



Lunch Buffet Menu

29 February – 30 April 2024

Monday to Friday | 12.00pm to 2.30pm

Saturday to Sunday | 12.00pm to 4.00pm

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)

*Potato and Corn Salad
Japchae
Shitake Mushroom Salad
Hearty Asian Slaw, Seaweed and Pomelo
Wakame Salad
Beansprout Salad
Salmon Rilette
Lady Finger, Chilli Paste
Naengmyeon*

JAPANESE

Assorted Sushi & Maki

Condiments: Kikkoman, Wasabi, Pickle 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)

Kimchi and Tofu Soup

Korean Ginseng Chicken Soup

Clam Miso Soup

Mushroom Velouté

Hokkaido Pumpkin Cream Soup

Assortment of Breads, Jam and Butter

MAINS

(Rotation of 5 Types)

Miso Cream pasta

Seafood Aglio Olio

Beef Bolognese Pasta

Mixed Seafood Stew

Grilled Chicken in Homemade Sauce

Beef Goulash

Rosemary-scented Roasted Garden Vegetables

Cheese Gratinated Vegetable Casserole

Roasted Potato

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken

Potato Croquette

Breaded Prawn

Vietnamese Spring Roll

Squid Ring

D.I.Y CONDIMENTS STATION

Japanese Mayonnaise

Ketchup

Sichuan Chilli Sauce

Chopped Spring Onion

Chopped Coriander

Fish Sauce

Chilli Flakes

Chilli Sauce

Red Chilli

Kikkoman

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PERANAKAN

(Rotation of 5 Types)

Blue Pea Coconut Rice

Nasi Ulam

Nasi Kunyit

Ayam Buah Keluak

Kapitan Chicken

Babi Tau Yu

Nyonya Chap Chye

Beef Rendang

Udang Kuah Nanas

Udang Chilli Garam

Clam Masak Lemak

Sambal Seashell

Wok Fried Pork Belly, Spicy Dark Sauce

Cincalok Egg Omelette

Asian Green, Oyster Sauce

WHOLE FISH

Barramundi

Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

(Rotation of 1 Type)

Singapore Laksa with Prawns

Prawn Noodle Soup

THE PATISSERIE

Individual Dessert & Cakes

(Rotation of 8 Types)

Raindrop Cake

Black Sugar Soya Mochi Panacotta

Cream Caramel

Citron Jelly

Jujube Walnut Financier

Green Tea Chestnut Tiramisu

Yuzu Sakura Cheese Roll

Peanut Sesame Eclair

Classic Burnt Cheesecake

Purple Sweet Potato Mont Blanc

Chocolate Marshmallow Velvet

Bubble Milk Tea Gateau

Our Signature

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*Durian Pengan
Ice Shaved with Condiments
Assorted Nyonya Kueh*

Local Dessert

*Pulut Hitam
Nyonya Bubur Cha Cha
Red Bean Soup*

Seasonal Fresh Fruit

(Rotation of 4 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Types)

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan