



Weekday Dinner Buffet Menu

1 April 2024 – 30 April 2024

Dinner (Monday to Thursday) | 6.30pm to 10.00pm

S\$78/adult, S\$42/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

*Hyogo Oysters, 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 Rillettes
Lady Finger, Chilli Paste
Naengmyeon*

Please advise us of any dietary requirements including potential reaction to allergens.
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Menu is subject to changes and rotation

JAPANESE

Assorted Sushi & Maki

*Salmon, Tuna, and Octopus, Ama Ebi Sashimi
Condiments: Kikkoman, Wasabi, Pickle Ginger*

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Meatball and Vegetable Soup

Chicken Herbal Soup

Mushroom Velouté

Cream of Pumpkin Soup

Assortment of Breads & Butter

MAINS

(Rotation of 5 Types)

Mushroom and Truffle Cream pasta

Salted Egg Bird Eye Chilli Pasta

Beef Bolognese Pasta

Creamy Mixed Seafood

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

Si Chuan Chilli Sauce

Chopped Spring Onion

Chopped Coriander

Fish Sauce

Chilli Flakes

Chilli Sauce

Red Chilli

Kikkoman

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BBQ NIGHT

Bulgogi
Signature Si Chuan Pork
Chicken
Tiger Prawn
Vegetable of the day

PERANAKAN

(Rotation of 5 Types)
Blue Pea Coconut Rice
Nasi Ulam
Lobster with Signature Suace
Singapore Chili Crab
Nasi Kuning
Ayam Buah Keluak
Kapitan Chicken
Babi Tau Yu
Babi Chilli Garam
Wok Fried Pork Belly, Spicy Dark Sauce
Nyonya Chap Chye
Beef Rendang
Sambal Seashell
Udang Kuah Nanas
Udang Chilli Garam
Clam Masak Lemak
Sambal Seashell
Cincalok Egg Omelette
Asian Green with Oyster Sauce

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

Singapore Laksa with Prawns

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

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*Classic Burnt Cheesecake
Purple Sweet Potato Mont Blanc
Chocolate Marshmallow Velvet
Bubble Milk Tea Gateau*

Our Signature

*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