

NATIONAL DAY BBO PARTY MENU

9 August 2023, Wednesday 6pm - 9pm

88 per person | 44 per child (Accor Plus member)

98 per person | 49 per child (Public)

Add on:

65 for free-flow Ruffino Prosecco, La Minga Sauvignon Blanc, La Minga Cabernet Sauvignon, Tiger or Heineken beers
 40 for free-flow Tiger or Heineken Beers
 15 for free-flow of soft drinks & chilled juices

STARTERS

Chopped Salad, Olive, Tomato, Mozzarella, Preserved Lemon

Iceberg Wedge, Ranch Dressing, Bacon, Thyme Croutons

Grilled Asparagus, Artichoke, Marinated Courgette, Parmesan

SALAD BAR

Aquaponics Greens ♥, Romaine Lettuce
Cucumber, Onion, Carrot, Cabbage, Edamame, Corn, Pomegranate, Kidney Bean, Radish,
Shrimp, Bacon Bits, Quinoa, Crouton, Quail Egg

Dressing

Caesar, Thousand Island, Balsamic, Sesame Yuzu

SOUP

Clear Chicken Broth with Silken Bean Curd

HOME BAKED BREAD

White Roll, Multigrain, Sourdough Rye, Baguette Butter, Olive Oil, Balsamic Vinegar



DID YOU KNOW?

Dishes with a \propto on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford. Read more on your farm-to-table experience here.



SEAFOOD

Freshly Shucked Oyster, Tiger Prawn, Venus Clam, Black Mussel Lemon Wedge, Ponzu Sauce, Hot Sauce, Mignonette Sauce

ASIAN DELIGHTS

Hainanese Chicken Rice
Poached Organic Chicken with Condiments

GRILLED

Char-grilled Stanbroke Angus Striploin, Laksa Sauce
Lemon Honey Chicken Thigh, Sweet Thai Chilli
Tiger Prawn Skewer, Salted Egg Aioli
Grilled Snapper, Superior Soy Sauce
Italian Sausage, Chilli, Fennel Remoulade

BARBECUE

Asian Barbecue Lamb Chop, Honey Glazed

Mini Impossible™ Burger, Cheddar & Sweet Sour Onion @

SIDES

Loaded Potato, Sour Cream, Monterey Jack Cheese, Spring Onion

DESSERTS

Grand Cru Cocoa Mousse
Raspberry Choux Puff
Caramel Popcorn Maple Panna Cotta
Roasted Sweet Potato Tea Cake
Tropical Fruits

