



Dinner Feast Buffet

THURSDAY AND SUNDAY

TO START

Seafood on Ice
Poached Sea Prawns, Half Shell Scallop,
White Clam, Baby Crayfish, King Crab Leg,
Green Mussel
*Condiments: Lemon Wedges, Calamansi, Lime Dip,
Cocktail Sauce, Tabasco, Passionfruit Chilli Dip,
Mustard Dip*

Smoked Fish
Smoked Salmon
Salmon Gravlax

COMPOUND SALAD

Pomelo Salad
Red Onion, Cucumber, Ginger Soy Dressing

Chinese Smoked Duck Salad
Spring Onion, Cucumber, Chilli Vinaigrette

ON ROTATION BASIS

Tom Yum Beef Salad
Asian Herbs, Vermicelli

Creamy Macaroni Salad
Chicken Ham, Bell Pepper

German Potato Bacon Salad

OR

Tomato & Bocconcini Cheese Salad
Black Olive, Arugula Leaves

Creamy Macaroni Pasta, Crabmeat Salad

Greek Salad, Roasted Beef

Healthy Salad Bar
Romaine, Mesclun, Arugula, Butternut Pumpkin,
Beetroot, Cherry Tomato, Feta Cheese, Artichoke,
Marinated Olive, Piquillo Pepper, Quinoa and Parsley,
Wild Rice and Cranberry, Pearl Barley, Walnut
*Dressing: Italian Dressing, Thousand Island Dressing,
Roasted Sesame Dressing, Caesar Dressing,
Wasabi Yuzu Dressing*

BUTCHER'S BLOCK

Charcuterie
Salami Milano, Mortadella, Turkey Ham,
Beef Pastrami, Prosciutto Ham
*Cornichons, Capers Berries, Pickled Onion,
Dijon Mustard*

CHEESE BOARD

Manchego, Brie Cheese,
Camembert, Gorgonzola, Port Salut,
Boursin Garlic Cheese

*Almond, Cashew Nuts, Dried Fig, Dried Apricot, Grapes,
Orange Marmalade, Red Cherry Jam, Crackers*

SOUP OF THE DAY

CHEF'S CHOICE

Local-inspired Flavours
Western Specials

ARTISANAL BREAD COUNTER

Sourdough, Ciabatta, Focaccia,
Multigrain, Baguette, Kimchi Loaf

CARVING STATION

Grass-fed Spice Rub Ribeye
Red Wine Sauce
Sides: Horseradish, Dijon Mustard, Hollandaise Sauce

JAPANESE

OMAKASE MAKIMONO

Sashimi Salmon, Tuna, Tako

CHEF'S CHOICE

Yakitori Chicken
Seafood Gyoza
Boiled Edamame
*Chuka Kurage Seasoned Jelly Fish
Chuka Wakame Seasoned Sesame Seaweed Salad*

ASIAN DELIGHTS

Kueh Pie Tee
Poached Prawn, Chilli Sauce, Coriander
Singapore Laksa
Silky Rice Noodles, Quail Egg, Fish Cake,
Sea Prawn, Tau Pok, Spicy Coconut Broth
Chilli Crabmeat
Crispy Fried Mantou
Mini Lobster Mala

ON ROTATION BASIS

Nasi Lemak
*Babi Pongteh Nyonya-style Braised Pork
Rendang Slow-cooked Oxtail in Coconut Milk and Spices
Broccoli, Poku Mushroom, Garlic Oyster Sauce
Braised Chicken, Dried Chilli, Sesame Oil
Steamed Fish, Superior Soy Sauce*

OR

Chicken Rice (POACHED | ROASTED)

Wok-fried Ginger, Scallions Beef Fillet
Wok-tossed Sweet & Sour Chicken
Braised Pork Belly
Seasonal Vegetables, Mushroom, Garlic Flakes
Steamed Fish, Black Bean Sauce

INDIAN SPECIAL

ON ROTATION BASIS

Chicken Masala, Kadai Paneer

OR

Chettinad Fish Curry, Aloo Gobi
Naan Bread, Papadum, Raita, Pickled Lime and Mango

WESTERN SPECIALS

Potato Gratin, Truffle Oil

ON ROTATION BASIS

Roasted Spring Chicken
Cracked Pepper Jus, Glazed Baby Carrot

Pan-seared Halibut
Orange Capers Sauce, Braised Fennel

Grilled Pork Belly
Mustard Mushroom Sauce, Pickled Cucumber

Truffle Tortellini, Broccoli Gratin
OR
Braised Beef Bourguignon
Glazed Baby Carrot, Sweet Onion, Mushroom

Pan-fried Seabass
Semi-roasted Tomato, Braised Fennel

Oven-roasted Herb Chicken
Paprika, Chipotle Sauce

Macaroni and Cheese

THE PIZZA CORNER

Quiche Florentine

ON ROTATION BASIS

Spicy Salami Pizza, Prima Vera Pizza, Shepherd's Pie

OR

Beef Salami Pizza, Margherita Pizza,
Spicy Chorizo Parmentier

SWEET INDULGENCES

Strawberry Shortcake, Pistachio Cream Puff,
Raspberry Lychee Bandung, Coffee Opera,
Chocolate Fudge Cake, Sakura Red Velvet Swiss Roll,
Lime Meringue Tart, Sakura Cup Cake, Assorted
Macaron, Mixed Berry Trifle, Blueberry Cheesecake

WARM DELIGHTS

Almond Chocolate Pudding
Vanilla Sauce

Ice Cream Selections
Vanilla, Strawberry, Chocolate and Raspberry Sorbet

Tropical Fruit Platter
Selection of Fresh Cut Fruits

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.