

SATURDAY LUNCH

Month of November

12.00pm to 3.00pm
\$88++ per adult; \$33++ per child (6–12 yrs)

For reservations, please call +65 6831 6288 or +65 6831 6271,
or email dine.orchard@meritushotels.com.

Click [here](#) to reserve online.

SEAFOOD ON ICE

Assorted Seafood Platter

Tiger Prawn | Black Mussel | Snow Crab Leg | Yabbies

SASHIMI

Salmon | Tuna | Swordfish

SUSHI

Ebi Sushi | Salmon Sushi | California Roll | Spicy Tuna Roll

TEPPANYAKI

Beef Cube | Norwegian Salmon | Bean Sprout

CARVING STATION

Main

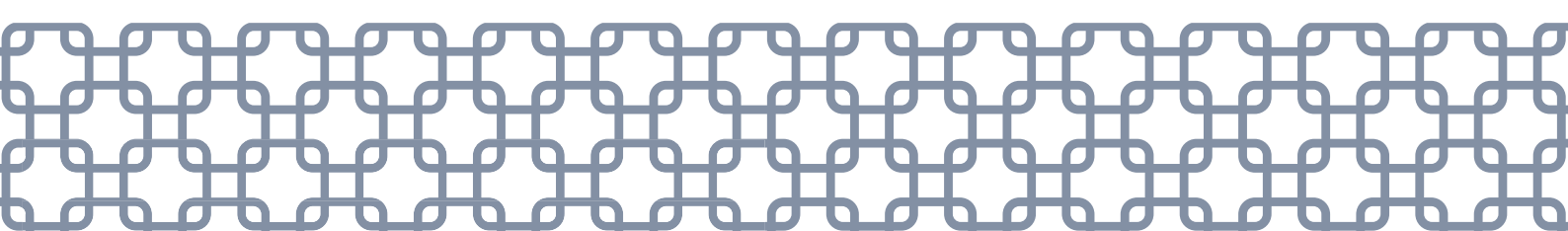
Honey Baked Ham

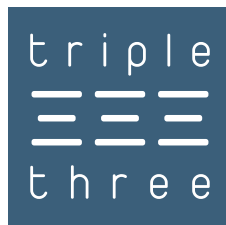
Side Dish

Mashed Potato | Asparagus | Sautéed Mushroom

Tapas

Arabiki Sausage | Baked Scallop | Prawn Dumpling in Vinegar and Chilli Oil | Spicy Chicken Wing





PASTA

Seafood Marinara | Aglio Olio | Carbonara

WOK

Slipper Lobster with Black Pepper Sauce | Seafood Laksa | Garlic Fried Rice with Shrimp

STEAM

Chawanmushi with Ikura

TEMPURA

Prawn | Kisu (Japanese Whiting) | Kakiage (Mixed Vegetables)

INDIAN STATION

Main

Butter Chicken | Goan Prawn Curry | Dal Tadka 🌿 |
Chana Aloo Curry (Chickpea Curry with Potato) 🌿 | Assorted Tikka Platter

Naan

Plain | Garlic | Butter | Cheese

Rice

Biryani Rice | Plain Rice

DESSERT STATION

Assorted Ice Cream | Assorted Local Dessert Platter | Assorted Petit Gâteau |
Seasonal Fruit Platter | Chocolate Lava Cake | Assorted Cheese Platter

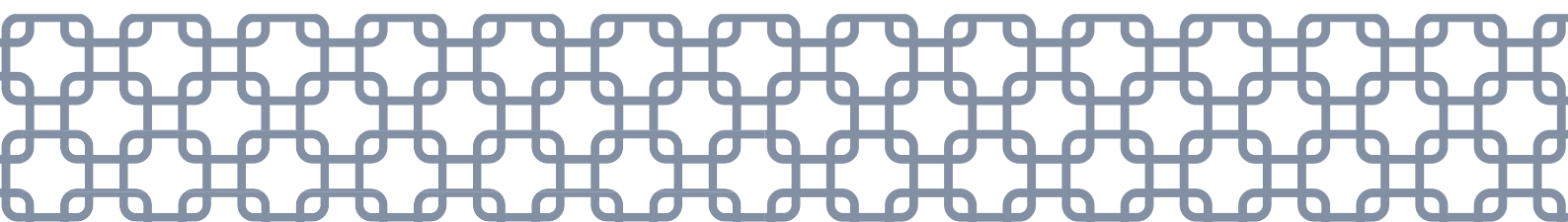


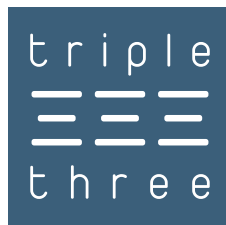
triplethreesingapore



sgtriplethree

Menu items are subject to change without prior notice.





