



# INTERNATIONAL LUNCH BUFFET

Saturday, 12.00 p.m. to 2.30 p.m.

78\* per adult, 39\* per child (six to 11 years old),  
inclusive of free-flow coffee and tea

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

## TO START

### SEAFOOD ON ICE

Poached Sea Prawn • Green Mussel • Babylon Snail

Hard-Shell Clam • Purple Half-Shell Scallop

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

### SASHIMI

Salmon • Tuna • Octopus

### SUSHI

California Maki • Spicy Tuna Maki • Furikake Maki

### JAPANESE HOT SELECTION

Karē Chicken on Japanese Rice

*Crispy Seaweed, Spring Onion*

Squid Takoyaki, Mentaiko Mayonnaise

*Bonito Flakes, Spring Onion*

Prawn Tempura, Wasabi Mayonnaise

### D-I-Y SOBA STATION

*Wakame, Inari, Scallion, Fragrant Soy Sauce*

## HOUSE-CURED FISH

Salmon Gravlax • Cured Tuna with Yuzu Soy Sauce, Bonito

## CHARCUTERIE

Beef Pastrami • Mortadella Bologna

Pork Salami • Spicy Chorizo

*Cornichons, Green Olives, Kalamata Olives, Wholegrain Mustard, Silver Onion*

## ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,  
Dried Apricots, Figs and Prunes, Plump Raisins,  
Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,  
Orange Marmalade, Berry Jam, Quince Paste*

## ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Spiced Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush • Marinated Eggplant Verde

Tomato Garlic Confit • Charred Marinated Asparagus

Pita Bread • Extra Virgin Olive Oil

## SOUP

Wild Mushroom Velouté

Wholesome Chinese ABC Soup

## ARTISANAL BREAD

Walnut Cranberry • Green Olive Gruyere • Sourdough

Baguette • Focaccia • Dark Rye • Multigrain

Assorted Bread Rolls

## ON FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flakes

# SALAD

## COMPOUND SALADS

### Smoked Duck & King Oyster Mushroom Salad

Black Fungus, 'Lao Gan Ma' Chilli Crisps

### Sambal Grilled Prawn Salad

Pomelo Salad, Crushed Peanuts

### Spiced Pumpkin Salad

Pickled Onions, Arugula Crisps, Pomegranate, Balsamic Maple Dressing

### Tropical Fruit Salad

Pineapple, Green Mango, Chilli, Lemongrass, Tamarind,  
Lemon & Grapefruit Vinegar

### Orecchiette Pasta Salad

Asparagus, Minted Green Peas, Sun-Dried Tomatoes, Grated Parmesan

## SALAD BAR

### BASE

Yellow Frisee, Arugula,  
Oak Lettuce, Coral Lettuce, Red Chicory

### SUPPLEMENTS

Persian Spiced Gambas, Smoked Chicken, Quail Eggs, Bacon Bits,  
Anchovies, Roasted Maple Pumpkin, Baby Potato, Edamame,  
Broccoli, Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot,  
Artichoke, Kimchi, Beetroot, Sweet Corn, Peas

### HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots,  
Cucumber, Radish, Quail Egg, Mushroom

### GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin  
Orzo with Black Olives and Citrus Chimichurri  
Marinated Barley with Citrus Chickpeas and Marinated Peppers

### DRESSINGS

House-Made Anchovy Caper Dressing,  
House-Made Mango Ranch,  
House-Made Plum Vinaigrette,  
House-Made Sweet Chilli Vinaigrette,  
Passion Fruit Citrus Mayonannise,  
Peri-Peri Dressing, Roasted Sesame, Classic Caesar,  
Honey Mustard, Italian Herbs

# CARVING STATION

## Slow-Roasted Lamb Leg

Pimento & Caper Chimichurri, House-Made Spice Blend

### CONDIMENTS

*Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel*

# TOWN'S TATER TOT POUTINE

## American-Style

*Chilli Con Carne, Cheese Curds, Sour Cream, Fresh Chives*

## Korean-Style

*Shredded Beef Bulgogi, Kimchi Slaw, Crispy Nori*

## Thai-Style

*Spicy Peanut Butter, Kaffir Lime, Thai Chilli, Crushed Peanuts*

# WESTERN DELIGHTS

## Blackened Cajun Salmon

Maple Bacon Jam

## Spicy Chorizo Orzo Casserole

Charred Broccoli Florets

## Argentinean Spiced Spring Chicken

Tarragon Spinach Crème

## SIDES

### Roasted Pumpkin

*Fennel Seeds*

### Cauliflower

*Mornay Sauce and Paprika Dust*

### Roasted Red Skin Potatoes

*Garlic Confit, Rosemary*

### Charred Baby Romaine

*Toasted Pine Nuts and Anchovy Vinaigrette*

## ASIAN DELIGHTS

Aromatic Teochew-Style Braised Duck

Wok-Fried Sambal Squid with Petai

Wok-Seared Black Pepper Beef Udon

Nyonya-Style Soy-Braised Pork Belly

Golden Wok-Fried Chicken

*Tangy Lemon Sauce*

Spicy Prawn Kueh Pie Tee

*House-Made Chilli Sauce*

Braised Tofu with Seasonal Mixed Vegetables

Nasi Goreng Pattaya

## MAKE-YOUR-OWN NOODLE BOWL

### NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles, Kway Teow

### SOUP BASE

Laksa Gravy, Fish Ball Broth

### TOPPINGS

Sea Prawn, Lobster Ball, Hard-Shell Clam, Purple Half-shell Scallop,  
Fish Ball, Fish Cake, Quail Egg, Beansprouts, Cabbage

### CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao, Nai Bai

### CONDIMENTS

Sambal Chilli, Crispy Shallots

## INDIAN SPECIALS

Kerala Prawn Curry

Masala Butter Chicken

Aloo Matar

Saffron Pilaf Rice

*Papadum, Mint Yoghurt*

# Sweet Indulgences

## À LA MINUTE

Nyonya Durian Chendol

Sweet Corn, Red Beans, Gula Melaka, Attap Seeds

## WARM CLASSICS

Raisin Bread & Butter Pudding • Portuguese Egg Tart

## CAKES, TARTS & FLANS

Hazelnut Praline Feuilletine Cake

White Chocolate Pandan Coconut Cake

Dark Chocolate Morello Cherry Cake

Earl Grey Raspberry Cake

Classic Cheesecake

Chocolate Pecan Tart

Apple Tatin

Orange Crème Brûlée

## DESSERT SHOOTERS

Vanilla Panna Cotta with Mixed Berries Compôte

Gula Melaka Crème with Coconut Jelly

## CONFECTIONARY

Milk Chocolate Almonds • Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts • Assorted Macarons

Assorted Pralines and Cookies

## ICE CREAM & SORBET

Chocolate • Vanilla • Strawberry • Matcha • Raspberry

## CHOCOLATE FOUNTAIN

Strawberries, Vanilla Choux, Brownies, Cookies, Marshmallows

## ASSORTMENT OF FRESH FRUITS