



# Crab Symphony

## DINNER BUFFET

6 March to 30 May 2026

Friday and Saturday, 6.30 p.m. to 10.00 p.m.

108\* per adult, 54\* per child (six to 11 years old),  
inclusive of free-flow chilled juices, coffee, and tea

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

### TO START

#### WELCOME DISH

ONE SERVING PER TABLE

#### Claypot Kaffir Lime Miso Crab

Fresh Mud Crab, Miso, Kaffir Lime, Creamy Curried Taro,  
Toasted Garlic Crisps, Chilli Padi

#### POACHED SEAFOOD ON ICE

Alaskan King Crab Leg • Snow Crab Leg

Flower Crab • Sea Prawn • Half-Shell Scallop

Black Mussel • Babylon Snail

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,  
Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,  
Lemon Wedge, Lime Wedge*

#### SASHIMI

Salmon • Tuna • Octopus

#### SUSHI AND JAPANESE APPETISERS

#### Local Bibimbap-Style Crab Maki Roll

Crab Otah, Sushi Rice, Kimchi, Seaweed, Ginger, Red Chilli

#### Crab Chawanmushi

Crabmeat, Shiitake Mushrooms, Japanese Fish Cake, Ikura

Chuka Kurage • Chuka Wakame • Chuka Idako • Chuka Hotate

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

## HOUSE-CURED FISH

Whole Salmon  
Fish Roe, Cucumber 'Scales'

Smoked Salmon • Smoked Cod • Smoked Tuna

## CHARCUTERIE

Prosciutto • Beef Pastrami • Mortadella  
Salami Milano • Chicken Ham • Rosette Pur Porc  
*Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish*

## ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,  
Dried Apricots, Figs and Prunes, Plump Raisins,  
Almonds, Walnuts, Pecans, Cashews,  
Oat Crackers, Ritz Crackers,  
Orange Marmalade, Berry Jam, Quince Paste*

## MAKE-YOUR-OWN TEMPURA BOWL

### TEMPURA

Crispy Crab Claw, Sweet Potato, Asparagus,  
Enoki Mushroom, Baby Corn, Crabstick

### BASE

Japanese Rice

### SAUCE

Tonkatsu Sauce, Sesame Yuzu Mayonnaise,  
Bonito Lime Chilli Mayonnaise

## SOUP

Crab and Corn Chowder Royale  
Fish Maw, Crab and Corn Egg Drop Soup

## EAST-WEST BREAD COUNTER

Green Olive Gruyere • Ciabatta • Focaccia  
Sourdough • Multigrain • Dark Rye • Baguette  
Chicken Floss Bun • Pandan Kaya Bun  
Peanut Butter Bun • Assorted Bread Rolls

# SALAD

## TOWN'S DO-IT-YOURSELF CAESAR SALAD

### LIVE STATION

Anchovy Fillet, Quail Egg, Baby Romaine Lettuce,  
Grated Parmesan, Croutons, Bacon Bits, Classic Caesar Dressing

## COMPOUND SALADS

### Crab and Prawn Cocktail Salad

Baby Gem Lettuce, Celery, Cherry Tomato, Dill, Marie Rose Dressing

### Japanese-Style Potato and Crab Salad

Julienned Cucumber, Ikura, Fresh Chives, Mayonnaise

### Crab and Apple Salad

Charred Broccoli Florets, Toasted Pine Nuts, Citrus Vinaigrette

### Marinated Seafood Couscous Salad

Pomegranate Seeds, Fennel, Edamame, Coriander

### Grilled Octopus Salad

Charred Cauliflower, Piquillo Peppers, Pickled Shallots,  
Lime Zest, Orange Vinaigrette

### Asian-Style Jellyfish Salad

Glass Noodles, Pomelo, Pea Sprouts, Cherry Tomato,  
Crushed Peanuts, Crispy Garlic

## SALAD BAR

### BASE

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

### SUPPLEMENTS

Sea Prawns, Smoked Duck, Daikon, Baby Potato, Pumpkin, Broccoli,  
Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot,  
Artichoke, Kimchi, Beetroot, Sweet Corn, Peas, Piquillo Pepper

### HOUSE-MADE PICKLES

White Turnip, Radish, Plum, Chilli Pineapple, Chilli Jalapeño

### GRAINS

Wild Rice with Pomegranate and Plum  
Orzo with Sauerkraut and Charred Sweet Corn  
Marinated Quinoa with Capers and Courgette Shavings  
Kaffir Lime Barley with Chickpeas

### DRESSINGS

House-Made Asian Sesame Peanut Butter  
House-Made Greek Yoghurt Chipotle  
House-Made Sweet Orange  
House-Made Honey Mustard  
House-Made Mango Ranch

