

Marriott Cafe Festive Menu
1 to 30 December 2019

Lunch (Mondays to Fridays) – Adult: \$68++ / Child: \$35++
Lunch (Saturdays & Sundays) – Adult: \$78++^ / Child: \$38++
Dinner (Sundays to Thursdays) – Adult: \$80++ / Child: \$40++
Dinner (Fridays & Saturdays) – Adult: \$88++ / Child: \$44++
Lunch (Christmas Eve, Tuesday 24 December) – Adult: \$78++^ / Child: \$38++

^ Inclusive of free flow of soft drinks & juices
(Child pricing applies for children aged 5 to 12 years old)

SEAFOOD ON ICE

Boston Lobster (Friday & Saturday dinner, Saturday & Sunday lunch)
Snow Crab Legs (dinner)
Poached Prawns
Crayfish
Mussels
Hot Sauce, Cocktail Sauce, Mignonette Sauce, Lemon

SUSHI & MAKI

Selection of Assorted Maki & Nigiri Sushi
Wasabi, Pickled Ginger, Soy Sauce

SALMON STATION

Coriander Seed & Fennel-Marinated Salmon
Gingerbread Spiced Cured Salmon
Norwegian Smoked Salmon
Sour Cream, Dill Mustard Dressing, Capers, Cocktail Onions, Horseradish, Lemon

CHARCUTERIE & CHEESE

Hand-Sliced Prosciutto (P)
Selection of European Farmhouse Cheeses
Mustards, Pickles, Chutney
Dried Fruits, Nut Confit, Truffle Honey, Crackers, Grissini, Lavash

ARTISAN BREADS

Freshly Baked From Our In-House Bakery

SALAD BAR

Selection of Freshly Chopped House Condiments, Assorted Mixed Lettuces
Dressings, Flavoured Oils & Vinegars, Grains, Seeds
Hummus, Labneh, Baba Ganoush, Muhammara (V)
Antipasti Selection (V)

SOUPS

Asian Soup of the Day
Western Soup of the Day

BEECH OVEN SELECTION

Roast Beef Sirloin
Roast Turkey with Dried Fruits & Chestnut Bread Stuffing
Roast Pork Saddle stuffed with Pancetta, Prunes & Mixed Herbs (P)
Slow-Roasted Australian Beef Prime Rib (Friday & Saturday dinner, Saturday & Sunday lunch)
Maple Glazed Leg Ham (P) (Friday & Saturday dinner, Saturday & Sunday lunch)
Baked Whole Fish of the Day
Roasted Seasonal Vegetables (V)

SAUCES & CONDIMENTS

Apple Sauce, Garlic Jus, Black Pepper Jus, Thyme Jus, Rosemary Jus, Hot Sauce, Cranberry Sauce, Teriyaki Sauce, Giblet Gravy, Mushroom Cream Sauce, Barbecue Sauce, White Wine Cream Sauce, Garlic Confit, Shallot Confit, Tomato Chutney

VEGETARIAN DELICACIES (On rotation)

Haricot Beans (V)
Steamed Sugar Snap Peas (V)
Farmhouse Panache Vegetables (V)
Steamed Asparagus (V)
Crispy Fried Brussels Sprouts with Lentils, Mint & Sherry Vinegar (V)
Roasted Potatoes & Olives (V)
Mushroom Ragout (V)
Roasted Cauliflower with Cajun Spice (V)
Creamed Spinach (V)
Tempura Broccoli (V)
Vegetable Orzo (V)
Vegetable Couscous (V)

LIVE PASTA STATION

Daily Sauces & Market Condiments

LIVE NOODLES STATION

Laksa, Pork Broth, Chicken Broth
Fresh Daily Market Condiments

HOT WESTERN DELICACIES (On rotation)

Gratinated Oysters (dinner, Saturday & Sunday lunch)
Herb-Crusted Harissa-Marinated Lamb with Rosemary Jus
Lamb Navarin
German Beef Goulash with Sour Cream & Parsley
Coffee & Chermoula Spiced Beef Brisket
Chicken Breast Forestière with Button Mushrooms & Pickled Onions
Chicken Tagine with Okra & Ras El Hanout



MARRIOTT
SINGAPORE
TANG PLAZA

Oven-Roasted Chicken with Root Vegetables & Natural Jus
Fish of the Day
Slow-Cooked Veal Tongue with Mushrooms
Roast Salmon with Crushed Malta Potatoes & Salmoriglio
Andalusian-Style Seafood Paella (Friday & Saturday dinner, Sunday lunch)

CHINESE BARBECUE DELICACIES

Roast Duck
Wan Hao Signature Crispy Chicken
Crispy Pork Belly (P)

ASIAN HOT DELICACIES (On rotation)

Malaysian Chicken Curry
Chicken Manchurian
Thai Green Curry Chicken
Beef Rendang
Chilli & Black Pepper Beef
Wok-Fried Szechuan Beef with Celery & Chilli
Sautéed Beef with Broccoli & Ginger
Nan Ru Pork Ribs (P)
Salted Egg Pork Ribs (P)
Dry Curry Pork (P)
Sweet & Sour Pork with Dried Chilli & Cashew (P)
Sotong Chap Chye
Nai Huang Crab
Steamed Prawns with Ginger, Asian Greens & Chinese Wine
Deep-Fried Cereal Prawns
Steamed Garoupa with Light Soy Sauce & Fermented Soy Beans
Braised Shiitake Mushrooms with Abalone, Broccoli & Oyster Sauce
Singapore Chilli Crab with Mantou (dinner)
Sambal Seafood
Kampung Fried Rice
Hong Kong Fried Noodles
Vegetarian Fried Rice (V)
Nai Bai in Oyster Sauce (V)
Okra Curry (V)
Stir-Fried Egg Noodles (V)
Vegetarian Mee Goreng (V)

INDIAN SELECTION (On rotation)

Mutton Rogan Josh (Mutton braised with Indian Spices & Tomatoes)
Saag Gosht (Mutton cooked with Spinach & Spices)
Chicken Tikka Masala (Rich Tandoori-Spiced Chicken in Fenugreek-Flavoured Gravy)
Hari Mirch Ka Murgh (Chicken with Green Chilli, Yoghurt & Spices)
Prawn Pepper Masala (Prawn with Tamarind & Black Pepper)
Egg Curry with Southern Spices & Curry Leaves
Chicken Biryani

SINGAPORE MARRIOTT TANG PLAZA HOTEL

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MARRIOTT
SINGAPORE
TANG PLAZA

VEGETARIAN SELECTION (On rotation)

Kadai Paneer (Cottage Cheese, Bell Peppers & Onion in Tomato Gravy)
Mixed Vegetable Poriyal (Mixed Vegetables with Coconut & Mustard) (V)
Aloo Palak (Potatoes with Spinach & Cumin) (V)
Saag Paneer (Cottage Cheese & Spinach Gravy) (V)
Rajma Masala (Kidney Beans with Spices) (V)
Jeera Pulao (Cumin-Flavoured Fragrant Basmati Rice) (V)
Paneer Bhurji (Crumbled Paneer, Bell Peppers & Peas) (V)
Aloo Gobi (Potato, Cauliflower & Indian Spices) (V)
Dal Tadka (Tempered Indian Lentils & Whole Spices) (V)
Black Dal Curry (Black Lentils, Potatoes & Whole Spices) (V)
Bhindi Masala (Okra, Onions, Tomatoes & Spices) (V)
Saffron Pulao (Saffron-Flavoured Fragrant Basmati Rice) (V)
Palak Paneer (Spinach, Ginger, Garlic & Garam Masala) (V)
Malai Kofta (Spiced Potato & Cottage Cheese Dumpling) (V)

DESSERTS

Selection of Ice Cream, House-made Cakes, Log Cakes, Panettone, Christmas Cookies, Puddings & Tarts by our Pastry Team

(V) – Vegetarian

(P) – Pork

Prices are subject to 10% service charge & 7% Goods and Services Tax (GST)

***The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients*