

# INTERNATIONAL LUNCH BUFFET

Saturday

12.00 p.m. to 2.30 p.m.

78\* per adult, 39\* per child (six to 11 years of age),  
inclusive of free-flowing chilled juices, coffee and tea

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

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## TO START

### SEAFOOD ON ICE

Snow Crab Leg • Poached Sea Prawns

Hard Shell Clam • Half Shell Scallop

Green-lipped Mussel

#### CONDIMENTS

*Smoky Barbecue Sauce, Sweet & Sour Mango Sauce,  
Garlic Chilli & Coriander Sauce, Kimchi Gochujang Sauce,  
Wasabi Togarashi Sauce, Calamansi, Lime Wedge, Lemon Wedge*

### SASHIMI

Salmon • Tuna • Swordfish

Vegetarian Salmon • Vegetarian Tuna

#### CONDIMENTS

*Pickled Pink Ginger, Wasabi, Soy Sauce*

### COLD SOBA STATION

*Chuka Kurage, Chuka Wakame,  
Daikon, Takuan, Tofu, Scallion, Fragrant Soy Sauce Broth*

## UNDER THE HEATING LAMP

Ebi Fry

## CHARCUTERIE & CHEESE

### CHARCUTERIE

Salami Milano • Mortadella

Beef Pastrami • Chicken Ham

Rosette Pur Porc

#### CONDIMENTS

*Cornichons, Capers, Horseradish, Dijon Mustard*

## ASSORTMENT OF EUROPEAN CHEESES

#### CONDIMENTS

*Fresh Grapes, Fresh Strawberries, Dried Fruits,  
Assorted Crackers and Nuts, Orange Marmalade, Apricot Jam*

## SALAD

#### LIVE STATION

Town Caesar Salad in Parmesan Wheel

Smoked Chicken, Smoked Duck Breast,  
Quail Egg, Anchovy, Romaine Lettuce, Croutons,  
Grated Parmesan, Bacon Bits, Classic Caesar Dressing

### COMPOUND SALAD

Creamy Macaroni and Potato, Chicken Ham, Scallions

Korean Cabbage Kimchi, Cucumber

Szechuan Beef Fillet, Capsicum, King Oyster Mushroom

Spicy Thai Green Mango, Carrot, Toasted Sakura Ebi

Vietnamese Lemongrass Shredded Pork,  
Vermicelli, Chilli Lime

## HEALTHY SALAD BAR

#### BASE

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

#### INGREDIENTS

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

Sliced Onion, Cucumber, Capsicum, Cherry Tomato, Capers,  
Shredded Carrot, Broccoli, Takuan, Kimchi, Chickpea, Cornichons,  
Sweet Corn, Roasted Pumpkin, Green Olive, Artichoke, Beetroot,  
Feta Cheese, Piquillo Pepper, Pickled Papaya, Guacamole,  
Quail Egg, Marinated Mussel, Coriander-Lime Sea Prawn, Poached  
Chicken, Smoked Duck

DRESSING

Peanut Butter Sesame, Thousand Island, Creamy Balsamic,  
Classic Caesar, Wasabi Yuzu, Honey Mustard

BREAD COUNTER

Baguette • Focaccia • Dark Rye

Multigrain • Walnut Cranberry • Sourdough

Chicken Floss Bun • Azuki Red Bean Bun

Pandan Kaya Bun • Peanut Butter Bun

SOUP

Smoked Salmon Chowder, Charred Corn, Potato

Szechuan Hot & Sour Soup

CHINESE ROAST CABINET

Pork Belly Char Siew

Roasted Pork Belly

Roasted Duck

SIDES & CONDIMENTS

*Fragrant Chicken Rice, Dark Soya Sauce, Chili Sauce,  
Fragrant Ginger, Cucumber*

SATURDAY LUNCH SPECIAL

Mediterranean Herb & Lime Stuffed Whole Seabass

CONDIMENTS

*Korean Gochujang Sauce, Toasted Sesame Seeds*

ASIAN DELIGHTS

Braised Ee Fu Noodle, Vegetables

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Nasi Goreng Kampung, Chicken  
Spicy Chilli Hard-shell Clam, Crispy Mantou  
Poached Prawn, Chinese Herbal Broth  
Steamed Barramundi, Teochew-style Broth  
Aromatic Slow-braised Pork Trotter,  
House-ground Black Pepper  
Stir-fried Beef Fillet, Dried Chilli, Onion,  
Black Vinegar Sauce  
Broccoli, Roasted Chestnut, Chinese Mushroom Gravy

## UNDER THE HEATING LAMP

Rojak-glazed Chicken Wing  
Thai-style Grilled Pork Skewer  
Crispy Bottom Shanghai Pork Bun  
Kueh Pie Tee

## MAKE-YOUR-OWN-NOODLE BOWL

### NOODLES

Thick Rice Noodles, Yellow Noodles, Thin Rice Vermicelli

### SOUP BASE

Laksa Gravy, Chicken Broth, Vegetable Broth

### TOPPINGS

Sea Prawn, Hard Shell Clam, Purple Scallop,  
Fish Cake, Quail Egg, Beansprouts, Choy Sum, Pea Shoots

### CONDIMENTS

Fried Shallots, Sambal Chilli, Fresh-cut Red Chilli, Crispy Pork Lard

## INDIAN SPECIALS

Chicken Tikka Masala

Dhal Makhani

### ACCOMPANIMENTS

*Biryani Rice, Naan, Cucumber Raita, Mango Chutney, Papadum Basket*

## SWEET INDULGENCES

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## LIVE STATION

Nyonya Durian Chendol

### CONDIMENTS

*Aromatic Coconut Milk, Gula Melaka Syrup,  
Sweet Corn, Attap Seed, Red Bean*

## WARM LOCAL CLASSICS

Tau Suan with Dough Fritters

Bubur Cha Cha

## CAKES

Pandan, Gula Melaka, Mango Passion Pineapple

Smoked Toffee, Coconut Lime, Citrus Sponge

Yuzu Cremeux, Jasmine Tea Mousse, Grapefruit Jelly

Mango Passion Cremeux, Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka

Ganache Coconut Almond Dacquoise, Chiffon

Hazelnut Praline Feuilletine, Toasted Macadamia Nut

Pressed Almond Sable, Chocolate Mousse

## TARTS AND FLAN

Calamansi Coconut Meringue Tart

French Vanilla Custard Tart

Hazelnut Praline Crème Tart

Orange Crème Caramel

Cherry Chocolate Petit

Pistachio Mascarpone Ivory

## SHOOTERS

Raspberry Pannacotta • Rose Vanilla Framboesia

Jivara Coffee Noisette • Local Kopi Tiramisu

## YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookies, Churros, Macarons,  
Assorted Fresh Fruit*

## ICE CREAM

Chocolate • Vanilla • Matcha Green Tea • Red Bean