot  
- Canton Seafood Congee Broth 顺德粥水海鲜煲 
- Haemul Jeongol Seafood Claypot 
- Seafood & Fish Tofu with Dried Scallop Egg White  

## Fish (Regionally Sourced)












### 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

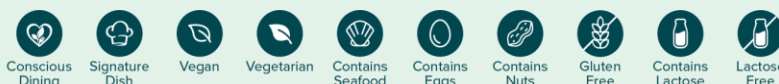
### One Type on Daily Rotation

- 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**

Snow Crab (Russia) **[Weekend Lunch Only]**








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:** Mud Crab [**Weekend Lunch Only**], 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 Noodles 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  

Arrabiata  


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 Daily 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



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