



F1 INTERNATIONAL LUNCH BUFFET

9 & 10 October 2026 | 12.00 p.m. to 2.30 p.m.

S\$88* per adult; **S\$44*** per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

TO START

SEAFOOD ON ICE

SNOW CRAB LEG • HALF-SHELL SCALLOP • HARD-SHELL CLAM
PRAWN • GREEN MUSSEL • BABYLON SNAIL

*Nam Jim Chilli Dip, Smoky Chilli Dip, Horseradish, Cocktail Sauce, Ponzu Dip,
Thousand Island Dressing, Lemon Wedge, Lime Wedge*

HOUSE-CURED FISH

SMOKED SALMON GRAVLAX • CURED TUNA
Bonito Yuzu Soy Elements

SOUP

ROASTED PUMPKIN VELOUTÉ
BLACK CHICKEN HERBAL SOUP

ARTISANAL BREAD

SOURDOUGH • MULTIGRAIN • WALNUT CRANBERRY • DARK RYE
BAGUETTE • GREEN OLIVE GRUYÈRE • ASSORTED BREAD ROLLS
Salted and Unsalted Butter

FOCACCIA

Garlic, Basil, Black Olive, Tomato, Chilli Flake

CHARCUTERIE & CHEESE

PORK SALAMI • BEEF PASTRAMI • SPICY CHORIZO
MORTADELLA BOLOGNA

Grain Mustard, Green Olive, Kalamata Olive, Silver Onion, Cornichon

ASSORTMENT OF EUROPEAN CHEESE

Fresh Grape, Cracker, Assorted Dried Fruits & Nuts

ANTIPASTI

Spiced Hummus, Paprika, Garlic Baba Ghanoush, Pita Bread, Extra Virgin
Olive Oil, Tarragon Mushroom, Confit Garlic, Tomato, Eggplant Verde,
Charred Asparagus

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Menu is subject to change without prior notice.

SALAD

Arugula, Coral Lettuce, Romaine Lettuce, Red Chicory

SUPPLEMENT

Smoked Chicken, Quail Egg, Bacon Bits, Anchovy, Baby Potato, Roasted Maple Pumpkin, Kimchi, Edamame, Sundried Tomato, Cherry Tomato, Cucumber, Sweet Corn, Red Onion, Capsicum, Artichoke, Piquillo Pepper, Crouton, Assorted Nuts and Seeds, Assorted Oils and Vinegars

DRESSING

Classic Caesar, Passion Fruit Citrus Mayo, Peri Peri, Italian Herbs, Roasted Sesame, Honey Mustard, Anchovy & Caper Dressing

