

# Seoul-ful Feast Lunch

29 Sep to 14 Nov 2021  
Adult: UP \$68<sup>++</sup> Child: UP \$34<sup>++</sup>

## FROM OUR GOURMET STARTER KOREAN APPETIZER & SALAD

### BAECHU KIMCHI

Korean Cabbage Kimchi

### JAENGBAN - GUKSU

Korean Cold Spicy Noodles Platter Salad

### BROCCOLI CHAMKKAЕ SALAD

Korean Sesame Broccoli Salad

### GAJI NAMUL

Korean Steamed Eggplant Salad

### MUSAENGCHAE

Korean Sweet and Sour Radish Salad

### SYMPHONY HEALTHY BAR

Romaine Lettuce | Mesclun Salad | Red Chicory |  
Frisee Yellow | Ice Berg Lettuce

### Condiment

Slice Dutch Cucumber | Corn Kernel | Honey Tomato Cherry |  
Julienne | Canned Beetroot Sliced | Green Peas | Red Kidney Bean |  
Red Cabbage

### Selection of Dressing

Sherry Vinegar | White Wine Vinegar | Red Wine Vinegar |  
Raspberry Vinegar | Balsamic Vinegar | White Balsamic | Wasabi  
Citrus Dressing | Extra Virgin Olive Oil | Thousand Island | Sesame  
Dressing | Caesar Dressing

## JAPANESE

### BLUE OCEAN OF MIX SEAFOOD PLATTER

Fresh Oyster | Half Shell Scallop  
Fresh Poached Prawn | NZ Half Shell Mussels | Chilled Cherry Clam  
With Special Nam Jin Sauces | Spicy Thai Sauces | Lemon Wedges

### ASSORTED SASHIMI

#### SASHIMI PLATTER

Salmon | Maguro | Tako | Saba

### SALMON SUSHI

Served with Wasabi | Pink Pickle Ginger | Soy

### KOREAN ASSORTED GIMBAP

#### KIMCHI GIMBAP

Kimchi | Cucumber | Avocado | Tamago | Tobiko Roll

### CHAESO GYELAN GIMBAP

Cucumber | Avocado | Tamago | Tobiko Roll

### GESAL OI GIMBAP

Crabmeat | Cucumber | Avocado |  
Tamago | Tobiko Roll

## WESTERN / CHARGRILLED SOUP STATION

### Truffle Wild Mushroom Soup

Button Mushroom | Cream | Truffle Oil

## SELECTION OF BREAD STATION

French Baguette | Walnut Bread | Olive Focaccia |  
Served with Butter and Margarine

## FROM OUR KOREAN WORK STATION

### JAPCHAE

Korean Stir Fried Glass Noodles  
with Vegetable and Sesame Oil

## FROM OUR KOREAN GRILL

### BEEF BULGOGI

Korean Marinated Beef Slices

### TONGDAK

Korean Grill Chicken Wings

### SAMGYEOPSAL - GUI

Korean Grill Pork Belly

### GOCHUJANG TIGER SAEWU - GUI

Korean Grill Fresh Tiger Prawn

### SAENGSEON - GUI

Korean Grill Fresh Salmon

## ASSORTED GRILLED SATAY WITH CONDIMENT

Pork Satay | Chicken Satay | Cucumber |  
Red Onion | Peanut Sauce

## SAUTÉ MEDITERRANEAN VEGETABLE WITH ALMOND FLAKES

Zucchini | Capsicum | Carrot | Almond

## OVEN BAKED HERBS NEW POTATOES WITH BACON CHIPS

New Potatoes | Pork Bacon

## FROM OUR KOREAN CORNER

### TTEOKBOKKI

Rice Cake | Boiled Egg | Fish Cake | Cabbage | Chicken  
Sausages | Red Spicy Sauce

### EOMUKGUK

Fish cake soup

## BAECHU KIMCHI AND PARMAGIANO NAAN PIZZA

Kimchi Vegetable Crispy Indian Bread  
Roasted in a Clay Oven and Filling

The  
**ORCHARD**  
CAFE

Menu subject to changes without prior notice.

Prices quoted are subject to service charge and prevailing government taxes. \*Child prices aged between 5 - 12 years old.  
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## KOREAN SOUP SUNDUBU JJIGAE

Korean Zucchini and Tofu Soup

## ASIAN 'LIVE' STATION

### SINGAPORE LAKSA WITH CONDIMENTS

Rich Spicy Coconut Gravy | Prawn | Mini Fish Ball | Tau Pok |  
Quail Egg | Bean Sprout | Rice Vermicelli

### ROASTED STALL STATION

Roasted Pork Char Siew | Roasted Pork Belly | Poached Chicken  
served with Hainanese Chicken Rice

### KOREAN CHICKEN DISH ROTATION KKANPUNGGI

Korean Spicy Garlic Fried Chicken

### DAKGANGJEONG

Sweet Crispy Korean fried Chicken

### HEONI BEOTEO CHIKIN

Honey Butter Fried Chicken

### YANGNYEOM TONGDAK

Sweet, Sour, & Spicy Korean Fried Chicken

### KOREAN SEAFOOD DISH ROTATION JOGAETANG

Clam Stew

### AEHOBAK SAEU BOKKEUM

Sautéed Zucchini and Shrimp

### HAEMUL SUNDUBU JJIGAE

Spicy Soft Tofu Stew with Seafood

### KOREAN PORK DISH ROTATION MAPADUBU

Korean Style Mapo Tofu

### JEYUK DEOPBAP

Spicy Pork and Vegetable

### DWAEJIGOGI BOKKEUM

Spicy Stir Fried Pork

### KOREAN VEGETABLE DISH ROTATION SIGEUMCHI NAMUL

Sauté Spinach with Garlic and Soy Sauce

### PUTBAECHU DOENJANG MUCHIM

Sauté Young Cabbage with Soya Bean Paste

### KONGNAMUL MUCHIM

Sauté Soya Bean Sprout with Garlic and Chili

### KOREAN DESSERT SUBAK SOJU

Watermelon Soju Jelly

### BANANA UYU PANACOTTA

Korean Banana Milk Panacotta

### DDALGI CAKE

Strawberry Omelets Cake

### NOKCHA CHEESE CAKE

Green Tea Cheese Cake

### INJEOLMI

Roasted Soybean Mochi

### CHOCHOLATE BROWNIES

Chocolate Real Brownie

### KOREAN DESSERT 'LIVE' STATION STRAWBERRY BINGSU

### CHOCOLATE INDULGENCE BINGSU

### INTERNATIONAL DESSERT SIGNATURE MANGO CAKE

### SIGNATURE DURIAN PENGET

### ASSORTED NONYA KUEH

Kueh Lapis | Pulut Panggang | Ondeh-Ondeh |  
Bingka Ubi | Kueh Dadar

### ASSORTED HOMEMADE COOKIES

Chocolate Chips | Coconut Macadamia | Oat Meal

### SEASONAL FRUITS PARADISE

Grape | Strawberries | Pear | Dragon Fruits | Cantaloupe |  
Honey Pineapple | Watermelon | Papaya

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