

# TRULY SINGAPORE FLAVOURS SEAFOOD BUFFET

Explore our selections from The Salad Bar, The Seafood Bar, The Carving Table, The Local Stall, The Patisserie and The Fruit Stall.

**Available for dinner on Thursdays – Saturdays, lunch on Sundays**

**Dinner: 6pm to 9:30pm | Lunch: 12pm to 2:30pm**

**SGD128 per adult | SGD38 per child (6 to 12 years of age)**

*Menu items are subject to changes according to availability.*

*All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.*

For reservations and enquiries, please call 6311 8195 or email [cafe.mosaic@carltonhotel.sg](mailto:cafe.mosaic@carltonhotel.sg)

## SEAFOOD ON ICE

Oyster, cold crab legs, black mussel, poached prawn, salmon sashimi, tako sashimi

## COLD ENTREE (on rotational basis)

- A** Apple salad with greek yogurt  
Pasta with chicken sausage tossed with pesto  
Melon & prawn salad with sesame goma dressing  
Tuna flakes with mixed bean salad
- B** Healthy fruit salad tossed with peach vinaigrette  
Pasta tossed with pesto chicken chipolata  
Spicy seafood salad with glass noodle  
Mixed bean ragout salad
- C** Old school waldorf salad topped with raisin and walnut  
Cold soba, shredded cucumber in sesame paste dressing  
Chunky potato salad tossed with sweet mustard relish  
Mild spicy jelly strips fish salad

## THE SALAD BAR

- Choice of Greens:** Romaine Lettuce, Mixed Green, Red Chicory
- Choice of Accompaniments:** Cherry Tomato, Kidney Bean, Corn Kernel, Onion, Crouton  
Celery, Chick Pea, Mandarin Orange Wedge, Cucumber
- Choice of Sauces & Condiments:** Thousand Island, Caesar Dressing, Herb Vinaigrette,  
Balsamic & Olive Oil

## JAPANESE COUNTER

- Handmade assorted sushi & maki rolls
- Salmon sashimi & tako sashimi
- Choice of Sauces & Condiments:** Shoyu, Wasabi, Gari

### CHEF'S CRAFT SOUP

Oriental Soup of the Day

Western Soup of the Day

**Served with:** Soft & Hard Rolls

**Choice of:** Butters or Margarine

### SINGAPORE SNACKS

Prawn crackers

Papadum

Melinjo nut crackers

Naan bread

Mantou

Gobi prata

Vadai

**Served with:**

Daily homemade vegetarian curry for dipping

### THE LOCAL STALL (on rotational basis)

**A** Singapore Rojak *tau pok, you tiao, cucumber, sweet turnip and bean sprout*

**B** Fruits Rojak *tau pok, you tiao, apple, pineapple and green apple*

**C** Gado Gado *eggs, long bean, cucumber, tempeh and cabbage*

### THE CARVING TABLE

Slow roasted pepper crusted O.P beef

**AND** Oven roasted herbs leg of lamb

**Choice of Accompaniments:**

Mint Jelly, Grain Mustard, Jus

### NOODLE STATION (on rotational basis)

**A** Laksa & Prawn Noodle *eggs, prawn, fish cake, morning glory, bean sprout*

**B** Mee Siam & Fish Ball Noodle *eggs, shrimps, garlic chive, bean sprout*

**C** Laksa & Chicken Noodle *eggs, shredded chicken, cucumber, fish cake*

### BEVERAGES

Selection of gourmet coffee and tea upon request

**50% off** for house wines, chilled juices, tiger beer and soft drinks

### HOT MAINS (on rotational basis)

**A** Honey Glazed Chicken

Wok-fried Prawn with Capsicum & Leek

Fried Fish with Mala Sauce

Fisherman's Catch Omelette

BBQ Pork Ribs CONTAINS PORK

Fried Sin Chew Bee Hoon

Lotus Seed Rice

Scallop with Soya & Garlic Flakes

Crayfish in Nonya Curry

Fresh Seasonal Vegetables of the day

**B** Baked Thai BBQ Chicken

Thai Moo Ping (Grilled Pork Skewers) CONTAINS PORK

Wok-fried Prawn with Capsicum & Leek

Steamed Fish with Black Bean Sauce

Kimchi Omelette

Hong Kong Noodles

Yang Chow Fried Rice

Scallop Au Gratin

Singapore Chili Crayfish

Stir-fry Fresh Greens of the Day

**C** Baked BBQ Chicken

Assorted Ngoh Hiang

Steamed Fish in Hot Bean Sauce

Japanese Omelette

Pork Ribs Curry CONTAINS PORK

Braised Ee Fu Noodles

Yellow Ginger Rice

Scallop X.O Sauce

Black Pepper Crayfish

Stir-fry Fresh Greens of the Day

### DESSERTS

Red Velvet

Chocolate Ganache

Cheese Cake

Swiss Roll

Banana Cake

Mango Pudding

Warm Dessert of the day

Seasonal Fresh Fruits

Ice Cream in Mini Cups