

FIRE UP THE GRILL



Set by the marina, Fire Up the Grill is a lively dinner buffet that brings the best of land and sea to your plate. Watch our chefs fire up Angus Sirloin MB4+, Lamb Leg in Chimichurri, Rock Lobster with Garlic Butter, and more at the live grill station.

Beyond the flames, enjoy a spread of fresh seafood on ice, bold sides, and global flavors inspired by Asia and the Mediterranean.

EVERY SATURDAY
6PM - 10PM

Beverage packages (3 hours) - Enjoy 10% off when paid using a Mastercard

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

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

Mastercard Exclusive Offers:

15% off SKIRT Restaurant

15% off selected spa treatments at AWAY Spa

15% off F&B bill at WET Deck, the largest pool day club in Singapore

Valid for 2 months from date of restaurant reservation and when the total bill is paid using a Mastercard.
T&Cs Apply.

the
kitchen
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BBQ BUFFET DINNER

6PM – 10PM

BBQ SEAFOOD & VEGETABLES

Rock Lobster with Garlic Butter

Grilled Tiger Prawns

Grilled Squid in Herbs, Lime & Garlic

Seafood Paella

Grilled Broccolini (V)

Grilled Asparagus

Roasted Root Vegetables: Beetroot, Heirloom Carrots

Roasted Pumpkin with Spice (V)

Lobster Mac & Cheese

BBQ MEATS

From The Wood Fired Parilla

Lamb Leg in Chimichurri

Spatchcock Chicken with Lemon & Thyme

Angus Beef Sirloin MB4+

Spicy Jalapeno & Cheddar Pork Sausages

Chicken And Pork Satay, Cucumber, Pineapple, Sticky Rice, Peanut Sauce

Chimichurri, BBQ Sauce, Red Wine Sauce, Béarnaise

BBQ SPECIALS BY CHEF ASHOK

Lamb Shank Rogan Josh

Chicken Tandoori Tandai

Prawns in Curry Spices

Tandoori Mushrooms

Stuffed Naan – Chicken, Lamb, Cheese, Potatoes

Chutneys, Raita, Pappadums

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork

Menu is subject to change without prior notice.

SEAFOOD ON ICE
Sustainable Irish Oysters, Crab Legs, Prawns, Mussels, Scallops

SUSHI & SASHIMI

Sashimi
Salmon | Tuna | Hamachi

Sushi

California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Lobster Roll
Unagi Nigiri | Tamago Nigiri

Soy Sauce, Pickled Ginger, Wasabi

Cantonese BBQ

Roast Duck, Crispy Chicken, Honey Roasted Pork, Crispy Pork Belly

LIVE STATION – NOODLE COUNTER

Bak Kut Teh (Herbal Pepper Pork Rib Broth) | Seafood Laksa

Choice of 3 kinds of Vegetables and 4 kinds of Protein

Noodles
Yellow Noodles | Egg Noodles | Rice Noodles

SALADS

Asparagus, Marinated Mushrooms, Heirloom Cherry Tomatoes, Roast Bell Peppers, Truffle Dressing

Classic Greek Salad, Tomatoes, Cucumber, Bell Peppers, Onion, Black Olives, Feta, Herb Olive Oil

Thai Style Grilled Spicy Beef Salad

Prawn, Avocado & Mango Salad, Sweet Basil, Sesame

Baby Beetroot & Watermelon Salad, Walnuts, Balsamic Olive Oil, Basil

Baby Spinach Salad, Blue Cheese, Pecan Nuts, Orange Segments

CHEESE & COLD CUTS

Selection of 6 Kinds of Cheeses and 6 Kinds of Cold Cuts

SMOKED FISH

Smoked Salmon, Dill Cured Salmon, Lemongrass Salmon

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ASIAN DELIGHTS

Sakura Ebi Fried Rice

Chinese Herbal Chicken Roulade

Thai Style Fried Fish

Wok Fried Prawn with Tomato Sauce

Wok Fried Pork with Pineapple

Seafood Pumpkin Soup

FRUITS

3 Kinds of Seasonal Sliced Fruits

3 Kinds of Seasonal Whole Fruits

DESSERTS

Red Velvet Cream Cheese Frosting

Flourless Chocolate Mango Cream

Raspberry Lemon Cake

Blueberry Cream

Smoked Banana Pudding

Orange Chocolate Milk Cake

White Chocolate Key Lime Pie

Grilled Pineapple Cheesecake

Vanilla Cream Brûlée

Black & White Rocky Road Bar

Macaron

Assorted Cookies & Candy

Chocolate Fountain & Condiments

Soft Serve Ice Cream with Condiments

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