## A CELEBRATION OF

# Crab

### Sweet Chilli Garlic Butter Snow Crab

Snow Crab, Cajun Spices, Sweet Paprika, Tarragon,  
Compound Butter, Lemon Wedges

### Singaporean Chilli Crab

Mud Crab, Golden Fried Mantou,  
Signature Chilli Crab Sauce

### Fiery Black Pepper Crab

Mud Crab, Cracked Black Pepper Sauce

### Lemak Chilli Api Crab

Mud Crab, Spicy Coconut Broth,  
Turmeric Leaves, Kaffir Lime

### Thai Red Curry Crab

Flower Crab, Eggplant, Spicy Curry Coconut Broth, Kaffir Lime

### Balado-Style Crab

Mud Crab, Aromatic Shallot, Garlic & Green Chilli Padi Blend,  
Kaffir Lime, Tamarind

### Surf & Turf Mac & Cheese Royale

Lobster Claw, Crabmeat, Spiced Chicken Sausage,  
Three-Cheese Blend, Creamy Bechamel Sauce

### Malabar Coast Crab Briyani

Flower Crab, Basmati Rice, Spiced Briyani Masala,  
Raisins, Toasted Cashew Nuts, Coriander Leaves

### Crab Sushi Bake

Crabmeat, Crabsticks, Japanese Rice, Furikake,  
Shredded Seaweed, Okonomiyaki Glaze

## LIVE STATIONS

### Crab Toastie

Crab Patty, Avruga Caviar, Sea Urchin,  
Toasted Rye Bread, Fresh Chives, Spiced Cheese Sauce

### Mini Crab 'Popcorn'

Furikake, Seaweed, Toasted Sesame Seeds, Hot Honey Drizzle

## WESTERN SPECIALITIES

### Slow-Braised Beef Cheek

Roasted Heirloom Carrots, Mushroom Sauce

#### SIDES

Smashed Roasted Potatoes, Rosemary, Garlic

Grilled Broccoli, Anchovy Butter

Charred Cauliflower, Argentinean Spice Rub

Wok-Fried French Bean, X.O. Chilli Sauce

## LOCAL FAVOURITES

### Yang Zhou Fried Rice

Pork Char Siew, Prawns, Scallions, Crispy Shallots

### Golden Chilli Crab Buns

Leek, Oyster Sauce

## DO-IT-YOURSELF KUEH PIE TEE

### Town's Crab Kueh Pie Tee

Crabmeat, Shredded Truffle Egg, House-Made Pineapple Peanut Shrimp Sauce

### Traditional Crab Kueh Pie Tee

Crabmeat, House-Made Chilli Sauce, Fresh Coriander

## MAKE-YOUR-OWN NOODLE BOWL

#### CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

#### CHOICE OF TOPPINGS

Alaskan King Crab, Bamboo Lobster, Sea Prawn, Pork Rib, Lobster Ball, Hard-Shell Clam, Fish Cake, Quail Egg, Bean Curd Puffs, Beansprouts, Cabbage

#### CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

#### CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots

## INDIAN SPECIALS

### Chicken Tikka Masala

Yellow Lentil Dhal • Chana Aloo Masala

Papadum Basket • Cucumber Raita • Mango Chutney

# Sweet INDULGENCES

## À LA MINUTE

Chilli Crab Sundae

*Chilli Crab Gelato, Grape Seed Mantou, Coconut Lime Foam,  
Chilli Crab Streusel, Ginger Caramel, Lemongrass Gel, Crab Shell Tuile*

## SERVED WARM

Chocolate Pear Frangipane, Vanilla Sauce

Strawberry Rhubarb Crumble

## WHOLE CAKES

Coconut Mango Passion Milk Chocolate

Strawberry Shortcake • Earl Grey Strawberry

Hazelnut Praline Crunch • Ondeh Ondeh

Raspberry Lychee Rose Bandung

## TARTS & FLANS

Pecan Maple Tart • Chocolate Caramel Tart

Vanilla Crème Brûlée

## PETITE TREATS & SHOOTERS

Apple Caramel Vanilla • Morello Cherry Chocolate

Lavender Blueberry Green Tea • Honey Chamomile Peach Vanilla

Chocolate Mousse Raspberry Fudge • Mango Pomelo Pudding

Citrus Panna Cotta • Apple Aloe Vera Jelly

Assorted Pralines, Macarons and Chocolate Dragées

## PERANAKAN TREATS

Durian Pengan Shooter • Assorted Nyonya Kueh

## ICE CREAM & SORBET

Sweet Chilli Pineapple

Strawberry • Chocolate • Vanilla

## CHOCOLATE FOUNTAIN

*Cookies, Marshmallows, Choux Puffs, Brownies, Waffle Biscuits*