



Fifty Raffles Place



EMPIRE



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## SEAR

Modern American Steak House, SEAR, which opens for lunch and dinner, with a fine collection of vintage wines & exclusive whiskeys. The team imported two full-sized PIRA charcoal oven from Europe to ensure top quality charcoal cooking for the menu. Our house special selection of meats, feature signature cuts that are distinguished by rich marbling and natural grill flavors.

The PIRA oven at Sear is specially imported to create the signature SEAR for our meats. In the process of cooking many chemical changes occur, affecting the appearance taste and texture of meat. Which is why over at Sear, we use pira charcoal oven to retain the authentic charcoal grilled flavour, you can be rest assured that your meat will be perfectly prepared- crispy layer of flavour and a juicy center.

**SEATING CAPACITY:** Up to 100 indoors / 100 outdoors / 400 cocktails

**FLOOR SPACE:** 5,000 square feet



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# BUFFET MENU ( 1 salad, 4 hors d'oeuvres, 2 entrées, 3 mains, 2 desserts)

## SALADS + \* (1 OPTION)

- SEAR GRILLED CORN COBB SALAD, RANCH DRESSING
- GREEN MANGO & VERMICELLI SALAD
- FUSILLI SALAD WITH ORANGE ROASTED PEPPERS & PICKLED GHERKINS
- HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD
- SPICED COUS COUS SALAD WITH TOASTED ALMONDS, RAISINS & CILANTRO
- COS HEART LETTUCE WITH SELECTION OF CROUTONS, BACON BITS, RED PEPPERS & CHERRY TOMATO (ROSEMARY, SESAME OR BALSAMIC DRESSING)
- AUSTRIAN POTATO SALAD, DICED ONIONS, ARTICHOKE HEART

## HORS D'OEUVRES SERVED ON PLATTERS (4 OPTIONS)

- CHARCUTERIE PLATTER WITH PICKLES, ONIONS, GHERKINS & TOASTED SOUR DOUGH BREAD \*
- FRESH SMOKED & CITRUS CURED NORWEGIAN SALMON PLATTER, HORSERADISH CREAM
- TUNA TARTARE, SANCHO PEPPER & AVOCADO MOUSSE ON TOAST \*
- CARIBBEAN SALTED PRAWN ACCRAS, SRIRACHA AIOLI
- OLIVE MEDLEY WITH GARDEN ROSEMARY +
- PIRA GRILLED PORTOBELLO MUSHROOMS WITH CHORIZO & PARMA HAM CREAM CHEESE
- BOCCONCINI MOZZARELLA & TOMATO SKEWER, ORGANIC BASIL OIL + \*
- PIRA SMOKED TOMATO SOUP WITH MAC & CHEESE GRISINI +

## ENTRÉE / SIDES / ACOMPLIMENTS (2 OPTIONS)

- GRATINATED CAULIFLOWER WITH BECHAMEL SAUCE & MELTED GRUYERE CHEESE +
- SEAFOOD FRIED RICE WITH SPRING ONIONS & PIRA GRILLED SHISHITO PEPPERS \*VEG OPTION AVAILABLE
- TRADITIONAL LYONNAISE POTATO GRATIN, CAMELISED ONIONS
- POMME DAUPHINOISE MONTEREY JACK CHEESE CRUST, GARLIC BRITLES
- ROASTED ALMOND SPICED COUS COUS WITH HONEY CHICKEN, PIEMENTO PEPPER & CONFIT LEMONS
- PIRA GRILLED CORN ON THE COB , PARMESAN CHEESE, PAPRIKA & SALTED BUTTER +
- MAC & CHEESE WITH DICED PEPPERED PANCHETTA & SPINACH BAKED WITH GRUYERE CHEESE
- WHITE CHUNKY POLENTA PIRA GRILLED SWEET CORN BITS & BREBIS NAPOLEON

(+) VEGETARIAN (\*) RAW (#) CONTAIN NUTS

## MAIN COURSE (3 OPTIONS)

- PAN SEARED BARRAMUNDI FILLET, YOUNG CABBAGE BRAISED WITH BACON & CELLERIAC
- GRILLED CHICKEN BREAST WITH SEAR BBQ SAUCE, ROASTED ROSEMARY POTATOES
- WHOLE SIDE OF CONFIT NORWEGIAN SALMON, HORSERADDISH CREAM & WATERCRESS ON PILAF RICE
- WAGYU BEEF OR TOFU BOLOGNAISE WITH PENNE AND SHAVED MIMOLETTE CHEESE
- SLOW COOKED BABY PORK RIBS, ANGRY SAUCE AND POTATO CROQUETTE
- PIRA ROASTED BEEF RIB EYE ROASTED ELEPHANT GARLIC & RED WINE SAUCE, POTATO ROASTIE
- 24 HRS BRAISED BEEF CHEEK & SEAFOOD SURF AND TURF, SUCKULENT ROSEMARY CELLERIAC CHUNKS
- HALLOUMI STEAK FROM PIRA, RED PEPPER RAGOUT & SESAME FRIED RICE
- FISH PIE, MUSHY BIRDS EYE PEAS, CURRIES LEEKS, SALMON, PRAWNS, SMOKED HADDOCK, VEGETABLE FRICASSEE

