



F1 ROARING

DINNER BUFFET

9 – 11 October 2026 | 6.00 p.m. to 10.00 p.m.

S\$108* per adult; **S\$54*** per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

TO START

SEAFOOD ON ICE

BOSTON LOBSTER • HALF-SHELL SCALLOP • HARD-SHELL CLAM
FLOWER CRAB • PRAWN • GREEN MUSSEL • BABYLON SNAIL

*Nam Jim Chilli Dip, Smoky Chilli Dip, Horseradish, Sour Cream, Cocktail Sauce,
Japanese Ponzu Dip, Thousand Island Dressing, Lemon Wedge, Lime Wedge*

SOUP

SAFFRON SEAFOOD CHOWDER

HOT & SOUR CRAB SOUP

Chilli Oil, Black Vinegar

ARTISANAL BREAD

SOURDOUGH • MULTIGRAIN • WALNUT CRANBERRY • DARK RYE
BAGUETTE • GREEN OLIVE GRUYÈRE • ASSORTED BREAD ROLLS

Salted and Unsalted Butter

FOCACCIA

Semi-dried Tomato, Green Olive, Chilli Pepper, Anchovy, Garlic, Oregano

CHARCUTERIE & CHEESE

PORK SALAMI • BEEF PASTRAMI • SPICY CHORIZO

Grain Mustard, Green Olive, Kalamata Olive, Silver Onion, Cornichon

ASSORTMENT OF EUROPEAN CHEESE

Fresh Grape, Cracker, Assorted Dried Fruits & Nuts

ANTIPASTI

Spiced Hummus, Paprika, Garlic Baba Ghanoush, Pita Bread, Extra Virgin
Olive Oil, Tarragon Mushroom, Confit Garlic, Tomato, Eggplant Verde,
Grilled Zucchini Basil Olive Oil, Charred Asparagus

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SALAD

PARMESAN WHEEL CAESAR SALAD

Arugula, Coral Lettuce, Romaine Lettuce, Red Chicory, Mesclun

SUPPLEMENT

Smoked Chicken, Quail Egg, Bacon Bits, Anchovy, Baby Potato, Roasted Maple Pumpkin, Kimchi, Edamame, Sundried Tomato, Cherry Tomato, Cucumber, Sweet Corn, Red Onion, Capsicum, Artichoke, Piquillo Pepper, Crouton, Assorted Nuts and Seeds, Assorted Oils and Vinegars

DRESSING

Classic Caesar, Passion Fruit Citrus Mayo, Peri Peri, Italian Herbs, Roasted Sesame, Honey Mustard, Anchovy & Caper Dressing

GRAIN

ORZO PASTA, BLACK OLIVE, CITRUS CHIMICHURRI

BARLEY, CITRUS GARBANZO, PEPPER

WILD RICE, POMEGRANATE, ROASTED PUMPKIN, ARUGULA

QUINOA, PIMIENTO, CAPER, MINT VINAIGRETTE

COMPOUND SALAD

HOT AND SOUR SICHUAN SALAD

Octopus, Lotus Root, King Oyster Mushroom, Black Fungus, Lao Gan Ma, Scallion

ORIENTAL SMOKED DUCK SALAD

Purple Endive, Orange, Beetroot, Walnut, Mandarin Orange Vinaigrette

SUPERFOOD HARVEST SALAD

Chicken, Sweet Potato, Quinoa, Kale, Garbanzo, Tofu, Honey Mustard Dressing

TRUFFLE BABY POTATO EGG SALAD

Parmesan, Spring Green Pea, Artichoke, Sun-Dried Tomato, Truffle Dressing

OI MUCHIM JELLYFISH SALAD

Spicy Korean Cucumber, Jellyfish, Toasted Sesame, Pickled Onion

HOT AND SPICY BEEF SALAD

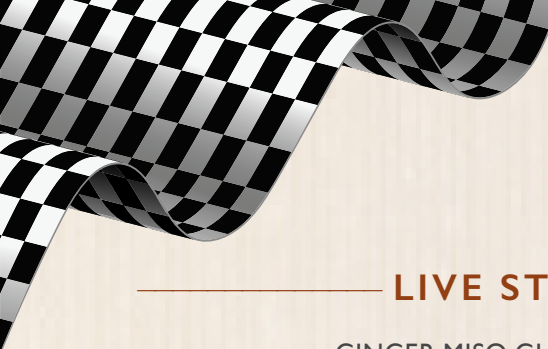
Nori, Kimchi, Gochujang, Sourdough, Cucumber

