



# INTERNATIONAL LUNCH BUFFET

Saturday

12.00 p.m. to 2.30 p.m.

78\* per adult, 39\* per child (six to 11 years of age),  
inclusive of free-flowing chilled juices, coffee and tea

*\*Prices are stated in Singapore dollars, subject to service charge and  
prevailing taxes.*

## TO START

### SEAFOOD ON ICE

Snow Crab Leg • Poached Sea Prawns

Hard Shell Clam • Half Shell Scallop

Green-lipped Mussel

#### CONDIMENTS

*Smoky Barbecue Sauce, Sweet & Sour Mango Sauce,  
Garlic Chilli & Coriander Sauce, Kimchi Gochujang Sauce,  
Wasabi Togarashi Sauce, Calamansi, Lime Wedge, Lemon Wedge*

### SASHIMI

Salmon • Tuna • Swordfish

Vegetarian Salmon • Vegetarian Tuna

#### CONDIMENTS

*Pickled Pink Ginger, Wasabi, Soy Sauce*

### COLD SOBA STATION

*Chuka Kurage, Chuka Wakame,  
Daikon, Takuan, Tofu, Scallion, Fragrant Soy Sauce Broth*

## UNDER THE HEATING LAMP

Rojak-glazed Chicken Wing  
Thai-style Grilled Pork Skewer  
Pan-fried Shanghai Sheng Jian Bao  
Ebi Fry  
Kueh Pie Tee

## CHARCUTERIE & CHEESE

### CHARCUTERIE

Salami Milano • Mortadella  
Beef Pastrami • Chicken Ham  
Rosette Pur Porc

#### CONDIMENTS

*Cornichons, Capers, Horseradish, Dijon Mustard*

## ASSORTMENT OF EUROPEAN CHEESES

#### CONDIMENTS

*Fresh Grapes, Fresh Strawberries, Dried Fruits,  
Assorted Crackers and Nuts, Orange Marmalade, Apricot Jam*

## SALAD

#### LIVE STATION

Town Caesar Salad in Parmesan Wheel  
Smoked Chicken, Smoked Duck Breast,  
Quail Egg, Anchovy, Romaine Lettuce, Croutons,  
Grated Parmesan, Bacon Bits, Classic Caesar Dressing

## COMPOUND SALAD

Creamy Macaroni and Potato, Chicken Ham, Scallions  
Korean Cabbage Kimchi, Cucumber  
Szechuan Beef Fillet, Capsicum, King Oyster Mushroom  
Spicy Thai Green Mango, Carrot, Toasted Sakura Ebi  
Vietnamese Lemongrass Shredded Pork,  
Vermicelli, Chilli Lime

## HEALTHY SALAD BAR

### BASE

Locally Farmed Lettuce (Oak, Crystal, Coral),  
Arugula, Kale, Frisée

### SUPPLEMENTS

Sliced Onion, Cucumber, Capsicum, Cherry Tomato, Capers,  
Shredded Carrot, Broccoli, Takuan, Kimchi, Chickpea, Cornichons,  
Sweet Corn, Roasted Pumpkin, Green Olive, Artichoke, Beetroot,  
Feta Cheese, Piquillo Pepper, Pickled Papaya, Guacamole,  
Quail Egg, Marinated Mussel, Coriander-Lime Sea Prawn, Poached  
Chicken, Smoked Duck

### DRESSING

Peanut Butter Sesame, Thousand Island, Creamy Balsamic,  
Classic Caesar, Wasabi Yuzu, Honey Mustard

## BREAD COUNTER

Baguette • Focaccia • Dark Rye

Multigrain • Walnut Cranberry • Sourdough

Chicken Floss Bun • Azuki Red Bean Bun

Pandan Kaya Bun • Peanut Butter Bun

## SOUP

Smoked Salmon Chowder, Charred Corn, Potato

Szechuan Hot & Sour Soup

## CHINESE ROAST CABINET

Pork Belly Char Siew

Roasted Pork Belly

Roasted Duck

### SIDES & CONDIMENTS

*Fragrant Chicken Rice, Dark Soya Sauce, Chili Sauce,  
Fragrant Ginger, Cucumber*

## SATURDAY LUNCH SPECIAL

Mediterranean Herb & Lime Stuffed Whole Seabass

### CONDIMENTS

*Korean Gochujang Sauce, Toasted Sesame Seeds*

## ASIAN DELIGHTS

X.O. Fried Rice

*Shrimp, Asparagus*

Braised Ee-fu Noodles

*Vegetables*

Locally Farmed Steamed Barramundi Fillet

*Teochew-style Broth*

Spicy Chilli Hard Shell Clam

*Crispy Mantou*

Aromatic Slow-braised Pork Trotter

*House-ground Black Pepper*

Stir-fried Beef Fillet

*Dried Chilli, Onion, Black Vinegar Sauce*

Poached Prawns

*Herbal Broth*

Stir-fried Broccoli

*Roasted Chestnut, Chinese Mushroom Gravy*

## MAKE-YOUR-OWN-NOODLE BOWL

### NOODLES

Thick Rice Noodles, Yellow Noodles, Thin Rice Vermicelli

### SOUP BASE

Laksa Gravy, Chicken Broth, Vegetable Broth

### TOPPINGS

Sea Prawn, Hard Shell Clam, Purple Scallop,  
Fish Cake, Quail Egg, Beansprouts, Choy Sum, Pea Shoots

### CONDIMENTS

Fried Shallots, Sambal Chilli, Fresh-cut Red Chilli, Crispy Pork Lard

## INDIAN SPECIALS

Chicken Tikka Masala

Dhal Makhani

### ACCOMPANIMENTS

*Biryani Rice, Naan, Cucumber Raita, Mango Chutney, Papadum Basket*

# SWEET INDULGENCES

## LIVE STATION

Nyonya Durian Chendol

### CONDIMENTS

*Aromatic Coconut Milk, Gula Melaka Syrup,  
Sweet Corn, Attap Seed, Red Bean*

## WARM LOCAL CLASSICS

Tau Suan with Dough Fritters

Bubur Cha Cha

## CAKES

Pandan, Gula Melaka, Mango Passion Pineapple

Smoked Toffee, Coconut Lime, Citrus Sponge

Yuzu Cremeux, Jasmine Tea Mousse, Grapefruit Jelly

Mango Passion Cremeux, Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka

Ganache Coconut Almond Dacquoise, Chiffon

Hazelnut Praline Feuilletine, Toasted Macadamia Nut

Pressed Almond Sable, Chocolate Mousse

## TARTS AND FLAN

Calamansi Coconut Meringue Tart

French Vanilla Custard Tart

Hazelnut Praline Crème Tart

Orange Crème Caramel

Cherry Chocolate Petit

Pistachio Mascarpone Ivory

## SHOOTERS

Raspberry Pannacotta • Rose Vanilla Framboesia

Jivara Coffee Noisette • Local Kopi Tiramisu

## YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookies, Churros, Macarons,  
Assorted Fresh Fruit*

## ICE CREAM

Chocolate • Vanilla • Matcha Green Tea • Red Bean