## LIVE STATION (ADDITIONAL \$38 ++ PER ITEM)

- OYSTERS ON THE HALF SHELL AND FRESH PRAWNS WITH CONDIMENTS
- WHOLE ROASTED SUCKLING PIG, CHARRED APPLE SAUCE
- AMERICAN STYLE ROASTED WHOLE TURKEY WITH CORN STUFFING & CRANBERRY SAUCE (SEASONAL)
- SINGAPORE LAKSA STATION WITH COCKLES, TAO POK AND LAKSA LEAVES
- WHOLE ROASTED USDA 1855 SIRLOIN, YOSKSHIRE PUDDING & HORSERADISH CREAM
- LEBANESE SPICED RACK OF LAMB, AUBERGINE CAVIAR & SUMAC ROASTED POTATOES

## DESSERT (2 OPTIONS)

- NEOTERIC FRUIT SKEWER, GARDEN MINT
- RASPBERRY TRIFFLE & WHIPPED MERINGUE CREAM
- MINI HOMEMADE OPERA CAKE
- IPA FRENCH TOAST, CHOC BANANA CHEESECAKE, CHANTILLY CREAM WITH BAILEYS COFFEE LIQUOR DRIZZLE
- SELECTION OF ICE CREAM ROUNDS DIPPED IN COCOA BERRY CHOCOLATE (BON BON STYLE)





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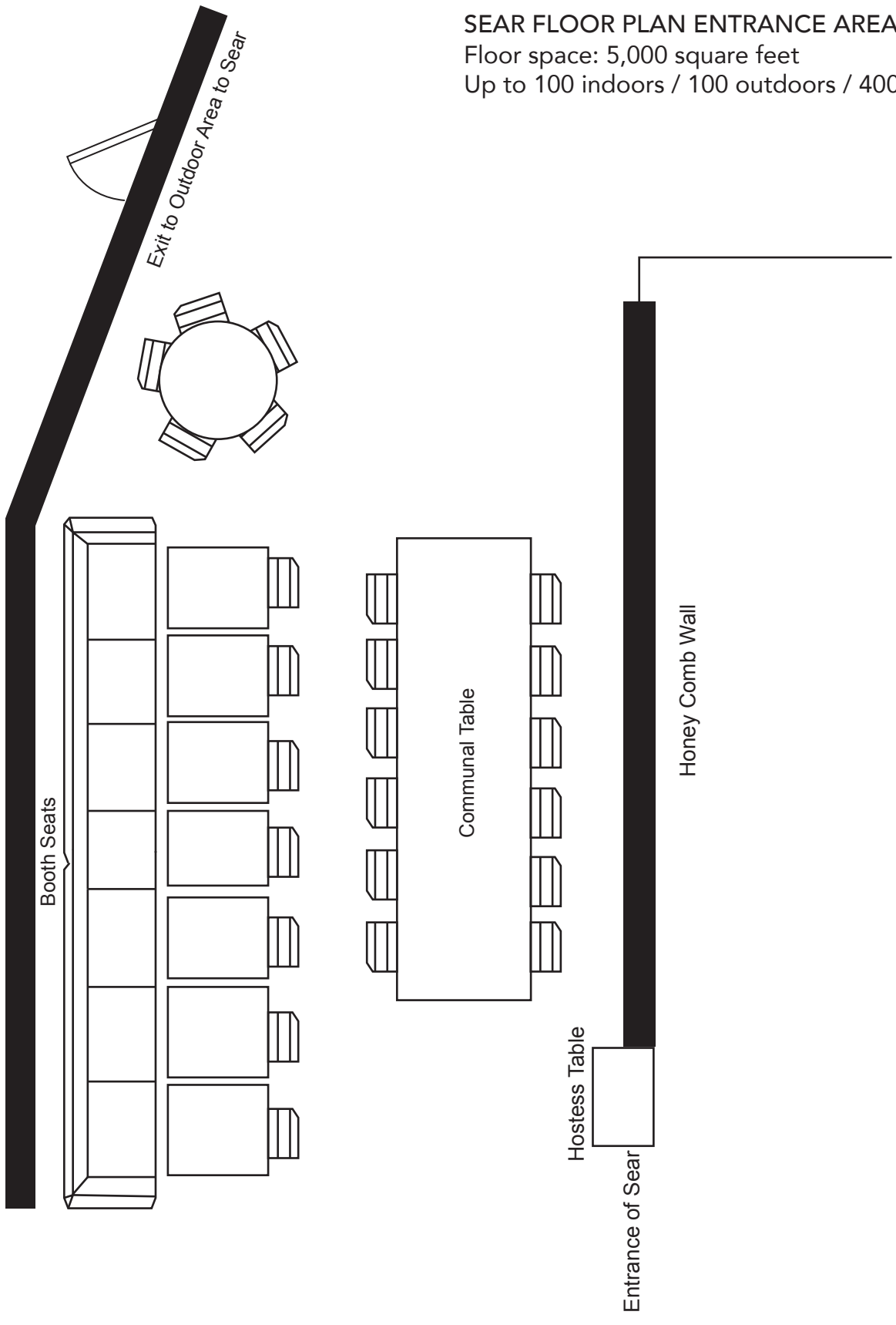


