



FROM HONG KONG, WITH LOVE DINNER BUFFET

16 to 31 October 2026

Tuesday to Thursday

6.30 p.m. to 10.00 p.m.

S\$98* per adult, S\$49* per child (six to 11 years old)

Friday & Saturday

6.30 p.m. to 10.00 p.m.

S\$118* per adult, S\$59* per child (six to 11 years old)

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

A TASTE OF HONG KONG

Cold Marinated Sea Whelk 涼拌大海螺

Chilled Jellyfish, Scallion Oil 蔥油海蜇

Fried Stuffed Trio 煎釀三寶

Satay Beef Noodle 沙嗲牛肉麵

Curry Fish Ball 咖哩魚蛋

Braised Beef Brisket, White Radish 清湯牛腩蘿卜

Typhoon Shelter Prawn 避風塘炒蝦

Baked Pork Chop Rice 港式焗豬扒飯

Lap Cheong Pork Belly Claypot Rice 臘味煲仔飯

À LA MINUTE

HK Egg Waffle 港式雞蛋仔

FOP SPECIALS

Chilled Mango Pomelo Sago 楊枝甘露

Double-skin Milk Pudding 雙皮奶

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

BEVERAGE

Hong Kong Iced Milk Tea, Red Bean, Grass Jelly
港式紅豆涼粉凍奶茶

TO SHARE

ALFRESCO CHARCOAL BARBEQUE

Friday & Saturday

Half Shell Scallop

Yuzu Mentaiko Bearnaise, Nori

Sambal Ikan Pari

Stingray, Sweet Onion, Dry Chilli, Tamarind, Calamansi

BBQ Prawn Skewer

Aromatic Citrus Glaze with Garlic, Ginger, Lemongrass

ACCOMPANIMENT

*Duck Fat Roasted Sweet Potato, Fresh Garlic, Thyme,
Wok-Fried Baby Kailan, Maple Roasted Pumpkin, Pickled Onion, Feta
Crumble, Confit Garlic Mash Potato*

TO START

SEAFOOD ON ICE

Boston Lobster • Snow Crab Leg • Half-shell Scallop

Sea Prawn • Green Mussel • Babylon Snail

Hard-shell Clam

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

CHARCUTERIE

Beef Pastrami • Mortadella Bologna

Pork Salami • Spicy Chorizo

*Cornichon, Green Olive, Kalamata Olive,
Wholegrain Mustard, Silver Onion*

ASSORTMENT OF EUROPEAN CHEESES

Fresh Grape, Cracker, Assorted Dried Fruits & Nuts

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ANTIPASTI

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

SOUP

Saffron Seafood Chowder

Hot & Sour Crab Soup

Chilli Oil & Black Vinegar

ARTISANAL BREAD

Sourdough • Walnut Cranberry • Dark Rye
Green Olive Gruyere • Baguette • Multigrain
Assorted Bread Rolls

ACCOMPANIMENT

Salted and Unsalted Butter

FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flake

SALAD

COMPOUND SALAD

Mediterranean Chicken Salad

*Chicken Breast, Broccoli, Minted Green Pea, Sun-dried Tomato
Pomegranate, Lemon Vinaigrette*

Macadamia Pesto Baby Potato, Smoked Duck Salad

Arugula, Parmesan Cheese, Heirloom Tomato, Pickled Radish

Octopus, Papaya, Pomelo Salad

*Green Papaya, Pomelo, Kaffir Lime, Peanut, Crispy Garlic, Spiced
Tangy Dressing*

Crab & Prawn Cocktail Salad

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

SALAD BAR

BASE

Yellow Frisée • Romaine Lettuce • Coral Lettuce
Red Chicory • Arugula

SUPPLEMENTS

Smoked Chicken • Maple Pumpkin • Artichoke • Broccoli
Anchovies • Baby Potato • Carrot • Cherry Tomato
Crouton • Kimchi • Cucumber • Edamame • Feta Cheese
Guacamole Jalapeno • Sundried Tomato • Piquillo Pepper
Bacon Bits • Quail Egg • Red Onion • Sweet Corn
Parmesan Cheese

DRESSING

Classic Caesar • Peri-Peri • Honey Mustard • Italian Herbs
Plum Vinaigrette • Sweet Chilli Vinaigrette
Roasted Sesame

GRAIN

Orzo Pasta • Black Olive • Citrus Chimichurri
Marinated Barley • Citrus Garbanzo • Pepper
Wild Rice • Pomegranate • Roasted Pumpkin • Arugula

CARVING STATION

Peruvian Spice Roasted Beef

Pimento Caper Chimichurri, House-made Spice Blend

ACCOMPANIMENTS

Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel

LIVE STATION

Tuesday to Thursday

Fish & Chip

*Masala Battered Fish, Salmon Roe Dill Tartar, Shoestring Fries,
Malt Vinegar, Citrus Curry Dip*

Friday & Saturday

Good Chance Popiah

*Turnip, Popiah Skin, Egg, Lettuce, Bean Sprout, Sweet Sauce, Garlic
Chilli Paste, Coriander, Peanut*

LOCAL

Assam Pedas Ikan Siakap

Seabass, Tangy Broth, Laksa Leaf, Tomato, Dry Chilli

Sweet and Sour Slipper Lobster

Slipper Lobster, Trio Capsicum, Garlic

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Padang Sotong Masak Hitam

Squid, Indonesian Padang Aromatic Blend

Mala Seafood

*Prawn, Scallop, Squid, Seabass, Lotus Root, Chinese Cabbage
Black Fungus, Oyster Mushroom*

Kueh Pie Tee

Prawn, Crab Meat, Chilli Sauce, Coriander

Seafood Fritter

NAM JIM JAEW DIP

Shallot, Coriander, Lemongrass, Rice Wine Vinegar, Tamarind, Garlic

YANGNYEOM DIP

Shallot, Green Chilli, Chilli Paste, Spring Onion, Sesame Seed, Rice Vinegar

DONG NAM PLA DIP

Thai Basil, Shallot, Green Chilli, Lime, Garlic, Coriander Cress, Fish Sauce

JAPANESE

SASHIMI & SUSHI

Salmon • Tuna • Tako

Pickled Ginger, Wasabi, Shoyu

HOT SELECTION

Teriyaki Salmon Don Buri

Salmon, Japanese Rice, Seaweed, Spring Onion, Sesame Seed

Abalone Truffle Soba

Truffle Abalone, Buckwheat Noodle, Mushroom, Nori

UNDER HEATING LAMP

Assorted Vegetable and Prawn Tempura

Chicken Karaage

Wasabi Mayonnaise, Kushi Katsu Sauce

INDIAN

Malabar Coast Mud Crab

Spiced Mud Crab Masala Biryani, Coriander Leaf, Curry Leaf

Vegetable Biryani Rice, Masala Butter Chicken

Kerala Fish Curry, Papadum

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DIY NOODLE

NOODLE

Thick Rice Vermicelli • Thin Rice Vermicelli
Yellow Noodle • Kway Teow

SOUP BASE

Laksa Gravy • Prawn Soup

TOPPING

Slipper Lobster • Sea Prawn • Lobster Ball
Hard-shell Clam • Fish Ball • Fish Cake • Quail Egg
Bean Sprout • Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai • Dou Miao • Nai Bai

CONDIMENT

Sambal Chilli • Crispy Shallot

SWEET INDULGENCE

WARM CLASSIC

Raisin Bread & Butter Pudding

Portuguese Egg Tart

LOCAL DELIGHT

Assorted Nonya Kueh • Durian Pengat

CAKE & TART

Ondeh Ondeh • Raspberry Lychee Bandung
Cranberry Fromage Blanc • Blueberry Coconut
Hazelnut Praline Crunch • Chocolate Moist Cake
Crème Brûlée Cheesecake • Earl Grey Raspberry Cake
Dark Chocolate Cherry Morello • Ivory Pistachio

DESSERT SHOOTER

Guanaja Hazelnut Praline • Strawberry Basil Panna Cotta

Brownie Raspberry Crème

CONFECTIONARY

Dragées De Cacao • Macaron • Praline • Cookie

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ICE CREAM

Chocolate • Vanilla • Strawberry • Raspberry

CHOCOLATE FOUNTAIN

Vanilla Choux • Chocolate Cookie
Waffle Biscuit • Brownie • Marshmallow

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