

## Lunch Buffet

### TO START

#### Seafood on Ice

Poached Sea Prawn, Baby Crawfish, Green Mussel,

Half Shell Scallop, White Clam, Conch

*Sashimi: Salmon, Tuna, Tako, Akagai*

#### CONDIMENTS

*Lime Dip, Smoked Chilli Dip, Thousand Island Dip,*

*Miso Dip, Lemon Wedges, Pickled Aioli*

#### Smoked Fish

Smoked Salmon, Salmon Gravlox

#### Soba Station

Unagi, Prawn, Wakame, Tofu,

Spring Onion, Furikake, Fragrant Soy Sauce

### BUTCHER'S BLOCK

#### Charcuterie

Salami Milano, Mortadella, Turkey Ham, Beef Pastrami

#### CONDIMENTS

*Cornichons, Caper Berries, Pickled Onion, Dijon Mustard*

### CHEESEBOARD

Manchego, Brie Cheese, Camembert,

Gorgonzola, Port Salut, Boursin Garlic Cheese

#### CONDIMENTS

*Almonds, Cashews, Dried Figs, Dried Apricots, Grapes,*

*Orange Marmalade, Red Cherry Jam, Crackers*

### ARTISANAL BREAD

Kimchi Sourdough, Multigrain,

Dark Rye, Green Olive Gruyère Loaf,

Focaccia, Baguette, Assorted Bread Rolls

### SOUP OF THE DAY

#### ON ROTATING BASIS

Tom Yam Chicken Soup

Roasted Five Spice Pumpkin Soup

Salted Vegetable Duck Soup

Wild Truffle Mushroom Soup

## COMPOUND SALAD

ON ROTATING BASIS

### Fresh Sea Prawn Salad

Pomelo Chunks, Coriander, Chilli Vinaigrette

### Chinese Smoked Duck Salad

Roasted Leek, Tangy Plum Sauce, Cress

### Beef Julienne Salad

Vermicelli, Ginger Soy Dressing, Crispy Fried Shallot, Garlic

### Wild Rice Salad

Cranberry, Sweet Corn, Parsley, Feta

### Mediterranean Roasted Chicken Couscous Salad

### Poached Seafood & Shaved Fennel Salad

### Creamy Potato & Sweet Corn Salad

### Carne Salad

Asparagus, Red Onion, Tomato

### Waldorf Salad

Toasted Walnuts, Cress

### Seared Tuna Salad

Sesame Seed, Spicy Eggplant Purée, Capers, Tomato Salsa

### Healthy Salad Bar

Arugula, Mesclun, Butterhead Lettuce, Baby Bocconcini, Artichokes, Semi-dried Tomatoes, Marinated Olives, Feta, Butternut Pumpkin, Roasted Mushroom, Beetroot, Broccoli, Cherry Tomatoes, Cucumber, Sweet Corn, Pumpkin Seed, Sunflower Seed, Pistachio

DRESSING

*Italian, Thousand Island, Caesar, Miso Ponzu,*

*Passion Fruit Mango, Roasted Sesame*

### Town Caesar Salad in Parmesan Wheel

LIVE STATION

Romaine Lettuce, Anchovy, Grated Parmesan, Quail Egg, Bacon Bits, Bread Croutons, Classic Caesar Dressing, Glazed Unagi, Fresh Sea Prawn, Roasted Chicken, Chicken Floss

## TACO STATION

### Hand-pulled Beef

TOPPINGS

*Caramelised Onions, Pico de Gallo, Guacamole, Smoked Chilli Sauce, Gherkins, Sour Cabbage, Shredded Cheese, Cilantro*

## PITA STATION

### Grilled Peri Peri

TOPPINGS

*Shredded Cabbage, Beetroot Tzatziki, Chickpea Hummus, Sun-dried Tomato, Kalamata Olives, Feta, Cilantro, Lime Wedges, Garlic Aioli*

## ASIAN DELIGHTS

Kueh Pie Tee

Unagi, Prawn, Chilli Sauce, Coriander

Chinese Barbecue Roasts

Pork Char Siew, Crispy Pork Belly,  
Roasted Duck, Poached Chicken, Chicken Fragrant Rice

### CONDIMENTS

*Dark Soy Sauce, Chilli Sauce, Ginger Paste*

### ON ROTATING BASIS

Fried Rice with Vegetables & Prawn

Wok-fried Chicken with Thai Basil

Steamed Red Fish with Thai Spicy Sauce

Stir-fried Beef with Ginger & Spring Onions

Braised Mix Vegetables with Mushrooms

Braised Ee Fu Noodles with Mixed Mushrooms

Braised Chicken with Sesame Oil

Steamed Fish in Black Bean Sauce

Hot & Spicy Boiled Beef

Stir Fried Bak Choy with Garlic

Make Your Own Noodle Bowl

### NOODLES

Yellow Noodles, Thick Rice Noodles,

Kway Teow Noodles, Vermicelli

### SOUP BASE

Clear Fishball Soup, Laksa Gravy

### TOPPINGS

Sea Prawn, Quail Egg, Fish Cake, Greens, Broccoli, Beansprouts,

Cabbage, Poku Mushroom, Straw Mushroom

### CONDIMENTS

*Sambal Chilli, Chilli Bean Sauce, Pickled Green Chilli,*

*Crispy Shallot, Crispy Garlic, Soy Sauce*

## INDIAN SPECIALS

### ON ROTATING BASIS

Mughlai Chicken Korma

Paneer Makhani

Methi Lamb Masala

Mutter Paneer

Basmati Rice

### ACCOMPANIMENTS

*Crispy Papadum, Raita, Mango Chutney*

## WESTERN HIGHLIGHTS

ON ROTATING BASIS

Herb Roasted Boneless Chicken in  
Creamy Green Peppercorn Sauce

Braised Beef Cheek  
Roasted Root Vegetables

Peruvian Red Fish Lemon Caper Sauce  
Marinated Olives, Roasted Potato, Boiled Egg

Chargrilled US Asparagus, Tarragon Béarnaise

Tunisian Roasted Potato with Confit Garlic & Herbs

Oven-baked Spring Chicken with Herb Garlic Jus

Slow-cooked Braised Lamb Stew  
Roasted Parsnip, Wild Mushroom

Pan Seared Red Fish  
Creamy Braised Leeks, Sundried Tomato, Silver Pearl Onion

Creamy Wild Mushroom & Bacon Polenta

Oven-roasted Truffle Potato

## SWEET INDULGENCES

### CAKES

Dark Chocolate Brownie Mousse Cake

Strawberry Cheese Mousse Cake

Jasmine Lychee Mousse Cake

Blueberry Cheesecake

Raspberry Lychee Ispahan

Lemon Ivory Pistachio

Blueberry Financier

Fullerton Chocolate Cake

Vanilla Choux

### TARTS & FLAN

Cassis Mont Blanc Tart

Chocolate Bavaroise Hazelnut Tart

### SHOOTERS

Ivory Chocolate Grapefruit Jelly

Milk Chocolate Espresso Sabayon

Dulcey Panna Cota, Mixed Berries

### WARM DESSERTS

Warm Chocolate Pudding

Bread Butter Almond Apricot Pudding

Chocolate Fountain

Strawberries, Cookies, Marshmallows,

Chocolate Wafers, Assorted Fruits

Fresh Seasonal Fruits

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.