



SUNSET BBQ DINNER

Tuscan Grills by Italian Chef Davide of Prego

6, 13, 20 & 27 September, 6pm to 9.30pm

88 per person | 25 per child
(6 to 12 years old)

Accor Plus members enjoy **25% OFF**

+38 for 2 hours of free-flowing draft beer, house pour Prosecco & wine

SIGNATURE HIGHLIGHTS

Le Bistecche: Fiorentina, Tomahawk e Controfiletto

Grilled T-Bone Steak, Tomahawk & Wagyu Striploin

Porchetta

Slow-Roasted Iberico Pork Belly

Rosticciana

Tuscan Style Roasted Baby Pork Ribs

Pollo alla Diavola

Chilli Marinated Flame Grilled Boneless Spring Chicken

GRILLED (BBQ PITS)

Cumin & Black Garlic Lamb Leg

Grilled Lobster with Coriander Butter

Chicken Bratwurst with Sauerkraut

Chicken Satay, Beef Satay

Asian Spiced Mug Crab

Asian Spiced Tiger Prawn

Grilled Chilli Baby Corn

Roasted Assorted Bell Pepper

ASSORTED SAUCES

Teriyaki Sauce, Peanut Gravy,
Cilantro Sauce, Green Pepper Sauce,
Seafood Cream, Onion Gravy

MUSTARD BAR

Cognac Mustard, Honey Mustard,
Pommery "Moutarde de Meaux",
Pommery "Moutarde Royale",
Green Pepper Corn Mustard

SEAFOOD

Poached Prawn, Half Shell Scallop, Seafood Cocktail in Coconut

Lemon, Ponzu Sauce, Hot Sauce, Yuzu

Please advise us of any special dietary requirements including potential reaction to allergens.

Prices are subject to prevailing taxes and service charge.

SALAD BAR & STARTERS

Fagioli Cannellini all'Uccelletto


Tuscan Style Cannellini Bean Stew

Insalata di Pasta

Cold Pasta Salad

Pappa al Pomodoro

Classic Tuscan Ciabatta Bread Stewed in Rich Tomato & Basil Sauce

Aquaponics Greens, Romaine Lettuce 
Cucumber, Onion, Carrot,
Corn, Kidney Bean, Bacon Bits, Quinoa, Quail Egg

DRESSING

Caesar, Thousand Island, Balsamic, Yuzu,
Extra Virgin Olive Oil

KIDS CORNER

Pulled Pork Slider with Tomato Marmalade

Classic Coney Dog

Mac & Cheese

Wrapped Bacon & Sausage

DESSERTS

Melon Mint Cress Panna Cotta

Sicilian Pistachio Cannoncino

Tiramisu Coffee Lady Finger
Mascarpone Cream

Chocolate Indulgence Torta

Strawberry Vanilla Crema Pizza Brioche

Fresh Fruits

ITALIAN GELATO CART

Cassata Tutti Frutti Gelato


Carbonara Parmesan Black Pepper Gelato

Sweet Basil Raspberry Sorbet

Amalfi Lemon Lime Sorbet



DID YOU KNOW?

Dishes with a  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](#).

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