Seoul-ful Feast Dinner

29 Sep to 14 Nov 2021 Adult: UP \$88⁺⁺ Child: UP \$44⁺⁺

FROM OUR GOURMET STARTER KOREAN APPETIZER & SALAD

BAECHU KIMCHI

Korean Cabbage Kimchi

JAENGBAN - GUKSU

Korean Cold Spicy Noodles Platter Salad

BROCCOLI CHAMKKAE 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

Cooked Canadian Lobster | 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 | Soyu

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 | Grissini Stick | Lavosh Served with Butter and Margarine

FROM OUR KOREAN WORK STATION JAPCHAE

Korean Stir Fried Glass Noodles with Vegetable and Sesame Oil

HAEMUL PAJEON

Pan Fried Seafood Pancake

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



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.

Orchard Hotel Singapore reserves the right to amend or terminate the offer without prior notice.



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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