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### SEAR FLOOR PLAN ENTRANCE AREA (Not drawn to scale)

Floor space: 5,000 square feet

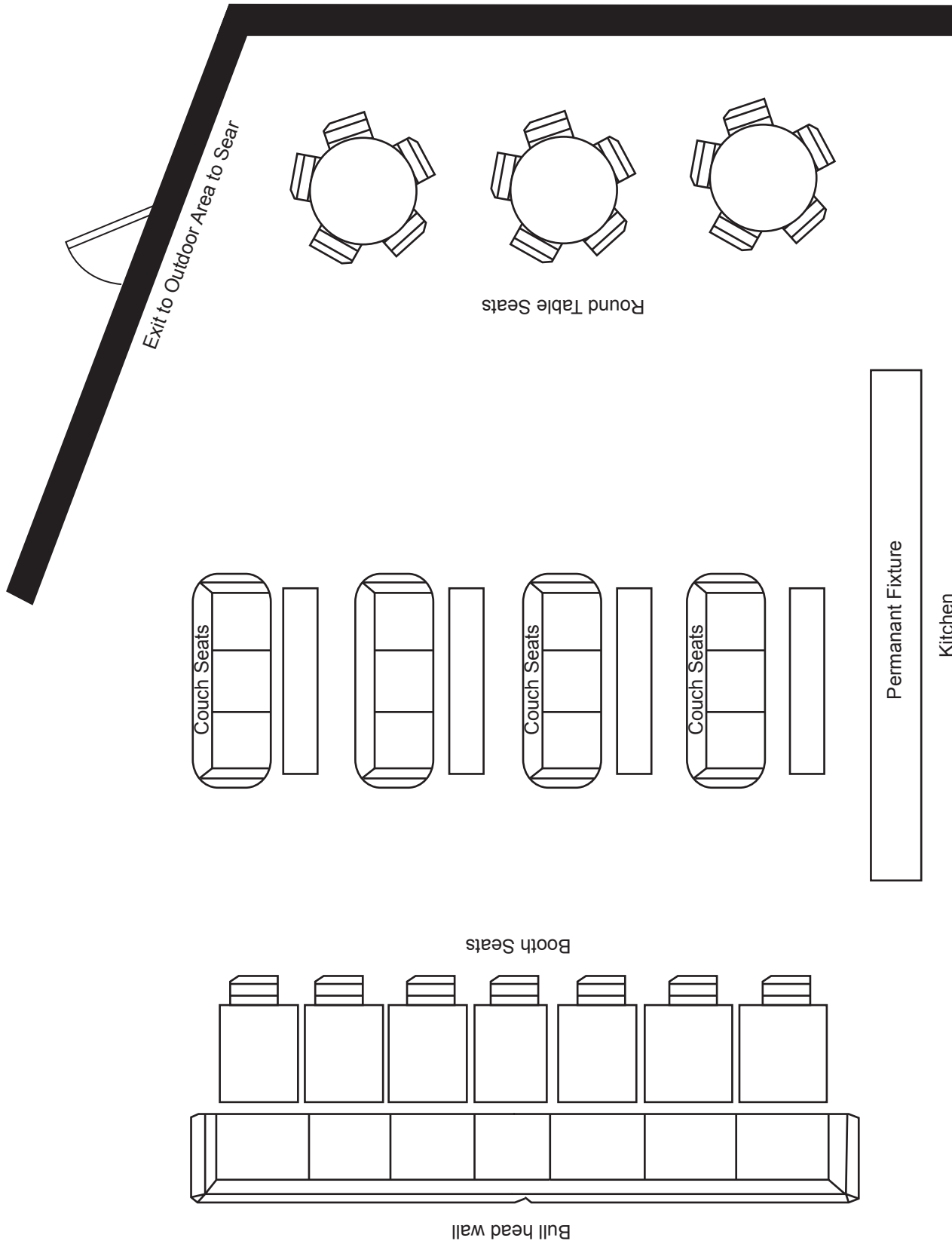
