

BISTRO CANTER
HAPPY VALLEY SEASON FINALE SEMI-BUFFET DINNER
16 JUL 2025

HORS D'OEUVRES

Freshly Shucked Oysters
Marinated Scallops • Pink Peppercorns • Kalamansi
Caesar Salad
Boston Lobster & Melon Cocktail • Orange Mustard Dressing
Steak Tartare • Avocado • Wasabi • Crispy Capers
Foie Gras & Chicken Liver Parfait • Red Onion Marmalade
Smoked Salmon Salad • Egg • Garden Cress
(V) Spinach & Mushroom Quiche
(V) Grilled Mediterranean Vegetable Salad • Rocket • Pesto
(V) Beetroot Quinoa • Orange Confit • Cranberries • Toasted Hazelnuts

PLATS PRINCIPAUX

Please choose one of the followings

Pan-fried Sea Bass
creamy leek & potato compote • onion jus

or

Roasted Chicken Leg
sautéed spinach • spaetzle • creamy wild mushroom sauce

or

Grilled Pork Loin
Kenya beans • bacon • roasted potatoes • Pommery mustard sauce

or

(V) Saffron Risotto
green asparagus • Parmesan foam

LES DESSERTS

Black Forest Gâteau
Almond Panna Cotta • Apricot Compote
Banana & Pineapple Crumble Tart • Vanilla Sauce
Mango & Passion Fruit Pavlova
Hazelnut Profiteroles • Chocolate Sauce
White Chocolate & Raspberry Mille-Feuille
Carrot Cake • Lemon Icing
Sliced Seasonal Fruits

Freshly Brewed Coffee or Fine Tea

\$628 PER PERSON
FREE FLOW OF SELECTED ALCOHOLIC BEVERAGES AT \$230 PER PERSON
OR SELECTED NON-ALCOHOLIC BEVERAGES AT \$130 PER PERSON

(V) Vegetarian Dish If you have any food allergies, please inform our staff.