



Lunch Buffet Menu

1 May – 30 June 2024
Monday to Sunday | 12.00pm to 2.30pm
S\$68/adult, S\$28/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

Tiger Prawns, Baby Lobster, 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, Chili Paste

CHEESE PLATTER

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

JAPANESE

Assorted Sushi and Maki
Condiments: Kikkoman, Wasabi, Pickled Ginger

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



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

Seafood Pesto Pasta

Seafood Paella Rice

Grilled Chicken in Homemade Sauce

Beef Stroganoff

Seafood Bouillabaisse

Stir-fried Shrimp and Vegetables in Garlic Butter Sauce

Mixed Seafood with Creamy White Clam Sauce

Chinese Spinach with Trio Eggs

Rosemary-scented Roasted Garden Vegetables (v)

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken

Potato Croquette

Breaded Prawn

Vegetarian Spring Roll

Squid Ring

D.I.Y CONDIMENTS STATION

Ketchup

Si Chuan Chili Sauce

Chopped Spring Onion

Chopped Coriander

Fish Sauce

Chili Flakes

Chili Sauce

Red Chili

Soya Sauce

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PERANAKAN

(Rotation of 8 Types)

Blue Pea Coconut Rice

Nasi Ulam

Ayam Buah Keluak

Kapitan Chicken

Babi Tau Yu

Nyonya Chap Chye

Beef Rendang

Udang kuah Nanas

Clam Masak Lemak

Sambal Seashell

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 Gateau

Banana Walnut Cake

Apricot Gateau

Kopi "O" Cup

Black Forest Gateau

Pandan Kaya Cake

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Our Signature

Durian Pekat
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