



Meat & Foie Gras Dinner Buffet Menu

6 March to 31 May 2026

Friday to Sunday & Public Holiday

1st Seating: 6:00 - 8:00PM

2nd Seating: 8:00 - 10:00PM

\$98++/adult, \$42++/child*

*Child 6 – 12 years old

SIGNATURE STAPLES

GORGEOUS GREENS SALAD BAR

SEAFOOD ON ICE

Tiger Prawns, Whelks, White Clams, Green Mussels, Scallops

JAPANESE

Assorted Sushi & Maki

Salmon, Tuna, Octopus & Ama Ebi Sashimi

DIY STATION

Singapore Rojak with Shrimp Paste Dressing

Kueh Pie Tie with Condiments

NOODLE STATION

Singapore Nyonya Laksa with Prawns

Wagyu Beef Shoyu Ramen

SIGNATURE CATCH

Barramundi with House-made Sauce

ALFRESCO CHARRED GRILL

Australian Wagyu Beef

(Medium Doneness)

Lamb Chop

Babi Cho Co

Ayam Percik

Chicken Satay Sausage

SIGNATURE SEARED STATION

Pan-Seared Foie Gras

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



DAILY FRESH SPREAD

APPETISERS

(4 Selections)

Duck Rilette with Citrus and Fruit Jam
Thai Smoked Duck with Foie Gras Salad
Reuben Beef Pastrami Salad
Kimchi Smoked Chicken Salad
Medley Mushrooms Salad with Sesame Dressing
Lady Finger, Chili Paste

SOUPS

(2 Selections)

Beef Radish Soup
Pork Ball Vegetable Soup
Herbal Chicken Soup
Foie Gras & Wild Mushroom Velouté
Cream of Carrot Soup
Hokkaido Pumpkin Cream Soup
Assortment of Breads, Butter

HOT MAINS

(7 Selections)

Orzo à la Champignon, Albufera Sauce
Smoked Duck Aglio Olio Pasta
Beef Bolognese
Wagyu Beef Shakshuka
Angus Beef Bourguignon with Mushroom
Beef Meatball
Balsamic Honey Roasted Chicken
Basque Chicken
Foie Gras–Infused Mixed Mushroom & Seasonal Vegetables
Patate Arrosto with Crispy Pancetta
Truffle Mashed Potato (v)
Cauliflower Gratin (v)



PERANAKAN & LOCAL FAVOURITES

(6 Selections)

Blue Pea Coconut Rice
Nasi Kuning
Ayam Buah Keluak
Nyonya Kapitan Chicken
Poached Soy Chicken
Braised Duck
Angelica Roasted Duck
Babi Tau Yu
Wok Fry Curry Sliced Pork
Wok Fry Black Beans Beef
Beef Rendang
Stir Fry Black Pepper Venison
Udang Kuah Nanas
Udang Chilli Garam
Ikan Assam Pedas
Clam Kuah Pedas
Seafood Otak Otak
Eggplant Tempura
Nyonya Chap Chye
Asian Green with Mushroom Sauce

THE PATTISIERE

(8 Selections)

Lemon Cheese Polenta Cake
Strawberry Basil Gateau
Vanilla Delight
Mix Berry Pudding
Honey Panna Cotta
White Wine Pear Tart
Citrus Thyme Gateau
Chocolate Indulgence
Yuzu Choux Puff
Pistachio Financier
Black Sesame Mochi Swiss Roll

SIGNATURE DESSERTS

Durian Penganan
Assorted Nyonya Kueh
Shaved Ice with Condiments
Assorted Ice Creams with Condiments

LOCAL DESSERTS

(3 Selections)

Nyonya Bubur Cha Cha
Pumpkin Barley
Red Bean Soup
Green Bean Soup
Bubur Terigu



SEASONAL FRESH FRUITS

(3 Selections)

Watermelon, Hami Melon, Honeydew, Pineapple, Dragon Fruit, Grapefruit

WHOLE FRUITS

(2 Selections)

Pear, Mini Orange, Plum, Banana, Apple, Longan
