



Dinner Buffet Menu

28 February to 1 June 2025

Monday to Thursday | 6.00pm to 10.00pm

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

SALAD BAR

(Rotation of 3 Types)

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

WESTERN 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, Whelks, White Clams, Green Mussel
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Salmon Rilette
Bulgogi Beef Salad
Sichuan Cucumber and Black Fungus Salad
Roast Chicken with Goma Dressing salad
Seafood Cocktail Salad
Thai Octopus Salad
Pearl Barley with Summer Vegetables Salad
Lady Finger, Chili Paste

JAPANESE

Assorted Sushi and Maki

Salmon, Tuna, and Octopus, Ama Ebi Sashimi
Condiments: Kikkoman, Wasabi, Pickle 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

Potato and Leek Soup

Cream of Pumpkin Soup

Assortment of Breads and Butter

HOT MAINS

(Rotation of 7 Types)

Seafood Pesto Pasta

Beef Bolognese Pasta

Prawn Aglio Olio

Citrus Glaze Duck

White Wine Mussel

Seafood Stew

Grilled Chicken with Red Wine Sauce

Beef Goulash

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

WHOLE FISH

Barramundi

Homemade Signature Sauce

GRILLED

Spicy Pork

Chicken

Tiger Prawn

Vegetable of the Day

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D.I.Y CONDIMENTS STATION

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

PERANAKAN AND LOCAL

(Rotation of 6 Types)
Blue Pea Coconut Rice
Nasi Kuning
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Clam Masak Lemak
Udang Kuah Nanas
Udang Chilli Garam
Chincalok Egg Omelette
Wok Fried Prawns Har Lok
Sambal Seashell
Singapore Chilli Crabs
Angelica Roasted Duck
Steamed Pork Patty with Salted Fish
Asian Green with Oyster Sauce

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 Short Cake
Chocolate Raspberry Gateau
Sesame Burn Cheesecake
Cherry Apricot Trifle
Blueberry Yoghurt Eclair
Pistachio Citrus Layer Cake
Apple Tartine
Chocolate Hazelnut Madeline
Coffee Pana Cotta
Mango Sago Pomelo Pudding

NOT TO BE MISSED SIGNATURE
Durian Pengan
Assorted Nyonya Kueh
Ice Shaved with Condiments

LOCAL DESSERT
(Rotation of 3 Types)
Nyonya Bubur Cha Cha
Pulut Hitam
Sweet Potato Ginger soup
Pumpkin Barley Soup
Bubur Terigu

SEASONAL FRESH CUT FRUIT
(Rotation of 3 Types)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

SEASONAL WHOLE FRUIT
(Rotation of 2 Types)
Pear, Red Apple, Plum, Mini Mandarin Orange, Longan