

SUNSET BBQ DINNER

12, 19, 26 July 2 Aug & 9 Aug, Saturday 6pm to 10pm

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

80 per person (Accor Plus members)

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

SIGNATURE HIGHLIGHTS

Wagyu Smash Burger, Potato Bun, Beef Marmalade, Pickles Tomato Panzanella, Sourdough, Mozzarella Salad

Signature Black Onyx Porterhouse, BBQ "Caeser" Hispi Cabbage, Chimichurri, Spiced Wedges

GRILLED (BBQ PITS)

Honey Glazed Chicken Wing Assorted Singapore Satay Asian Spice Tiger Prawn BBQ Mud Crab with Asian Spice Pork Bratwurst with Sauerkraut Char Grilled Lamb Rack Chilli Grilled Eggplant King Mushroom with Herbs Honey Grilled Pineapple

ASSORTED SAUCES

Pepper Sauce, Sweet & Sour, Lobster Cream, Rosemary Garlic, Sweet Onion, Mandarin Orange, Sambal Chilli, Peanut Gravy, Mint

MUSTARD BAR

Cognac Mustard, Honey Mustard, Pommery "Moutarde de Meaux", Pommery "Moutarde Royale"

SEAFOOD

Poached Prawn, Half Shell Scallop, Seafood Cocktail in Coconut Lemon, Ponzu Sauce, Hot Sauce, Mignonette Sauce

SALAD BAR & STARTERS

Asian Citrus Slaw Green Mango Salad German Potato Salad, Pommery Mustard Dressing Char Octopus & Grilled Baby Corn, Lemon Lime Chilli

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

DESSERTS

Grand Cru Cocoa Truffle Tea Cake Raspberry Tart Seasonal Fruit Almond Tart Maple Walnut Almond Financier Tropical Salad Sorbet & Gelato with Condiments



DID YOU KNOW?

Dishes with a \mathscr{P} 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.