SUNDAY LUNCH

Month of November

12.00pm to 3.00pm

\$118++ per adult; \$48++ per child (6–12 yrs)

Top up \$45++ for 2-hour free-flow of Chandon Brut sparkling wine.

For reservations, please call +65 6831 6288 or +65 6831 6271,
or email dine.orchard@meritushotels.com.

Click [here](#) to reserve online.

SEAFOOD ON ICE

Assorted Seafood Platter

Oyster | Lobster Claw | Black Mussel | Snow Crab Leg | Poached Scallop | Tiger Prawn

SASHIMI

Salmon | Tuna | Swordfish | Tako (Octopus)

SUSHI

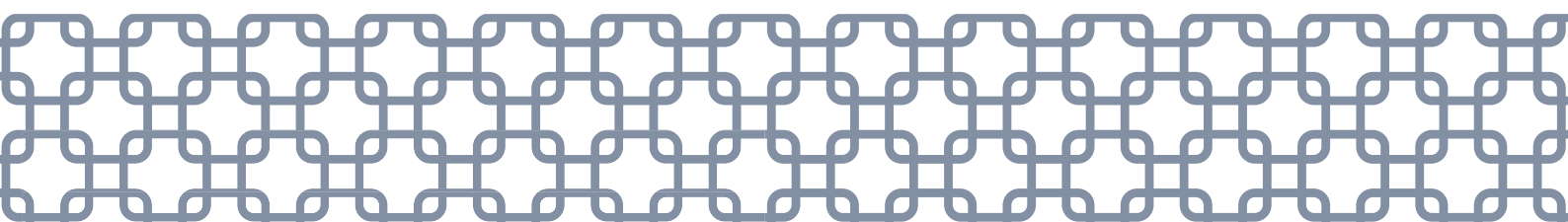
California Roll | Spicy Tuna Roll

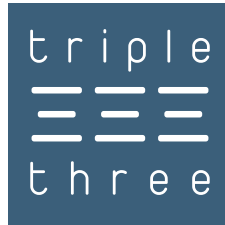
ABURI

Salmon Belly | Japanese Scallop

TEPPANYAKI

Beef Cube | Salmon | Bean Sprout





CARVING STATION

Main

Honey Baked Ham | Baked Seabass

Side Dish

Mashed Potato | Asparagus | Sautéed Mushroom

Tapas

Arabiki Sausage | Baked Scallop | Spicy Chicken Wing

PASTA

Seafood Marinara | Wild Mushroom Risotto with Truffle Oil | Carbonara

WOK

Prawn in Chilli Crab Sauce with Mantou | Braised Fish Maw with Abalone Mushroom |
Garlic Fried Rice with Crabmeat and Tobiko

STEAM

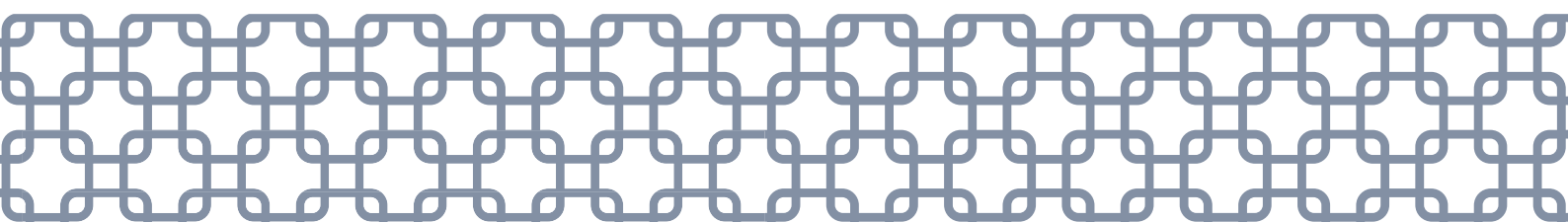
Chawanmushi with Ikura

SOUP

Asian Soup (Chef's Choice)

TEMPURA



Prawn | Kisu (Japanese Whiting) | Kakiage (Mixed Vegetables) | Sweet Potato





INDIAN STATION

Main

Butter Chicken | Goan Prawn Curry | Dal Tadka  |
Chana Aloo Curry (Chickpea Curry with Potato)  | Assorted Tikka Platter

Naan

Plain | Garlic | Butter | Cheese

Rice

Biryani Rice | Plain Rice

DESSERT STATION

Assorted Ice Cream | Assorted Local Dessert Platter | Assorted Petit Gâteau |
Seasonal Fruit Platter | Taiyaki (Japanese Fish-shaped Pancake)
Chocolate Lava Cake | Assorted Cheese Platter



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