

Seafood Dinner Buffet

5 May to 2 July 2023 Dinner (Friday, Saturday and Sunday only) | 6.30pm to 10.00pm \$\$98/adult, \$\$38/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

DRESSING

(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

Oyster
Maine Lobster
Tiger Prawns
Whelks
White Clams
Alaskan King Crab Leg
Snow Crab Leg
Mangrove Crabs

Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedge

APPETISER

Seafood Cocktail Greek Salad (V) Lady Finger, Chili Paste Chilled Soba

JAPANESE

Assorted Sushi and Maki Sashimi Salmon, Tuna, Octopus Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak, Shrimp Paste Dressing Indian Rojak

SOUP

Clam Chowder Chicken Herbal Soup

Assortment of Breads & Butter

MAINS

(Rotation of 7 Types)
Rosemary-scented Roasted Garden Vegetables
Roast Duck, Plum Sauce
Tuscan Beef Stew
Truffle Mushroom Cream Pasta
Beef Bolognese Pasta
Lobster Mac and Cheese
Seafood Stew
Chicken Cacciatore
Roasted Balsamic Mushroom
Baked Pumpkin
Roasted Potato
Homemade Otah
Teriyaki Chicken

FRIED ITEMS

(Rotation of 3 Types)
Fried Chicken
Potato Croquette
Fish Fingers
Garlic Toast
Breaded Prawn
Vietnamese Spring Rolls
Squid Rings

D.I.Y CONDIMENT STATION

Mayonnaise Ketchup Sichuan Chili Sauce Chopped Spring Onion **Chopped Coriander** Chopped Peanut **Chopped Shallot** Fish Sauce Peanut Sauce Chili Flakes Chili Sauce Thai Chili Sauce Chili Padi Minced Garlic Soya Sauce Sambal Chili

Green Thai Chili

PERANAKAN AND LOCAL

(Rotation of 8 Types) Blue Pea Coconut Rice Ayam Buah Keluak Babi Pongteh Nyonya Chap Chye Curry Fish Head Beef Rendang Itek Sio Udang Kuah Nanas Udang Chili Garam Cincalok Egg Omelette Fish Tempura Mutton Curry Braised Pork, Fungus Slipper Lobster, Singapore Chili Sauce Asian Green, Fried Garlic Harlok-style Prawn Curry Flower Crab Herbal Clam Steamed Garlic Prawn Seafood Fried Rice

WHOLE FISH ON LIGHT

Sea Bream, Barramundi Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee & Condiments

CARVING STATION

Roasted Honey Garlic Chicken

NOODLE

Singapore Laksa, Prawn

BBQ NIGHT

Thai-style Pork
Chicken
Tiger Prawn
Garlic Butter Lobster
Baked Scallop with Cheese
Sausages
Corn on the Cob

THE PATTISERIE

Individual Dessert & Cakes

Chocolate Hazelnut Tart
Apricot Gâteau
Tiramisu
Crème Caramel
Osmanthus Longan Jelly
Earl Grey Madeleine
Lemon Pavlova
Soufflé Cheesecake
Strawberry Pudding

Our Signature

Durian Pengat Assorted Malay Kuehs

Live Station

Cendol

Shaved Ice topped with Pandan Jelly, Coconut and Gula Melaka Pandan Gula Melaka Pancake with Coconut Sauce

Local Dessert

Cheng Tng Pulut Hitam Orh Nee

Ice Cream & Chocolate Fountain

4 Types of Ice Cream including Durian Ice Cream
Chocolate Fountain
Chocolate Sauce, Strawberry Syrup & 4 Types of Toppings
Ice Cream Cone

Seasonal Fresh Fruit

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

Whole Fruit

(Rotation of 2 Types)
Pear
Red Apple
Snake Fruit
Mini Mandarin Orange
Mangosteen