GRAIN

ORZO PASTA, BLACK OLIVE, CITRUS CHIMICHURRI

BARLEY, CITRUS GARBANZO, PEPPER

WILD RICE, POMEGRANATE, ROASTED PUMPKIN, ARUGULA

COMPOUND SALAD

HOT AND SOUR SICHUAN SALAD

Octopus, Lotus Root, King Oyster Mushroom, Black Fungus, Lao Gan Ma, Scallion

ORIENTAL SMOKED DUCK SALAD

Purple Endive, Orange, Beetroot, Walnut, Mandarin Orange Vinaigrette

SUPERFOOD HARVEST SALAD

Chicken, Sweet Potato, Quinoa, Kale, Garbanzo, Tofu, Honey Mustard Dressing

TRUFFLE BABY POTATO EGG SALAD

Parmesan, Spring Green Pea, Artichoke, Sun-Dried Tomato, Truffle Dressing

LIVE STATION

KRA PAO GAI VOL AU VENT

Thai Basil Chicken, Chilli Hollandaise, Garlic Crisp, Scallion

PERCIK ROASTED CHICKEN

Aromatic Spice Rub, Lemongrass, Kaffir Lime

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WESTERN

LASAGNA ALLA BOLOGNESE

Layered Pasta, Creamy Bechamel, Ragout, Cheese Gratin

FINGER LIME BUTTER BARRAMUNDI

Barramundi, Butter Sauce, Australian Finger Lime

BRAISED BEEF CHEEK

Porcini Mushroom, Burnt Onion, Charred Leek, Port Wine Jus

SWEET POTATO WEDGE

Sour Cream, Sweet Chilli Sauce

ROASTED RED SKIN POTATO

Confit Garlic, Rosemary, Fresh Herbs

CHARRED BABY ROMAINE

Anchovy Vinaigrette, Pine Nut

GRILLED ASPARAGUS

Chilli Hollandaise, Shredded Nori, Garlic Crisp

ASIAN

NASI GORENG IKAN BILIS

Anchovy, Fried Rice, Green Chilli

SINGAPORE FRIED BEE HOON

Abalone, Prawn, Local Vegetable, Chinese Chive, Spring Onion, Mushroom

WOK-FRIED BLACK PEPPER BEEF

Beef, Black Pepper Sauce, Scallion

BRAISED TOFU WITH SEASONAL MIXED VEGETABLES

Black Fungus, Mushroom, Carrot, Sugar Pea, Napa Cabbage

MALA SEAFOOD

Seafood, Lotus Root, Chinese Cabbage, Straw Mushroom

MALAYSIAN STYLE CHICKEN CURRY

Aromatic Spice, Curry Leaf, Coriander, Potato, Carrot

ASSAM PEDAS IKAN PARI

Stingray, Chilli Tamarind Sauce

WOK-FRIED FRENCH BEAN

SWEET AND SOUR CRAYFISH

Capsicum, Garlic

KUEH PIE TEE

Prawn, Homemade Chilli Sauce, Coriander

HAINANESE CHICKEN RICE

ROASTED CHICKEN • POACHED CHICKEN
Chicken Rice, Chilli, Black Soya, Ginger

DIM SUM CORNER

LO MAI GAI • CHICKEN SIEW MAI • SALTED EGG BUN
Dim Sum Chilli

NOODLE STATION

LAKSA

Prawn, Lobster Ball, Fish Cake, Bean Curd Puff, Quail Egg, Bean Sprout, Coconut Gravy

PRAWN NOODLE

Prawn, Clam, Yellow Noodle, Vermicelli, Bean Sprout

CONDIMENT

Sambal Chilli, Red Chilli, Scallion, Shallot, Garlic, Pork Lard, Laksa Leaf

JAPANESE

SASHIMI

SALMON • TUNA • OCTOPUS • TAI • HAMACHI
Pickled Ginger, Wasabi, Shoyu

JAPANESE COLD NOODLE

Soba Noodle, Soba Sauce, Wakame, Scallion, Inari

YAKI SOBA NOODLE

Japanese Soba, Chicken, Vegetable, Bonito Flake

PRAWN TEMPURA

Wasabi Mayo, Kushi Katsu Sauce

CHICKEN YAKITORI SKEWER

Sesame

INDIAN

PILAF RICE

ALOO MATER

MASALA BUTTER CHICKEN

Papadum, Mint Yoghurt

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SWEET INDULGENCE

À LA MINUTE

STICKY CARAMEL DATE PUDDING

Pistachio Ice Cream

CAKE & TART

Fullerton Chocolate Cake • Dulce de Leche Cheesecake
Exotic Coconut Caramel • Cranberry Morello Fromage
Opalys Pistachio Yuzu • Pistachio Mascarpone Vanilla
Cherry Chocolate • Calamansi Coconut Meringue Tart
Strawberry Lavender • Clotted Crème Caramel

DESSERT SHOOTER

Pistachio Strawberry • Framboise Grapefruit
Chocolate Brownie Caramel

LOCAL DELIGHT

Assorted Nonya Kueh • Durian Shooter • Chiffon Cake

CONFECTIONERY

Milk Chocolate Almond • Sea Salt Caramel Almond
Dark Chocolate Hazelnut • Assorted Pralines & Macarons

WARM TREAT

BREAD & BUTTER ALMOND APRICOT PUDDING

CHOCOLATE EGG TART

ICE CREAM AND SORBET

Chocolate • Vanilla • Mango • Raspberry • Strawberry

CHOCOLATE FOUNTAIN

Vanilla Choux • Strawberry • Financier • Marshmallow
Chocolate Chip Cookie

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