



Weekday Dinner Buffet Menu

1 May – 30 June 2024

Monday to Thursday | 6.30pm to 10.00pm

S\$78/adult, S\$42/child

BOUTIQUE SALAD BAR

(Rotation of 3 Types)

Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach,
Butter Lettuce Mesclun Salad, Red Chicory, Arugula, Kale

CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Island, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Hyogo Oyster, Tiger Prawns, Whelks, White Clams, Green Mussel
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Thai Beef Salad
Summer Quinoa Salad
Roasted Beetroot and Apple Salad
Nicoise Salad
Salmon Rilette
Lady's Finger, Chilli Paste

Cheese Platter

Cheddar Cheese, Brie Cheese and Emmental Cheese
Condiments: Cracker, Walnuts and Fruit Chutney

Please advise us of any dietary requirements including potential reaction to allergens.
All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes and rotation



JAPANESE

Assorted Sushi and Maki
Salmon, Tuna, and Octopus, Ama Ebi Sashimi
Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Meatball and Vegetable Soup
Chicken Herbal Soup
Mushroom Velouté
Potato and Leeks Soup
Cream of Pumpkin Soup
Corn Potage
Assortment of Breads and Butter

MAINS

(Rotation of 5 Types)

Mushroom and Truffle Cream Pasta
Vongole Pasta
Seafood Paella Rice
Mixed Seafood Stew
Grilled Chicken in Homemade Sauce
Beef Stroganoff
Sauerbraten
Roasted Mixed Wild Mushroom (v)
Rosemary-scented Roasted Garden Vegetables (v)
Raclette Cheese Potatoes (v)

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken
Potato Croquette
Breaded Prawn
Vegetarian Spring Roll
Squid Ring

Carving Station

Chicken Shawarma



D.I.Y CONDIMENTS STATION

Ketchup
Si Chuan Chilli Sauce
Chopped Spring Onion
Chopped Coriander
Fish Sauce
Chilli Flakes
Chilli Sauce
Red Chilli
Soya Sauce

BBQ NIGHT

Spicy Pork
Chicken
Tiger Prawn
Vegetable of The Day

PERANAKAN and LOCAL

(Rotation of 8 Types)

Blue Pea Coconut Rice
Nasi Kunyit
Ayam Buah Keluak
Kapitan Chicken
Babi Tau Yu
Nyonya Chap Chye
Beef Rendang
Udang Kuah Nanas
Udang Chilli Garam
Clam Masak Lemak
Chincalok Egg Omelette
Sambal Seashell
Lobster with Signature Sauce
Singapore Chilli Crab
Steamed Ginger Chicken
Sambal Trio Vegetable
Wok Fried Pork Belly, Spicy Dark Sauce
Asian Green, Oyster Sauce

WHOLE FISH

Barramundi
Homemade Signature Sauce



D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

Noodle

Singapore Laksa, Prawn

THE PATISSERIE

Individual Dessert and Cakes

(Rotation of 8 Types)

Mango Sago Pomelo Pudding

Vanilla Cream Brulee

Raspberry Mousse Cake

Chocolate Indulgence

Apple Crumble Tart

Citrus Green Tea Eclair

Pulut Hitam Gâteau

Banana Walnut Cake

Apricot Gâteau

Kopi "O" Cup

Black Forest Gâteau

Pandan Kaya Cake

Our Signature

Durian Pengat

Shaved Ice with Condiments

Assorted Nyonya Kueh

Local Dessert

(Rotation of 3 Types)

Cheng Teng

Nyonya Bubur Cha Cha

Red Bean Soup

Green Bean Soup

Pulut Hitam

Seasonal Fresh Fruit

(Rotation of 3 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Types)

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan

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