



## Weekday Dinner Buffet Menu

2 June to 31 August 2025

Monday to Thursday | 6.00pm to 10.00pm

S\$88++/adult, S\$38++/child

Durian Fruit Bazaar every Thursday from 10 July to 7 August

S\$138++/adult, S\$50++/child

### SALAD BAR

*(Rotation of 3 Types)*

Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach,  
Butter Lettuce, Mesclun Salad, Arugula, Kale

### CONDIMENTS

*(Rotation of 4 Types)*

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn,  
Sweet Corn Kernel, Fava Bean, Cauliflower, Crouton, Black Raisin, Pine Nut  
Chickpeas, Black Beans, Pumpkin Seeds, Peanut, Walnut, Cashew Nut

### DRESSINGS

*(Rotation of 4 Types)*

French Vinaigrette, Italian Vinaigrette, Caesar Dressing, Balsamic Vinaigrette  
Thousand Islands Dressing, Honey Mustard Dressing, Goma Dressing,  
Extra Virgin Olive Oil, Citrus Oil, Basil Oil, Walnut Oil, Avocado Oil, Hazelnut Oil

### SEAFOOD ON ICE

Hyogo Oyster, Tiger Prawns, Whelks, White Clams, Green Mussel

Condiments: Cocktail Sauce, House Dipping Sauce, Tabasco, Lemon Wedges, Mignonette

### APPETISER

*(Rotation of 4 Types)*

Salmon Rillettes

*Spicy Bean Curd Skin Salad*

Japanese Potato Salad

Sichuan Cucumber and Black Fungus Salad

Medley of Seafoods Pasta Salad

Greek salad with Olives, Tomatoes, Cucumber, Feta Cheese

Lady Finger, Chili Paste

### JAPANESE

Assorted Sushi and Maki

Salmon, Tuna, Octopus and Ama Ebi Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled 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)*

Herbal Chicken Soup  
Lotus Root and Peanut Soup  
Meatball Vegetable Soup  
Cream of Cauliflower soup  
Mushroom Velouté  
Cream of Pumpkin Soup  
Assortment of Bread & Butter

## HOT MAINS

*(Rotation of 7 Types)*

Carbonara Pasta  
Mushroom & Truffle Cream Pasta  
Beef Bolognese Pasta  
Seafood Aglio Olio  
Citrus-glazed Duck  
White Wine Mussel  
Seafood Stew  
Grilled Chicken with Homemade Sauce  
Chicken Bulgogi  
Red Curry Beef with Eggplants  
Beef Goulash  
Beef Meatball  
Cauliflower Gratin (v)  
Rosemary-Scented Roasted Garden Vegetables (v)  
Roasted Potato (v)

## FRIED ITEMS

*(Rotation of 3 Types)*

Fried Chicken  
Potato Croquette  
Breaded Prawn  
Vegetarian Spring Roll  
Squid Ring

## CARVING STATION

Chicken Shawarma  
*Tortilla Wraps, Lettuce, Condiments*

## WHOLE FISH

Barramundi  
Homemade Signature Sauce

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## GRILLED

Spicy Pork  
Chicken  
Tiger Prawn  
Vegetable of the Day

## D.I.Y CONDIMENTS STATION

Ketchup  
Sichuan Chili Sauce  
Chopped Spring Onion  
Chopped Coriander  
Minced Garlic  
Minced Ginger  
Black Vinegar  
Sichuan Pepper Crushed  
Peanut Sauce  
Chili Oil  
Chopped Peanut  
Sesame Seeds  
Oyster Sauce  
Thai Chili Sauce  
Indonesia Chili Sauce  
Sambal Chili Sauce  
Sesame Oil  
Fish Sauce  
Chili Flakes  
Chili Sauce  
Red Chili  
Soya Sauce

## PERANAKAN & LOCAL

*(Rotation of 6 Types)*

Blue Pea Coconut Rice  
Nasi Kunyit  
Ayam Buah Keluak  
Babi Tau Yu  
Nyonya Chap Chye  
Curry Fish Head  
Beef Rendang  
Clam Masak Lemak  
Udang Kuah Nanas  
Chincalok Egg Omelette  
Wok Fried Prawns Har Lok  
Stir Fry Chicken with Superior Soy Sauce  
Steamed Ginger Scallion Chicken  
Steamed Pork Patty with Salted Fish  
Singapore Chili Crabs  
Asian Green with Oyster Sauce

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## CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

## NOODLE STATION

Singapore Laksa, Prawn

## THE PATISSERIE

Individual Dessert and Cakes

*(Rotation of 8 Types)*

Pineapple Upside-down

Pandan Kaya Cake

Assorted Traditional Butter Cream Cake

Lemon Lime Coconut Gateau

Banana Chocolate Eclair

Pulut Hitam Gateau

Jackfruit Financier

Teh Tarik Tiramisu

Rose Lychee Short Cake

Mango sago pomelo pudding

Salted Chocolate Panna Cotta

## NOT TO BE MISSED SIGNATURE

Durian Pengat

Assorted Nyonya Kueh

Shaved Ice with Condiments

## LOCAL DESSERT

*(Rotation of 3 Types)*

Nyonya Bubur Cha Cha

Cheng Teng

Red Bean Soup

Green Bean Soup

Bubur Jagung

## SEASONAL FRESH CUT FRUIT

*(Rotation of 3 Types)*

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit, Grapefruit

## SEASONAL WHOLE FRUIT

*(Rotation of 2 Types)*

Pear, Apple, Plum, Mini Mandarin Orange, Longan



**DURIAN FRUIT BAZAAR**  
**(From 10 July to 7 August, every Thursday only)**

Mao Shan Wang  
Black Thorn  
D24