



MONDAY TO SUNDAY DINNER

6.30pm to 10.00pm

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

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

Click [here](#) to reserve online.

DAILY DINNER DELIGHTS

FOIE GRAS MONDAYS AND TUESDAYS

Foie Gras Terrine | Pan-seared Foie Gras in Truffle Miso |
Foie Gras Sushi | Foie Gras Chawanmushi

KUMAMOTO WAGYU WEDNESDAYS AND THURSDAYS

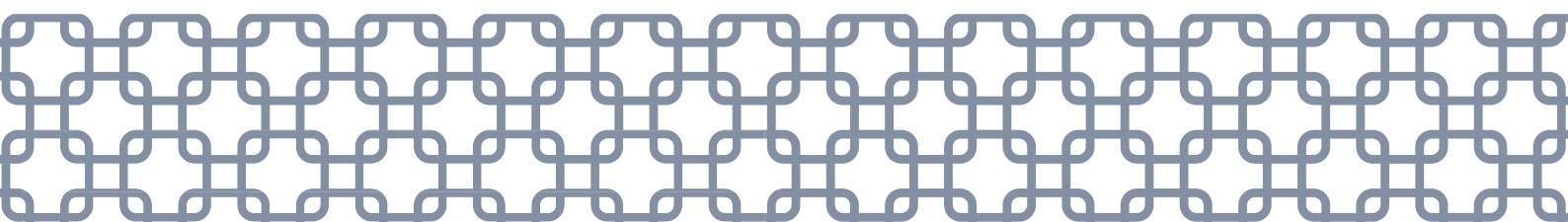
Wagyu Yakiniku | Wagyu Sushi |
Wok-fried Wagyu in Black Pepper Sauce

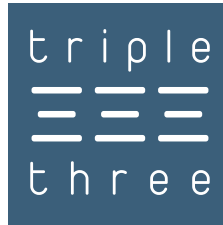
LOBSTER FRIDAYS AND SATURDAYS

Lobster Mentaiyaki

INTERNATIONAL SUNDAYS

Free-flow Beer





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

DONBURI

Chirashi

TEPPANYAKI

Beef Cube | Salmon | Bean Sprout

CARVING STATION

Main

Honey Baked Ham | Baked Seabass

Side Dish

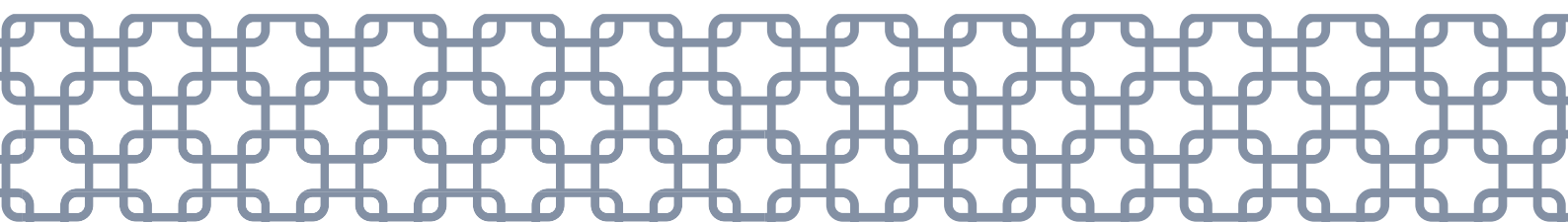
Mashed Potato | Asparagus | Sautéed Mushroom

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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Menu items are subject to change without prior notice.

