FIRE UP THE GRILL
REEF & BEEF EDITION



From ocean-fresh indulgence to flame-kissed favorites, Reef & Beef brings together the best of land and sea in one lavish dinner spread. At the heart of the feast, our signature Surf & Turf pairs MB4+ Angus beef sirloin with jumbo king prawn or lobster tail, alongside a chilled seafood-on-ice selection of oysters, snow crab legs, mussels, and scallops. Whole roasted lamb leg and grilled lamb chops add a smoky, indulgent finish to this celebration of premium seafood and fire-driven flavors.

EVERY THURSDAY & FRIDAY
6PM - 10PM
$98++ PER PERSON

Outdoor Movie Screening: 7:30PM onwards

Beverage packages (3 hours)
$68++ inclusive of Wines, Spirits, and Beer
$88++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

Kids Pricing:
6-12 years old: 50% off | Under 6 years old: Free

the kitchen table

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THE KITCHEN TABLE'S SURF & TURF

Angus Beef Sirloin
Lamb T-Bone
Lobster Tail
Jumbo King Prawn

Condiments:
Vierge, Béarnaise

CARVERY

MB4+ Angus Beef Sirloin
Whole Lamb Leg
Spicy Jalapeño & Cheddar Pork Sausages

Condiments:
Chimichurri, BBQ Sauce, Red Wine Sauce

SIGNATURE HIGHLIGHTS

Lobster Mac & Cheese
Creole Seafood Crawfish Boil

SEAFOOD ON ICE

Oysters, Snow Crab Legs, Prawns, Mussels, Scallops

BBQ SEAFOOD & VEGETABLES

Grilled Scallop
Grilled Tiger Prawns
Grilled Squid in Herbs, Lime and Garlic
Grilled Broccolini
Grilled Asparagus
Roasted Baby Carrots
Corn Bread

BBQ SPECIALS BY CHEF ASHOK

Mysore Chicken Masala | Sabzi Pulao | Kadai Paneer | Tandoori Prawn

Plain Naan, Garlic Naan, Assorted Papadum, Achar Pacharanga,
Mint Chutney, Raita, Mango Chutney

SUSHI & SASHIMI

Sashimi
Salmon | Tuna

Sushi
California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna
Ebi Nigiri | Tobiko | Corn & Mayo

Soy Sauce, Pickled Ginger, Wasabi

CHEESE FONDUE

3 kinds of Pickles, 3 kinds of Vegetables, Fruits, Bread, Pretzel

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork
Menu is subject to change without prior notice.

the kitchen table

CHEESE & COLD CUTS
Selection of 6 Kinds of Cheeses & 6 Kinds of Cold Cuts

CURED FISH
Smoked Salmon, Dill-Cured Salmon, Beetroot Salmon

Condiments: Capers, Sour Cream, Mustard, Chives

SALADS
Create-Your-Own Salad "Snip, Sauce, Serve"

Balsamic Blackberry Chicken Salad
Crumbled Cheese, Blackberries, Thyme, Pecan Nuts, Balsamic Glaze

Seafood Salad
Capsicum, Celery, Tomatoes, Chives, Lemon Juice, Olive Oil

Honey Baked Ham & Asparagus Salad
Mushroom, Crumbled Egg, Tarragon Vinaigrette

Beetroot & Kale Salad
Carrot Julienne. Red Onion, Walnut, Feta Cheese, Orange Dressing

VEGETARIAN APPETIZERS
Hummus, Baba Ghanoush, Marinated Olives, Artichokes, Tabbouleh,
Grilled Eggplant Salad, Zucchini, Feta Cheese, Roast Capsicum

ASIAN DELIGHTS
Steamed Seasonal Fish, Hong Kong Style | Seafood Fried Rice
Sesame Chicken Wing with Coke | Asian Pumpkin Soup | Otak-otak

NOODLE BAR

Bak Kut Teh | Laksa

Brown Shimeji Mushroom | White Cabbage | Bean Sprouts | Nai Bai | Tofu Puff
Yellow Noodles | Egg Noodles | Rice Noodles
Fish Ball | Chicken Ball | Prawn Ball | Quail Egg | Fishcake

LOCAL BBQ CANTONESE
Roast Chicken | Roast Duck | Crispy Pork Belly | Char Siu

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FRUITS
3 kinds of Seasonal Sliced Fruits | 3 kinds of Seasonal Whole Fruits

DESSERTS
Chocolate Fudge Brownie
Leche Flan
Blueberry Crumble Pie
Lemon Cake
Salted Caramel Chocolate Tart
Vanilla Crème Brûlée
Chocolate Fountain & Condiments

MOVIE NIGHT BY THE MARINA
(Weekly Curated Family-Friendly Movie Screening)

Popcorn Cart | Soft Serve Ice Cream | Cookies & Candy

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the kitchen table

FREE FLOW BEVERAGE PACKAGE

Beverage packages (3 hours)
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BEER
Tiger Draught, Singapore

WHITE WINE
Fábula de Paniza, Chardonnay

ROSÉ WINE
The Pale Rose by Whispering Angel, France

RED WINE
Fábula de Paniza, Garnacha

SPIRITS
Bombay Sapphire | Absolut Blue | Bacardi White Rum
Olmeca Reposado | Jim Beam | Hennessy VSOP