



Gourmet Thursday Buffet Menu

9 February 2023 to 30 March 2023
Dinner (Thursdays Only) | 6.30pm to 10.00pm
S\$98/Adult, S\$38/Child

BOUTIQUE SALAD BAR

(Rotation of 3 Items)

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

CONDIMENTS

(Rotation of 4 Items)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn, Fava Bean, Cauliflower, Croutons, Black Raisins, Pine Nuts
Pumpkin Seeds, Peanuts, Dried Apricot

DRESSING

(Rotation of 4 Items)

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

Maine Lobster, Hyogo Oyster
Tiger Prawn, Whelk, Whit Clam
Condiments: Cocktail Sauce, House-dipped, Tabasco, Lemon Wedges

APPETISER

Salmon Rillettes and Lobster Salad, Shaved Fennel, Capers
Potatoes, Bacon and Parsley
Lady's Finger, Chili Paste
Mul-Naengmyeon
Korean Cold Noodles in Chilled Broth

JAPANESE

Assorted Maki
Salmon, Tuna, Octopus Sashimi
Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

SIDE STATION

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

Singaporean Rojak, Shrimp Paste Dressing
Prawn Fritters
Chicken Karaage
Ngoh Hiang
Five-spice Chicken Rolls Wrapped in Beancurd Skin, Sweet Sauce

SOUP

Lobster Bisque
Oyster Mee Sua

Assorted Breads and Butter

MAINS

(Rotation of 8 Items)

Fried Egg and Oyster
Asian Greens, Oyster Sauce
Wok-fried Kam Heong Prawn
Seafood Stew
Rosemary Roasted Garden Vegetables
Stir-fried Garlic Clams
Slow-braised Beef
Teochew Braised Duck
Braised Pork, Black Fungus
Slipper Lobster, Black Pepper Sauce
Fried Mantou
Fragrant White Rice

FISH ON LIGHT

(Rotation of 1 Fish)

Sea Bream
Barramundi
Homemade Signature Sauce

PERANAKAN

(Rotation of 5 Items)

Nasi Bunga Telang
Butterfly Blue Pea Flower Coconut Rice
Ayam Buah Keluak
Braised Chicken in Tamarind Gravy
Babi Pongteh
Nyonya-style Braised Pork
Nyonya Chap Chye
Mixed Vegetable Stew
Curry Fish Head
Beef Rendang
Mutton Curry

DIY STATION

Traditional Kueh Pie Tee
Crispy Top Hats, Braised Sweet Turnips, Egg, Prawns and Peanuts

CARVING STATION

(Rotation of 1 Type)
Ayam Panggang, Achar

NOODLES AND PASTA

Lobster Mac and Cheese
Beef Bolognese Pasta
Singapore Laksa, Prawn

BBQ NIGHT

Grilled Pork
Grilled Chicken
Grilled Tiger Prawn
Grilled Garlic Butter Lobster
Baked Cheese Oyster
Sausages
Corn on the Cob

DESSERTS

Individual Desserts

Pulut Hitam Gateau
Lemon Cheesecake
Mango Mousse
Red Velvet
Blueberry Yoghurt
Hazelnut Banana Crumble
Chocolate Indulgence
Caramel Eclair
Vanilla Panna Cotta

Signature

Durian Penganan
Assorted Nyonya Kueh

Live Station

Ice Chendol
Shaved Ice, Pandan Jelly, Coconut and Gula Melaka
Pandan Mochi, Grated Peanut Sugar

Local

Nyonya Bubur Cha Cha

Cheng Teng
Red Bean Soup

Ice Cream and Chocolate Fountain

Selection of 4 Ice Cream Flavours

(Including Durian Ice Cream)

Chocolate Fountain

Chocolate Sauce, Strawberry Syrup

Selection of 4 Toppings

Ice Cream Cone

Seasonal Fresh Fruits

(Rotation of 4 Items)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruits

(Rotation of 2 Items)

Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen