

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
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.

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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FREE FLOW BEVERAGE PACKAGE

Beverage packages (3 hours)

\$68++ inclusive of Wines, Spirits, and Beer

\$88++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

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