

OKTOBERFEST

BY THE RIVER

01 SEPTEMBER TO 02 NOVEMBER 2025



LUNCH

Monday to Saturday

Adult: \$72⁺⁺ Child: \$36⁺⁺

DINNER

Sunday to Thursday

Friday to Saturday

Adult: \$102⁺⁺ Child: \$51⁺⁺ Adult: \$112⁺⁺ Child: \$56⁺⁺

Kids 5 & under dine for free

Cold Appetiser

(5 Chef's Choices of The Day)

Cucumber Salad with Dill and Vinegar

Asparagus Salad with Lemon Vinaigrette

Purple Cabbage with Sweet Mayonnaise

Niçoise Salad with Tuna

German Potato with Bacon Bits

Butternut and Granny Smith Apple Salad

Cucumber Salad with Dill and Boiled Shrimp

Beetroot Salad with Shaved Red Onions

Vine-ripened Tomato Salad with Basil and Mixed Mushrooms

Boiled Beef Brisket Salad with Olive Oil and Balsamic Dressing with Mustard Seed

Cantaloupe Melon Cocktail with Fresh Mint

Carrot Salad with Raisin and Lime

Octopus Salad with Mixed Bell Peppers and Fennel, Citrus Herb Salad

Seafood Island

Freshly Shucked Irish Oysters *(Only for dinner)*

Snow Crab Legs *(Only for dinner)*

Chilean Scallop

Chilled Prawn

Flower Clam

Black Mussel

Green Lips Mussel

Selection of Condiments

Lemon Wedge, Cocktail Sauce, Red Wine Vinaigrette, Shallot Balsamic, Wasabi Mayo





Healthy Corner Green Leaves Lettuce

Mixed Mesclun Salad

Green Kale

Romaine

Baby Spinach

Arugula

Red Chicory

Choice of Companions (3 Chef's Choices of the Day)

Heirloom Tomato | Chargrilled Vegetable | Preserved Beetroot | Preserved Artichoke
Pickled Mushroom | Pickled Onion | Marinated Citrus Olive | Sundried Tomato | Sweet Corn

Edamame | Haricot Bean | Japanese Cucumber | Pumpkin Seed | Sunflower Seed

Toasted Walnut | Dried Cranberry | Crispy Bacon

Choice of Dressings (4 Chef's Choices of the Day)

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing

Italian Dressing | Honey Mustard | Asian Dressing

Cheese Selection

(3 Chef's Choices of the Day)

Brie

Camembert

Cheddar

Port Salut

Danish Blue

Marinated Feta

Marinated Bocconcini

Choice of Condiments:

Bread Sticks | Crackers | Grapes

Western Delights Soup

(1 Chef's Choice of The Day)

German and Leek Soup

Classic Onion Soup

German Lentil Soup

Cabbage Soup

Mushroom Soup

Minestrone Soup

Butternut Pumpkin Soup

Carrot Soup

Western Main

(1 Chef's Choice of The Day)

Pan-seared Beef Mignon on Creamy Morel Sauce *(Only for Friday and Saturday)*

Guinness Beef Stew with Root Vegetables

German Meatball with Mushroom Sauce

Slow-boiled Beef Brisket with Rich Beef Broth, Garden Vegetables and Horseradish Cream

Grilled Lamb Chop with Baby Root Vegetables, Lemon Thyme Jus



Pork

(1 Chef's Choice of The Day)

German Pork Shank

German Pork Bratwurst with Onion Sauce

Pork Schnitzel with Apple Sauce

Snail Sausage



Chicken

(1 Chef's Choice of The Day)

Truffle Butter Chicken Roulade

Rosemary-roasted Chicken

Maple-glazed Chicken

Carrot and Orange-glazed Chicken

Oven-roasted Guggeli (Baby Chicken) with Rosemary Herbs

Seafood

(1 Chef's Choice of The Day)

Seafood "Pot au Feu"

Pesto-crusted Salmon

Miso-baked Salmon

Barbecue Salmon

Citrus Salmon

Poached Sea Bass in Lime Sauce

Mediterranean Salsa Sea Bass

Pan-seared Light-smoked Salmon on Creamy Sauerkraut

Steamed Roulade of Lemon Sole and Salmon Trout

Rösti Potato, Salmon and Boiled Egg

Vegetable

(1 Chef's Choice of The Day)

Sautéed Truffle Butter Seasonal Vegetables

Gratin Cauliflower with Crusted Walnut and Almond Flakes

Sauerkraut with Chopped Chives

Roasted Herb Seasonal Vegetables

Grilled Seasonal Vegetables

Honey-glazed Pumpkin

Red Cabbage

Medley Mushroom Confit

Portobello Confit

Macaroni in Cream Sauce with Roasted Onion

Live Station

(2 Chef's Choices of The Day)

Garlic and Tri-pepper Roasted Beef

Australian Beef Striploin with Red Wine Jus

Grain-fed Beef Ribeye with Port Wine Jus

Bavarian Roasted Whole Chicken





Flavours of Japan Sashimi

Hamachi *(Only for dinner)*

Salmon

Tuna

Octopus

Tempura

(3 Chef's Choice of the Day)

Sweet Potato

Enoki Mushroom

Crispy Maki

Shishamo

Nobashi Prawn

Cold Noodles

(1 Chef's Choice of the Day)

Soba Noodle, Kani Salad, Spring Onion

Soba Noodle, Goma Dressing

Cold Udon, Seaweed, Quail Egg

Cold Udon, Quail Egg, Truffle Soya

Asian Specialities Soup

(1 Chef's Choice of the Day)

Double-boiled Herbal Chicken

Angelica Sinensis Black Chicken

Cordyceps Flower Chicken

Szechuan Hot and Sour Seafood

Chinese-style Seafood Chowder

Chinese-style Mushroom Chowder

Double-boiled Herbal Pork Rib

Winter Melon Chicken

Noodles

(1 Chef's Choice of the Day)

Signature Laksa

Penang Prawn Mee

Bak Chor Mee

Lor Mee

Prawn

(1 Chef's Choice of The Day)

Kam Heong Prawn

Sweet and Sour Prawn

Chinese Herbal Prawn

Black Pepper Prawn

Nyonya Tamarind Prawn

Sambal Petai Prawn

Kung Po Prawn

Szechuan Peppercorn Prawn

Butter Curry Prawn

Salted Egg Prawn





Fish and Shellfish

(1 Chef's Choice of The Day)

Teochew-style Poached Fish
Nyonya Steamed Fish
Asam Pedas Fish
Sweet and Sour Fish
Fried Fish with Fermented Black Bean
Ginger Scallion Fish, Thai Style
Fish with Shredded Fruit and Pomelo
Teriyaki Fish with Crispy Ginger
Home-style Poached Fish
Steamed Fish with Ginger and Coriander
Kam Heong Sweet Clam
Clam in Chinese Wine Broth
Sweet Basil Clam

Poultry

(1 Chef's Choice of The Day)

Braised Chicken in Spiced Soy
Boneless Lemon Chicken
Crispy Chicken with Orange Sesame
Sesame Oil Black Fungus Chicken
Szechuan Fried Chicken
Prawn Paste Chicken
Butter Curry Chicken

Vegetable

(1 Chef's Choice of The Day)

Braised Tofu and Seasonal Vegetables
Braised Mushroom and Spinach
Lo Han Vegetables
Nyonya Chap Chye
Kai Lan with Salted Fish
Wok-fried Broccoli with Crispy Garlic
Spinach with Trio Egg Gravy
Crispy Yam Ring with Gluten Meat and Beancurd
Four Treasure Vegetables
Fried Sweet Pea and Mushroom
Wok-fried Seasonal Vegetables with Nuts
Braised Chinese Cabbage with Julienne Ham
Stir-fried Cabbage with Dried Red Chilli

Pork

(1 Chef's Choice of The Day)

Braised Sweet Soy Pork Belly
Stir-fried Pork Belly with Leek
Braised Pork Trotter in Black Vinegar
Signature Pork Knuckle with Groundnut
Braised Pork with Yam
Honey Soy Pork Rib
Prawn Paste Pork Rib
Sweet and Sour Pork
Braised Spiced Pork Intestine





Barbecue

(1 Chef's Choice of The Day)

Roasted Chicken
Crispy Pork Belly
Roasted Duck
Spicy Braised Chicken
Braised Duck
Pork Sausage

Indian Spice and Tandoor Tandoori

(1 Chef's Choice of the Day)

Prawn
Fish
Lamb Kofta

Naan

(1 Chef's Choice of the Day)

Plain
Garlic
Butter

Rice

(1 Chef's Choice of the Day)

Biryani
Cumin
Pulao
Yellow

Dal

(1 Chef's Choice of the Day)

Dal Pachranga
Palak Dal
Dal Tadka
Dal Makhani

Vegetables

(1 Chef's Choice of the Day)

Aloo Gobi
Vegetable Korma
Aloo Capsicum
Palak Kadai

Chicken and Lamb

(1 Chef's Choice of the Day)

Butter Chicken
Kadai Chicken
Chicken Tikka
Lamb Rogan Josh
Mutton Rendang





Malay Savoury

(1 Chef's Choice of the Day)

Soto Ayam

Chicken Kicap Manis
Beef Cheek Rendang
Mutton Kurma
Prawn Curry
Curry Squid
Sambal Egg
Steamed Lady Finger
Chicken Kapitan
Beef Kicap Manis Berempah
Mutton Rendang
Prawn Lemak
Sambal Sotong
Egg Kurma
Stir-fried Cabbage
Chicken Curry with Potato
Lamb Shank Kurma
Prawn Sweet and Sour
Squid Kicap Manis
Egg Curry
Brinjal Gulai

Sweet Delights Whole Cake

(5 Chef's Choices of The Day)

64% Chocolate Ganache Devil Cake
Yuzu Black Sesame
Sweet Crumble Green Tea with Vanilla Sponge
Chocolate Brownie and Walnut
Pandan Kaya Cake
Cookies and Cream Cheesecake
Cappuccino Walnut Cake
Geneva Apple Flan

Hot Dessert

(1 Chef's Choice of The Day)

Green Bean with Sea Coconut Soup
Cheng Teng with White Fungus
Red Date Soup with Peach Gum
Glutinous Rice Ball with Brown Sugar Soup

Ice Jelly and Mousse Dessert

(1 Chef's Choices of The Day)

Raspberry Panna Cotta
Mango Panna Cotta
Jivara 40% Panna Cotta
Ice Aloe Vera
Osmanthus Jelly with Pomelo Mango
Bandung Rose with Grass Jelly



Butter Pudding

(1 Chef's Choice of The Day)

Bread and Butter Pudding

Croissant and Butter Pudding

Whole Wheat Bread and Butter Pudding



Crème Brûlée

(1 Chef's Choice of The Day)

Chestnut Crème Brûlée

Mango Compote Crème Brûlée

Orange Crème Brûlée

Pineapple Crème Brûlée

Live Station

Nitrogen Ice Cream *(Only for Friday and Saturday)*

Chocolate Fountain

Assorted Rainbow Marshmallow

Fresh Strawberry

Grape

Melon

Dried Fruit

Bakery Station

French Baguette

Tomato Focaccia

Soft Roll