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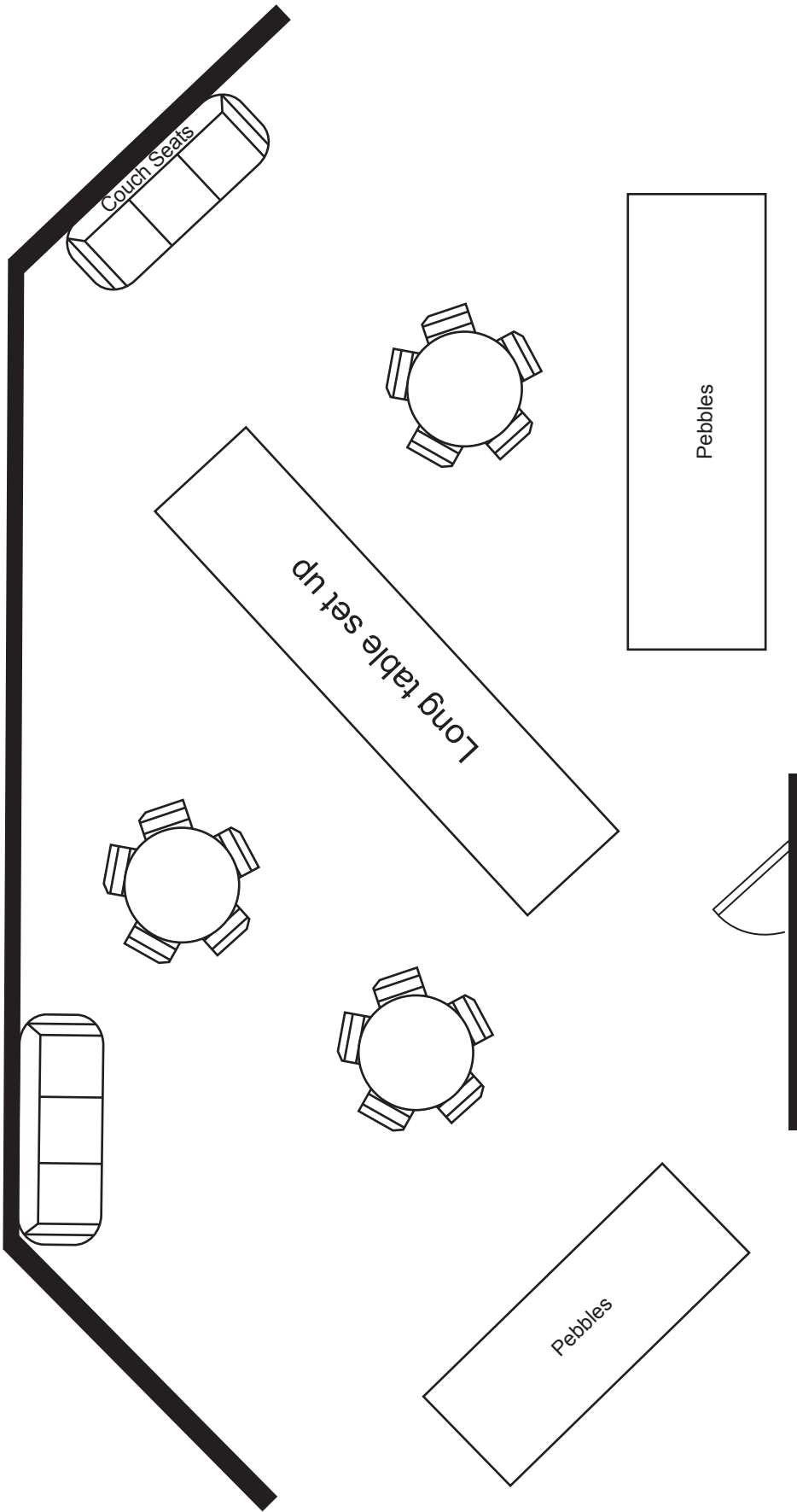
### SEAR FLOOR PLAN BACK AREA (Not drawn to scale)







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Entrance to Sear Outdoor