



National Day Feast

17 July to 9 August 2026

6:30pm – 10pm

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea
(Sunday to Thursday)

SGD 118 per adult inclusive of free flow of chilled juices, coffee and tea
(Friday and Saturday, including 9 August)

Additional SGD 100 per adult inclusive of free flow of champagne, house wine and beer

Additional SGD 80 per adult inclusive of free flow of house wine and beer

Additional SGD 10 per adult inclusive of seasonal durian and mangosteen
(Friday and Saturday, including 7 to 9 August 2026)

50% off adult price for children aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

embudo



Dinner

NATIONAL DAY FEAST SPECIALS

King Meets Queen*

Seasonal fresh durian and mangosteen

Hainanese Chicken Rice

Choice of poached or roasted chicken with fragrant rice

Roasted pork belly*

Nasi Lemak

Nasi Lemak with chicken, egg, otah, peanut, blue pea coconut rice*

Murtabak

Pan-fried mini pancake with chicken and curry

Rojak

Pineapple, cucumber, turnip, green mango, beansprouts, fried beancurd, peanuts, and chilli.

Singapore Street Grill* *served with sambal chilli sauce, lime, coriander and peanut sauce.*

King prawn

Sambal squid

Honey soy chicken wings

Pork rib with Hoisin sauce

Chicken satay

Beef satay

Chef-in-action Station

Pan-fried chilli crab bun

Soft shell crab cracker with chilli crab sauce*

Stir-fried carrot cake with sweet sauce

Fried oyster omelette

Popiah

Kueh Pie Tee

LOCAL DELIGHTS

Singapore bak kut teh

Singapore chilli crab with mantou

Curry fish head

Prawn paste fried chicken

Salted egg bean curd

Sambal chilli prawn and petai

Ayam masak merah Stir-fried chicken in spicy tomato sauce

Stir-fried seasonal vegetable

Laksa fried rice

Fried Hokkien noodles

Noodles Station

Signature Laksa *served with prawn, quail egg, beancurd puff and bean sprouts*

Fish Ball Noodles *served with minced pork, fish cake, pork lard, fried shallots and spring onions*

Singapore Hokkien Noodles *served with prawn, squid, roasted pork, silverfish and chives**

JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus, yellowtail fish*

Sushi and Maki

Salmon, tuna, tamago, kani, California, ebi maki

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips

*Available on Friday, Saturday and 7 to 9 Aug 2026. Menu items are subject to change.



Dinner

SALAD

Nyonya Kerabu salad
Smashed cucumber salad
Poached prawn with leek salad

SELECTIONS OF COLD CUT PLATTER

Beef pastrami
Pork salami
Turkey ham
Smoked salmon
Snow fish

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

served with wafer cracker, lavosh, breadstick and jam

SEAFOOD COLOSSEUM *served with condiments, lemon and Tabasco*

Seasonal oyster
Boston lobster
Yabby crayfish
Tiger prawn
Mud crab
Mussel
White clam
Snow crab*

THAI DELIGHTS

Tom Yum Goong *Spicy prawn soup with lemongrass and kaffir lime*
Pad Prik Pao *clam*
Thai green curry with beef
Pla Neung Manao *Garlic-steamed fish with Thai lime*

EUROPEAN DELIGHTS

Soup of the day
Seasoned fried chicken
Braised beef cheek in sweet soy
Slow-cooked duck confit
Pan-seared barramundi with creamy curry
Clams cooked in Sake
Honey chipotle glazed pork ribs
Lyonnais potatoes
Sautéed greens with garlic confit and almonds
Silky butter milk bread

FLAMING OVEN BAKED PIZZA *served on rotation with 2 selections daily.*

Buffalo mozzarella and basil
Chicken satay
Beef rendang
Seafood laksa
Salted egg prawn

LIVE CARVING BOARD

Baked fish with sambal sauce
Slow-roasted Australian grass-fed Angus sirloin with veal jus
Crispy pork knuckle*

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Dinner

INDIAN DELIGHTS

Tandoori Specialty

Haryali Machi *Seabass with mint and coriander*

Kaju Malai Da Kukkad *Indian-spiced cashew nut chicken*

Dahi Kebab *Spiced patties mixed hung curd with cottage cheese*

Curry Set

Kashmiri Bakra Masala *Slow-cooked lamb with fresh onions in tomato gravy*

Kodi Mamsam chicken

Kadhai Machli *Fish with onion, tomato and capsicum*

Shahi Methi Dhingri *Mushroom in cashew nuts gravy*

Tudkiyo Aloo *Potatoes with cumin and turmeric*

Mah di Dal *Slow-cooked black lentils with butter and cream*

Selections of Basmati Rice and Naan

Kali Moti Ka Pilaf *Basmati rice with black peas*

Masala and plain papadum

Tandoori naan or roti

LITTLE FAN CORNER

Turkey ham and cheese sandwich

Egg mayonnaise sandwich

Vegetable sandwich

Cut fruits

Popcorn

Juice

Sweet Dessert

Ondeh-ondoh cake

Sesame duo sablé tart

Bandung and raspberry choux puff

Kopi Gao chocolate cup

Mandarin Oriental Signature chocolate cake

Pulut Hitam cake

Coconut panna cotta with sago and gula melaka

Mango and pomelo yoghurt mousse

Nonya Delight

Penang lapis, seri kaya, bingkah ubi, kueh dadar

Under The Lamp

Pandan bread & butter pudding with gula melaka crème anglaise

Freshly Made Waffles

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Seasonal fruits and marshmallow

Ice Cream and Sorbet on Waffle Cone

Vanilla and chocolate, chendol ice cream and sorbet

Garden Of Fruits

Selection of tropical and seasonal fruits