

A TASTE OF NOSTALGIA

CHEF CULINARY CHRONICLES

INTERNATIONAL DINNER BUFFET AND SUNDAY BRUNCH BUFFET

MONDAY

JAPANESE: ODEN DAIKON KARAAGE, OSHI SUSHI (SALMON, EGG, CRABSTICK)
THAI: SEAFOOD TOM YUM, GREEN PAPAYA SALAD
TEPPANYAKI: PAN FRIED SUSHI RICE WITH JAPANESE TUNA TARTARE
CHINESE: BAO WOW (FRIED CHICKEN, MUSHROOM, CHAR SUI PORK)
INDIAN: PANEER TIKKA
PASTA: GNOCCHI WITH PESTO CREAM
SEAFOOD: CEVICHE
TROLLEY: SMOKED SALMON
PASTRY: SWEET BREAD BUN WITH PANDAN CUSTARD

TUESDAY

JAPANESE: CUCUMBER WAKAME, INARI SUSHI (BARA CHIRASHI, SALMON, TUNA, SHRIMP)
THAI: PAD THAI, YUM WOON SEN (SPICY GLASS NOODLE SALAD)
TEPPANYAKI: CLAM AND MUSSEL WITH GARLIC BUTTER
CHINESE: BAO WOW (DUCK SALAD, PORK BELLY, SOY EGGPLANT)
INDIAN: ROTI
PASTA: CHICKEN TORTELLINI IN TOMATO, CAPER AND OLIVE SAUCE
SEAFOOD: SHRIMP COCKTAIL
TROLLEY: SCALLOP WITH SPICED MOUSSELINE SAUCE
PASTRY: DARK CHOCOLATE PANCAKE

WEDNESDAY

JAPANESE: COLD CHAWANMUSHI (COLD EGG CUSTARD), BAKED SUSHI (TUNA, EGG)
THAI: VIETNAMESE PHO, YUM KOR MOO (THAI PORK LEG SALAD)
TEPPANYAKI: YASAI ITAME AND WAGYU KALBI
CHINESE: BAO WOW (BEEF BULGOGI, CUMIN LAMB, SICHUAN TOFU)
INDIAN: ONION BHAJI (JW STYLE)
PASTA: TAGLIATELLE PEA ASPARAGUS EMULSION WITH CHICKEN STOCK
SEAFOOD: SALMON AND TUNA TARTARE
TROLLEY: TIGER PRAWN SALAD
PASTRY: COCONUT PAIN PERDU

JW CAFÉ

THURSDAY

JAPANESE: FRIED CHICKEN WING (NAGOYA STYLE), OSHI SUSHI (SHRIMP, EGG, CRABSTICK)
THAI: THAI BOAT NOODLES, THAI BEEF SALAD
TEPPANYAKI: OKONOMIYAKI ROLL (PORK, CHICKEN)
CHINESE: BAO WOW (MISO SALMON, SICHUAN CHICKEN, KIM CHI)
INDIAN: CHICKEN TIKKA LOLLIPOP
PASTA: RIGATONI BLACK OLIVES WITH TOMATO VODKA CREAM
SEAFOOD: SCALLOP TARTARE
TROLLEY: SMOKED TAMARIND PORK
PASTRY: HONEY BUTTER TOAST

FRIDAY

JAPANESE: NAMASU, INARI SUSHI (EEL, AVOCADO, SHIITAKE)
THAI: RAMEN, THAI SHRIMP SALAD WITH CRISPY WONTON)
TEPPANYAKI: JAPANESE BEEF PATTIE
CHINESE: PEKING DUCK, CHAR SUI CRISPY PORK, DIM SUM
INDIAN: PANI PURI
PASTA: CHILLI FETTUCCHINE WITH MUSHROOM ALFREDO
SEAFOOD: BEEF TATAKI
TROLLEY: BETEL SCALLOP
PASTRY: FRESH CREPE

SATURDAY

JAPANESE: IKA SOMEN WITH COD ROE, BAKED SUSHI (CALIFORNIA STYLE)
THAI: DAN DAN NOODLES, CRISPY CATFISH SALAD
TEPPANYAKI: PAN FRIED SUSHI RICE WITH JAPANESE SALMON TARTARE
CHINESE: PEKING DUCK, CHAR SUI CRISPY PORK, DIM SUM
INDIAN: BIRYANI
PASTA: SPINACH AND RICOTTA TORTELLINI, WALNUT, SAGE AND BUTTER SAUCE
SEAFOOD: AGUACHILE
TROLLEY: RICE ROLL
PASTRY: SWEET ROTI WITH CONDIMENTS

SUNDAY (DINNER)

JAPANESE: TOFU AND JAPANESE PLUM, INARI SUSHI (CHICKEN KARAAGE)
THAI: LAKSA, YUM TUA PLU (WINGED BEAN SALAD)
TEPPANYAKI: CHICKEND TERIYAKI
CHINESE: BAO WOW (CRAB WASABI MAYO, ROASTED DUCK)
INDIAN: DOSA
PASTA: GNOCCHETTI - BEEF RAGU WITH LEMON GARLIC GREMOLATA
SEAFOOD: YUM SALAD
TROLLEY: THAI BEEF SATAY
PASTRY: TIRAMISU

SUNDAY BRUNCH (23 MARCH, 6 APRIL, 20 APRIL, 4 MAY, 18 MAY)

JAPANESE: GRILLED EGGPLANT WITH CHICKEN, OSHI SUSHI (SALMON CREAM CHEESE)
THAI: SUKI YAKI, SOM TUM (GREEN PAPAYA SALAD WITH PRAWN & CHICKEN)
TEPPANYAKI: PRAWN WITH MISO BUTTER
CHINESE: PEKING DUCK, CHAR SUI CRISPY PORK, DIMSUM, BAO WOW (BEEF, LAMB, TOFU)
INDIAN: PANI PURI
PASTA: CONCHIGLIE PASTA WITH KING CRAB TOMATO BASIL OLIVE OIL
SEAFOOD: BEEF TARTARE
PASTRY: ORANGE PASSION FRUIT BRULEE

SUNDAY BRUNCH (30 MARCH, 13 APRIL, 27 APRIL, 11 MAY, 25 MAY)

JAPANESE: DEEP FRIED SALMON TATAKI, BAKED SUSHI (TUNA & SPICY MAYO)
THAI: KHAO SOI, SOM TUM (GREEN PAPAYA SALAD WITH PRAWN & CHICKEN)
TEPPANYAKI: SCALLOP WITH NAMI BLACK PEPPER SAUCE
CHINESE: PEKING DUCK, CHAR SUI CRISPY PORK, DIMSUM, BAO WOW (SALMON, CHICKEN)
INDIAN: ALOO TIKKI
PASTA: LINGUINI VONGOLE PARSLEY WITH LEMON AND CLAMS
SEAFOOD: HAMACHI CRUDO
PASTRY: SWEET TACO