



WEEKDAY DINNER BUFFET

1 July – 31 August 2024

Monday to Thursday | 6.30pm to 10.00pm

S\$78/adult, S\$42/child

Dinner every Thursday from 18 July to 8 August | 6.30pm to 10.00pm

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

BOUTIQUE SALAD BAR

(Rotation of 3 Types)

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

CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Island, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Hyogo Oyster, Tiger Prawns, Baby Lobster, Whelks, White Clams, Green Mussel
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Beef Sesame Vinaigrette Salad
Smoked Chicken with Corn and Kale Salad
Greek Pasta Salad(v)
Smoked Duck with Grilled Peach and Citrus Salad
Thai Octopus Salad
Lady Finger, Chili Paste

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



JAPANESE

Assorted Sushi and Maki
Salmon, Tuna, and Octopus, Ama Ebi Sashimi
Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)
Meatball & Vegetable Soup
Chicken Herbal Soup
Mushroom Velouté
Potato and Leeks Soup
Cream of Pumpkin Soup
Corn Potage
Assortment of Breads and Butter

MAINS

(Rotation of 5 Types)
Mushroom and Truffle Cream Pasta
Seafood Pesto Pasta
Beef Bolognese
Mussel in White Wine
Cajun Seafood Boil
Chicken Chasseur
Grilled Chicken in Homemade Sauce
Bulgogi Beef
Beef Stroganoff
Roasted Mixed Wild Mushroom (v)
Seasonal Vegetables in Garlic Butter Sauce (v)
Rosemary-scented Roasted Garden Vegetables (v)
Cheese Potatoes (v)

FRIED ITEMS

(Rotation of 3 Types)
Fried Chicken
Potato Croquette
Breaded Prawn
Vegetarian Spring Roll
Squid Ring

Carving Station

Chicken Shawarma

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D.I.Y CONDIMENTS STATION

Ketchup
Sichuan Chili Sauce
Chopped Spring Onion
Chopped Coriander
Minced Garlic
Minced Ginger
Black Vinegar
Sugar
Sichuan Pepper Crushed
Peanut Sauce
Chilli Oil
Fried Soya Bean
Peanut Crushed
Sesame Seed
Oyster Sauce
Fermented Bean Curd
Thai Chilli Sauce
Indonesia Chilli Sauce
Sambal Chilli Sauce
Sesame Oil
Fish Sauce
Chili Flakes
Chili Sauce
Red Chili
Soya Sauce

BBQ NIGHT

Spicy Pork
Chicken
Tiger Prawn
Vegetable of The Day

PERANAKAN & LOCAL

(Rotation of 8 Types)

Blue Pea Coconut Rice
Nasi Kunyit
Ayam Buah Keluak
Kapitan Chicken
Babi Tau Yu
Nyonya Chap Chye
Beef Rendang
Udang Kuah Nanas
Udang Chilli Garam

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Clam Masak Lemak
Chincalok Egg Omelette
Sambal Seashell
Lobster With Signature Sauce
Singapore Chili Crabs
Steamed Ginger Chicken
Lemon Chicken
Trio Egg Spinach
Fried Bean Curd, Tangy Mince Meat
Wok Fried Pork Belly, Spicy Dark Sauce
Asian Green, Oyster Sauce

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

Singapore Laksa, Prawn

THE PATISSERIE

INDIVIDUAL DESSERTS AND CAKES

(Rotation of 8 Types)

Teh Tarik Pudding
Jackfruit Sago Coconut Pudding
Bandung Swiss Roll
Milo Gao Gao
Pineapple Tart
Blue Pea Lemon Grass
Orn Nee Gateau
Pomegranate Chocolate Mousse
Chendol Gateau

OUR SIGNATURE

Durian Pengat
Shaved Ice with Condiments
Assorted Nyonya Kueh



LOCAL DESSERT

(Rotation of 3 Types)

Cheng Teng

Tau Suan with You Tiao

Nyonya Bubur Cha Cha

Red Bean Soup

Green Bean Soup

Pulut Hitam

SEASONAL FRESH FRUIT

(Rotation of 3 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

WHOLE FRUIT

(Rotation of 2 Types)

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan, Mangosteen

DURIAN FRUIT BAZAAR

(From 18 July to 8 August, every Thursday only)

(Rotation of 4 Types)

Mao Shan Wang

D24

XO

Red Prawn

Black Pearl

D101