CARVING STATION

PERUVIAN SPICE ROASTED BEEF

Caper, Pimiento, Chimichurri, House-made Spice Blend

Fleur De Sel, Horseradish, Dijon Mustard, Pommery Mustard, Béarnaise Sauce



LIVE STATION

GINGER MISO GLAZED SALMON

Toasted Sesame, Pickled Ginger

KRA PAO GAI VOL AU VENT

Thai Basil Chicken, Chilli Hollandaise, Garlic Crisp, Scallion

MELTIQUE BEEF STRIPLOIN

Percik Marinade, Kaffir Lime, Lemongrass

WESTERN

LASAGNA ALLA BOLOGNESE

Layered Pasta, Creamy Bechamel, Ragout, Cheese Gratin

FINGER LIME BUTTER BARRAMUNDI

Barramundi, Butter Sauce, Australian Finger Lime

BRAISED BEEF CHEEK

Porcini Mushroom, Burnt Onion, Charred Leek, Port Wine Jus

SWEET CHILLI GARLIC-BUTTER SNOW CRAB

Lemon Wedge, Cajun, Sweet Paprika, Tarragon, Butter

SWEET POTATO WEDGE

Sour Cream, Sweet Chilli Sauce

ROASTED RED SKIN POTATO

Confit Garlic, Rosemary, Fresh Herbs

CHARRED BABY ROMAINE

Anchovy Vinaigrette, Pine Nut

GRILLED ASPARAGUS

Chilli Hollandaise, Shredded Nori, Garlic Crisp

ASIAN

NASI GORENG IKAN BILIS

Anchovy, Fried Rice, Green Chilli

WOK-FRIED BLACK PEPPER BEEF

Beef, Black Pepper Sauce, Scallion

BRAISED TOFU WITH SEASONAL MIXED VEGETABLES

Black Fungus, Mushroom, Carrot, Sugar Pea, Napa Cabbage

MALA SEAFOOD

Seafood, Lotus Root, Chinese Cabbage, Straw Mushroom

MALAYSIAN STYLE CHICKEN CURRY

Aromatic Spice, Curry Leaf, Coriander, Potato, Carrot

ASSAM PEDAS IKAN PARI

Stringray, Chilli Tamarind Sauce

WOK-FRIED FRENCH BEAN

SWEET AND SOUR CRAYFISH

Capsicum, Garlic

GINGER, SCALLION, KING PRAWN

Shaoxing Wine, Ginger, Scallion

KUEH PIE TEE

Prawn, Home-made Chilli Sauce, Coriander

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CHINESE

PORK CHAR SIEW • ROASTED CHICKEN • POACHED CHICKEN
SUCKLING PIG

Chicken Rice, Chilli, Black Soya, Ginger

DIM SUM CORNER

LO MAI GAI • CHICKEN SIEW MAI • SALTED EGG BUN

Dim Sum Chilli

NOODLE STATION

PREMIUM CRUSTACEAN LAKSA

*Bamboo Lobster, Clam, Lobster Ball, Fish Cake, Bean Curd Puff, Quail Egg,
Bean Sprout, Coconut Gravy*

PRAWN NOODLE

Bamboo Lobster, Prawn, Clam, Yellow Noodle, Vermicelli, Bean Sprout

CONDIMENT

Sambal Chilli, Red Chilli, Scallion, Shallot, Garlic, Pork Lard, Laksa Leaf

JAPANESE

SASHIMI

SALMON • TUNA • OCTOPUS • TAI • HAMACHI

ASSORTMENT OF SUSHI AND MAKI ROLLS

Pickled Ginger, Wasabi, Shoyu

TERIYAKI SALMON DON BURI

Salmon, Japanese Rice, Scallion, Toasted Sesame

JAPANESE COLD NOODLE

Soba Noodle, Soba Sauce, Wakame, Scallion, Inari

ASSORTED VEGETABLE AND PRAWN TEMPURA

CHICKEN KARAAGE

Wasabi Mayo, Kushi Katsu Sauce

INDIAN

VEGETARIAN BIRYANI RICE

ALOO MATER

MASALA BUTTER CHICKEN

KERALA FISH CURRY

Papadum



SWEET INDULGENCE

À LA MINUTE

STICKY CARAMEL DATE PUDDING

Pistachio Ice Cream

CAKE & TART

Fullerton Chocolate Cake • Dulce de Leche Cheesecake
Exotic Coconut Caramel • Cranberry Morello Fromage
Opalys Pistachio Yuzu • Earl Grey Chocolate
Raspberry Pistachio • Mascarpone Vanilla • Strawberry Lavender
Tangerine Earl Grey • Cherry Chocolate
Crème Brûlée • Clotted Crème Caramel
Calamansi Coconut Meringue Tart

DESSERT SHOOTER

Pistachio Strawberry • Exotic Citrus • Kopi Tiramisu
Chocolate Brownie Caramel

LOCAL DELIGHT

Assorted Nonya Kueh • Durian Shooter • Chiffon Cake

CONFECTIONERY

Milk Chocolate Almond • Sea Salt Caramel Almond
Dark Chocolate Hazelnut • Assorted Pralines & Macarons

WARM TREAT

BREAD & BUTTER ALMOND APRICOT PUDDING
CHOCOLATE EGG TART

ICE CREAM AND SORBET

Chocolate • Vanilla • Mango • Raspberry • Strawberry

CHOCOLATE FOUNTAIN

Vanilla Choux • Strawberry • Financier • Marshmallow
Chocolate Chip Cookie

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