



Lunch Buffet Menu

2 June to 31 August 2025

Monday to Friday | 12.00pm to 2.30pm

S\$68++/adult, S\$28++/child

Saturday, Sunday & Public Holiday

1st Seating: 12:00 – 2:00PM

2nd Seating: 2:00 – 4:00PM

*2-hour dining duration per seating

S\$78++/adult, S\$34++/child

SALAD BAR

(Rotation of 3 Types)

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

WESTERN CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn,
Sweet Corn Kernel, Fava Bean, Cauliflower, Crouton, Black Raisin, Pine Nut
Chickpeas, Black Beans, Pumpkin Seeds, Peanut, Walnut, Cashew Nut

DRESSINGS

(Rotation of 4 Types)

French Vinaigrette, Italian Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Islands Dressing, Honey Mustard Dressing, Goma Dressing,
Extra Virgin Olive Oil, Citrus Oil, Basil Oil, Walnut oil, Avocado Oil, Hazelnut Oil

SEAFOOD ON ICE

Tiger prawns, Whelks, White Clams, Green Mussel

Condiments: Cocktail Sauce, House Dipping Sauce, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Salmon Rillette

Spicy Bean Curd Skin Salad

German Potato Salad

Sichuan Cucumber and Black Fungus Salad

Medley of Seafood Pasta Salad

Greek Salad with Olives, Tomatoes, Cucumber, Feta Cheese

Lady Finger, Chilli Paste

JAPANESE

Assorted Sushi & Maki

Soba Noodles with Condiments

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled 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 taxes.

Menu is subject to changes and rotation



SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Herbal Chicken Soup
Lotus Root and Peanut Soup
Meatball Vegetable Soup
Cream of Cauliflower Soup
Cream of Carrot Soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Bread & Butter

HOT MAINS

(Rotation of 5 Types)

Mushroom and Truffle Cream Pasta
Beef Bolognese Pasta
Seafood Aglio Olio
White Wine Mussel
Seafood Stew
Grilled Chicken with Homemade Sauce
Chicken Bulgogi
Beef Goulash
Beef Meatball
Cauliflower Gratin (v)
Miso and Mirin Roasted Garden Vegetables (v)
Roasted Potato (v)

LOCAL DELIGHT

Assorted Ngoh Hiang
Fried Bee Hoon

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y CONDIMENTS STATION

Ketchup
Sichuan Chilli Sauce
Chopped Spring Onion
Chopped Coriander
Minced Garlic
Minced Ginger
Black Vinegar
Sichuan Pepper Crushed
Peanut Sauce
Chilli Oil
Chopped Peanut

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 taxes.
Menu is subject to changes and rotation



Sesame Seeds
Oyster Sauce
Thai Chilli Sauce
Indonesia Chilli Sauce
Sambal Chilli Sauce
Sesame Oil
Fish Sauce
Chilli Flakes
Chilli Sauce
Red Chilli
Soya Sauce

PERANAKAN & LOCAL

(Rotation of 8 types)

Blue Pea Coconut Rice
Nasi Kunyit
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Clam Masak Lemak
Udang Kuah Nanas
Wok Fried Seashell with Spicy Sauce
Steamed Pork Patty with Salted Fish
Wok Fried Roasted Pork with Leeks
Stir Fry Chicken with Superior Soy Sauce
Steamed Ginger Scallion Chicken
Asian Green with Oyster Sauce

CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

NOODLE STATION

Singapore Laksa, Prawn

THE PATISSERIE

Individual Dessert & Cakes

(Rotation of 6 Types)

Pineapple Upside-Down
Pandan Kaya Cake
Assorted Traditional Butter Cream Cake
Lemon Lime Coconut Gateau
Banana Chocolate Eclair
Pulut Hitam Gateau
Jackfruit Financier
Rose Lychee Short Cake
Mango Sago Pomelo Pudding
Salted Chocolate Panna Cotta

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 taxes.
Menu is subject to changes and rotation



NOT TO BE MISSED SIGNATURE

Assorted Nyonya Kueh
Durian Penganan
Shaved Ice with Condiments

LOCAL DESSERT

(Rotation of 3 Types)
Nyonya Bubur Cha Cha
Cheng Teng
Red Bean Soup
Green Bean Soup
Bubur Jagung

SEASONAL FRESH CUT FRUIT

(Rotation of 3 Types)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit, Grapefruit

SEASONAL WHOLE FRUIT

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