

Crab Rhapsody

DINNER BUFFET

1 MAY - 30 JUNE 2025 | 6.30 P.M. - 10.00 P.M.

Tuesday to Thursday:

S\$88⁺⁺ per adult, **S\$44⁺⁺** per child[^]

Liquid Buffet Add-on:

S\$78⁺⁺ for free-flow Prosecco, Beer, Aperol Spritz, Bellini, French 75

S\$98⁺⁺ for free-flow Veuve Clicquot Champagne, Prosecco, Beer,
Aperol Spritz, Bellini, French 75

[^]Child price applies to children aged six to 11 years. One child within this age group dines free with each paying adult. Children under six dine free.

TO START

SEAFOOD ON ICE

Snow Crab Leg • Poached Sea Prawn

Hard-shell Clam • Purple Half-shell Scallop

Green-lipped Half-shell Mussel

*Wasabi Togarashi, Kimchi Gochujang, Chilli Garlic Sauce,
Smoky Barbecue, Sweet & Sour Mango, Lemon and Lime Wedges*

SASHIMI

Salmon • Tuna • Swordfish

Vegetarian Salmon • Vegetarian Tuna

Pickled Pink Ginger, Wasabi, Soy Sauce

D-I-Y SOBA STATION

Chuka Hotate, Chuka Wakame, Takuan,

Sweet Corn, Tofu, Scallion

Fragrant Soy Sauce

SMOKED FISH

Smoked Pepper Tuna

Apple Wood Smoked Salmon

BUTCHER'S BLOCK

CHARCUTERIE

Rosette de Lyon • Milano Salami

Mortadella • Beef Pastrami

Dijon Mustard, Horseradish, Cornichons, Caper Berries

CHEESEBOARD

Assortment of Cheeses

*Fresh Honeycomb, Fresh Grape, Dried Apricot, Dried Prune,
Almond, Walnut, Cracker Assortment,
Orange Marmalade, Berry Jam*

SOUP

Snow Crab and Lobster Bisque with
Premium Crab Meat and Crispy Cheesy Crostini

Herbal Black Chicken Soup

ARTISANAL BREAD

Chicken Floss • Pandan Kaya • Azuki Red Bean
Peanut Butter • Walnut Cranberry • Focaccia
Sourdough • Multigrain • Dark Rye • Baguette

SOFT TACOS

LIVE STATION

Citrus Crabmeat Rillettes with Asian Herbs

TOPPINGS

Avocado, Cucumber, Tomato,
Scallions, Shallots, Pickled Jalepeño

DRESSING

Smoky Chilli Sauce, Nacho Cheese,
Pico de Gallo, Fresh Cilantro, Lime Wedge

SALADS

COMPOUND SALADS

Szechuan Numbing Beef Fillet with Capsicum
and King Oyster Mushroom

Vietnamese Lemongrass Shredded Pork with
Vermicelli and Chilli Lime

Sea Prawn with Fresh Pomelo, Peanuts,
Crispy Garlic, Shallots and Coriander

Korean Cabbage Kimchi with Cucumber

Seared Furikake Tuna with Fennel, Star Anise
and Ponzu Dressing

HEALTHY SALAD BAR

BASE

Locally Farmed Lettuce (Oak, Crystal, Coral),
Yellow Frisee, Arugula, Kale

INGREDIENTS

Roasted Pumpkin, Baby Potato, Quail Egg,
Cherry Tomato, Steamed Broccoli, Beetroot,
Julienne Carrot, Cucumber, Capsicum,
Sliced Onion, Pickled Papaya, Gherkin,
Takuan, Kimchi, Piquillo, Chickpea,
Olive, Corn Kernel, Artichoke,
Cornichons, Anchovies,
Capers, Guacamole

DRESSING

Mango Passion Fruit
Peanut Butter Sesame
Chipotle Greek Yoghurt
Creamy Avocado Cilantro
Creamy Balsamic
Honey Mustard
Assorted Vinegars and Oils

OCEAN'S INDULGENCE

A celebration of the ocean's finest.

*Savour the sweet, delicate richness of crab in every form.
Hearty, flavourful dishes lovingly prepared by our Chefs
to bring out the crustacean's natural sweetness.*

Fiery Chilli Mud Crab

Crispy Mantou • Scallion Pancake • Toasted Baguette

Crispy Kam Heong Baby Crab

Fragrant Curry Leaf, Bird's Eye Chilli

Szechuan Mala Wok-fried Baby Crab

Fresh Coriander, Scallions

Aromatic Blue Flower Crab Masala Curry

Plant-based Crab

Sweet & Sour Mango Dip

Crab Carbonara Tortellini

*Premium Crab Meat, Pancetta,
Creamy Carbonara Sauce, Parmesan,
Cracked Black Pepper, Fresh Parsley*

Crab and Asparagus Risotto

Premium Crab Meat, Asparagus, Fresh Lemon

Chilli Crab Chee Cheong Fun

Premium Crab Meat, Chilli Crab Sauce

NOODLE COUNTER

Town's Laksa with Alaskan King Crab Leg

IN SPICY RICH COCONUT BROTH

Fish Cake, Quail Egg, Bean Curd Puff, Beansprouts,
Laksa Leaf

Prawn Noodles with Alaskan King Crab Leg

IN AROMATIC PRAWN BROTH

Pork Rib, Beansprouts, Crispy Pork Lard,
Sambal Onion, Fried Shallot

ASIAN DELIGHTS

Ayam Buah Keluak
Nonya Chicken Curry with Black Nut

Babi Pongteh
Braised Pork Belly with Fermented Bean Paste

Gai Ping
Grilled Chicken Skewers with Thai Herbs

Kimchi Fried Rice
Egg, Pineapple, Furikake, Sweet Soy Drizzle

INDIAN SPECIALS

Chicken Tikka Masala
Saffron Pulao Rice • Naan • Papadum Basket

Mango Chutney, Cucumber Raita

SWEET INDULGENCES

LIVE STATION

Nyonya Durian Chendol
*Aroy Coconut Milk, Gula Melaka Syrup,
Sweet Corn, Attap Seed, Red Bean*

Chocolate & Salted Egg Yolk Lava Cake
Vanilla Ice Cream, Salted Egg Yolk Fish Skin

WARM LOCAL CLASSIC

Pulut Hitam with Coconut Milk

CAKES AND TARTS

Strawberry Shortcake
Crunchy Peanut Chocolate
Raspberry Lychee Bandung
Matcha Red Bean
Gianduja Mocha
Lemon Tart

Assortment of Nyonya Kueh

DESSERT SHOOTERS AND PUDDINGS

Bread & Butter Pudding with Apricot

Chocolate Pudding with Raspberry

Durian Pengat • Citrus Panna Cotta

DARK CHOCOLATE FOUNTAIN

Vanilla Choux, Marshmallow, Cookie, Macaron, Churro,
Grape, Strawberry, Pineapple, Melon, Watermelon

ICE CREAM

Chocolate • Vanilla • Matcha Green Tea • Red Bean