



Crab Symphony

DINNER BUFFET

6 March to 30 April 2026

Friday & Saturday | 6.30 p.m. to 10.00 p.m.

1 to 30 May 2026

Thursday, Friday & Saturday | 6.30 p.m. to 10.00 p.m.

108* per adult, 54* per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee, and tea

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

TO START

WELCOME DISH

ONE SERVING PER TABLE

Claypot Kaffir Lime Miso Crab

Fresh Mud Crab, Miso, Kaffir Lime, Creamy Curried Taro,
Toasted Garlic Crisps, Chilli Padi

POACHED SEAFOOD ON ICE

Alaskan King Crab Leg • Snow Crab Leg

Flower Crab • Sea Prawn • Half-Shell Scallop

Black Mussel • Babylon Snail

*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 AND JAPANESE APPETISERS

Local Bibimbap-Style Crab Maki Roll

Crab Otah, Sushi Rice, Kimchi, Seaweed, Ginger, Red Chilli

Crab Chawanmushi

Crabmeat, Shiitake Mushrooms, Japanese Fish Cake, Ikura

Chuka Kurage • Chuka Wakame • Chuka Idako • Chuka Hotate

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

HOUSE-CURED FISH

Whole Salmon

Fish Roe, Cucumber 'Scales'

Smoked Salmon • Smoked Cod • Smoked Tuna

CHARCUTERIE

Prosciutto • Beef Pastrami • Mortadella

Salami Milano • Chicken Ham • Rosette Pur Porc

Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish

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

MAKE-YOUR-OWN TEMPURA BOWL

TEMPURA

Crispy Crab Claw, Sweet Potato, Asparagus,

Enoki Mushroom, Baby Corn, Crabstick

BASE

Japanese Rice

SAUCE

Tonkatsu Sauce, Sesame Yuzu Mayonnaise,

Bonito Lime Chilli Mayonnaise

SOUP

Crab and Corn Chowder Royale

Fish Maw, Crab and Corn Egg Drop Soup

EAST-WEST BREAD COUNTER

Green Olive Gruyere • Ciabatta • Focaccia

Sourdough • Multigrain • Dark Rye • Baguette

Chicken Floss Bun • Pandan Kaya Bun

Peanut Butter Bun • Assorted Bread Rolls

SALAD

TOWN'S DO-IT-YOURSELF CAESAR SALAD

LIVE STATION

Anchovy Fillet, Quail Egg, Baby Romaine Lettuce,
Grated Parmesan, Croutons, Bacon Bits, Classic Caesar Dressing

COMPOUND SALADS

Crab and Prawn Cocktail Salad

Baby Gem Lettuce, Celery, Cherry Tomato, Dill, Marie Rose Dressing

Japanese-Style Potato and Crab Salad

Julienned Cucumber, Ikura, Fresh Chives, Mayonnaise

Crab and Apple Salad

Charred Broccoli Florets, Toasted Pine Nuts, Citrus Vinaigrette

Marinated Seafood Couscous Salad

Pomegranate Seeds, Fennel, Edamame, Coriander

Grilled Octopus Salad

Charred Cauliflower, Piquillo Peppers, Pickled Shallots,
Lime Zest, Orange Vinaigrette

Asian-Style Jellyfish Salad

Glass Noodles, Pomelo, Pea Sprouts, Cherry Tomato,
Crushed Peanuts, Crispy Garlic

SALAD BAR

BASE

Yellow Frisée, Arugula, Locally Farmed Lettuce (Oak, Coral, Crystal)

SUPPLEMENTS

Sea Prawns, Smoked Duck, Daikon, Baby Potato, Pumpkin, Broccoli,
Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot,
Artichoke, Kimchi, Beetroot, Sweet Corn, Peas, Piquillo Pepper

HOUSE-MADE PICKLES

White Turnip, Radish, Plum, Chilli Pineapple, Chilli Jalapeño

GRAINS

Wild Rice with Pomegranate and Plum
Orzo with Sauerkraut and Charred Sweet Corn
Marinated Quinoa with Capers and Courgette Shavings
Kaffir Lime Barley with Chickpeas

DRESSINGS

House-Made Asian Sesame Peanut Butter
House-Made Greek Yoghurt Chipotle
House-Made Sweet Orange
House-Made Honey Mustard
House-Made Mango Ranch

A CELEBRATION OF

Crab

Sweet Chilli Garlic Butter Snow Crab

Snow Crab, Cajun Spices, Sweet Paprika, Tarragon,
Compound Butter, Lemon Wedges

Singaporean Chilli Crab

Mud Crab, Golden Fried Mantou,
Signature Chilli Crab Sauce

Fiery Black Pepper Crab

Mud Crab, Cracked Black Pepper Sauce

Lemak Chilli Api Crab

Mud Crab, Spicy Coconut Broth,
Turmeric Leaves, Kaffir Lime

Thai Red Curry Crab

Mud Crab, Eggplant, Spicy Curry Coconut Broth, Kaffir Lime

Balado-Style Crab

Mud Crab, Aromatic Shallot, Garlic & Green Chilli Padi Blend,
Kaffir Lime, Tamarind

Surf & Turf Mac & Cheese Royale

Lobster Claw, Crabmeat, Spiced Chicken Sausage,
Three-Cheese Blend, Creamy Bechamel Sauce

Malabar Coast Crab Briyani

Mud Crab, Basmati Rice, Spiced Briyani Masala,
Raisins, Toasted Cashew Nuts, Coriander Leaves

Crab Sushi Bake

Crabmeat, Crabsticks, Japanese Rice, Furikake,
Shredded Seaweed, Okonomiyaki Glaze

LIVE STATIONS

Crab Toastie

Crab Patty, Avruga Caviar, Sea Urchin,
Toasted Rye Bread, Fresh Chives, Spiced Cheese Sauce

Mini Crab 'Popcorn'

Furikake, Seaweed, Toasted Sesame Seeds, Hot Honey Drizzle

WESTERN SPECIALITIES

Slow-Braised Beef Cheek

Roasted Heirloom Carrots, Mushroom Sauce

SIDES

Smashed Roasted Potatoes, Rosemary, Garlic

Grilled Broccolini, Anchovy Butter

Charred Cauliflower, Argentinean Spice Rub

Wok-Fried French Bean, X.O. Chilli Sauce

LOCAL FAVOURITES

Yang Zhou Fried Rice

Pork Char Siew, Prawns, Scallions, Crispy Shallots

Golden Chilli Crab Buns

Leek, Oyster Sauce

DO-IT-YOURSELF KUEH PIE TEE

Town's Crab Kueh Pie Tee

Crabmeat, Shredded Truffle Egg, House-Made Pineapple Peanut Shrimp Sauce

Traditional Crab Kueh Pie Tee

Crabmeat, House-Made Chilli Sauce, Fresh Coriander

MAKE-YOUR-OWN NOODLE BOWL

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

CHOICE OF TOPPINGS

Alaskan King Crab, Bamboo Lobster, Sea Prawn, Pork Rib, Lobster Ball, Hard-Shell Clam, Fish Cake, Quail Egg, Bean Curd Puffs, Beansprouts, Cabbage

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots

INDIAN SPECIALS

Chicken Tikka Masala

Yellow Lentil Dhal • Chana Aloo Masala

Papadum Basket • Cucumber Raita • Mango Chutney

Sweet INDULGENCES

À LA MINUTE

Chilli Crab Sundae

*Chilli Crab Gelato, Grape Seed Mantou, Coconut Lime Foam,
Chilli Crab Streusel, Ginger Caramel, Lemongrass Gel, Crab Shell Tuile*

SERVED WARM

Chocolate Pear Frangipane, Vanilla Sauce

Strawberry Rhubarb Crumble

WHOLE CAKES

Coconut Mango Passion Milk Chocolate

Strawberry Shortcake • Earl Grey Strawberry

Hazelnut Praline Crunch • Ondeh Ondeh

Raspberry Lychee Rose Bandung

TARTS & FLANS

Pecan Maple Tart • Chocolate Caramel Tart

Vanilla Crème Brûlée

PETITE TREATS & SHOOTERS

Apple Caramel Vanilla • Morello Cherry Chocolate

Lavender Blueberry Green Tea • Honey Chamomile Peach Vanilla

Chocolate Mousse Raspberry Fudge • Mango Pomelo Pudding

Citrus Panna Cotta • Apple Aloe Vera Jelly

Assorted Pralines, Macarons and Chocolate Dragées

PERANAKAN TREATS

Durian Pengan Shooter • Assorted Nyonya Kueh

ICE CREAM & SORBET

Sweet Chilli Pineapple

Strawberry • Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Cookies, Marshmallows, Choux Puffs, Brownies, Waffle Biscuits