

Lunch and Dinner Buffet Menu

Lunch (Monday to Sunday) | 12.00pm to 2.30pm S\$68/adult, S\$28/child Dinner (Monday to Thursday) | 6.30pm to 10.00pm S\$78/adult, S\$32/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

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

APPETISER

(Rotation of 3 Types) Mala Chicken Salad Sesame Jelly Fish Salad Salmon Rillette Black Fungus Salad (v) Spicy Cucumber Salad (v) Lady Finger, Chili Paste Chilled Soba

JAPANESE

Assorted Sushi & Maki Salmon, Tuna and Octopus Sashimi *(Dinner)* 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 tax. Menu is subject to changes and rotation

SIDE STATION Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types) Cream of Leek and Potato Cream of Pumpkin Soup Cream of Corn Soup Sichuan Style Hot and Sour Soup Double Boiled Bamboo Pith, Chinese Cabbage & Black Mushroom Soup

Assortment of Breads & Butter

MAINS

(Rotation of 5 Types) Rosemary-scented Roasted Garden Vegetables Beef Goulash Salted Egg Bird Eye Chili Pasta Beef Bolognese Pasta Seafood Cioppino Chicken Stroganoff Garlic Butter Baked Chicken Cheese Gratinated Vegetable Casserole Roasted Potato

FRIED ITEMS

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

D.I.Y CONDIMENTS STATION

Mayonnaise Ketchup Sichuan Chili Sauce Chopped Spring Onion Chopped Coriander Chopped Peanut Fish Sauce Chopped Shallot Peanut Sauce Chili Flakes Chili Sauce Thai Chili Sauce

Red Chili Soya Sauce Sambal Chili Green Thai Chili

PERANAKAN & LOCAL

(Rotation of 8 Types) Blue Pea Coconut Rice Ayam Buah Keluak Babi Tau Yu Nyonya Chap Chye Curry Fish Head Beef Rendang Fish Tempra Itek sio Udang kuah Nanas Udang Chilli Garam Chincalok Egg Omelette Asian Green, Fried Garlic Ginger and Rice Wine Clam Glutinous Rice w Mushroom & Chestnut Crispy Nan Ru Pork Belly Wok-Fried Creamy Pumpkin Mud Crab (For Dinner Only)

WHOLE FISH

Barramundi Homemade Signature Sauce

D.I.Y STATION Traditional Kueh Pie Tee and Condiments

Noodle

(Rotation of 1 Types) Singapore Laksa, Prawn Prawn Noodle Soup

BBQ NIGHT

(Dinner) Sichuan style Pork Chicken Tiger Prawn Sausages Corn on the Cob

THE PATISSERIE

Individual Dessert & Cakes (Rotation of 6 Types) Vanilla Cream with Orange Sponge Cheese Mousse Apple Compote Orange Jivara Chocolate Mousse Oolong Tea Fudge

Banana Peanut Butter Mousse Chrysanthemum Tart Mango Coconut Gâteaux Wolf Berry Yogurt Cake Osmanthus Pudding Mango Sago Pomelo Pudding Cappuccino Walnut Cake Blueberry Cream Cake Pandan Red Bean Cake Pear & Hazelnut Crumb

Our Signature

Durian Pengat Shaved Ice with Condiments Assorted Malay Kueh

Local Dessert

Cheng Teng Nyonya Bubur Cha Cha Red Bean Soup

Seasonal Fresh Fruit

(Rotation of 4 Types) Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

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