



Crab Symphony **DINNER BUFFET**

4 March to 28 May 2026

Tuesday to Thursday, 6.30 p.m. to 10.00 p.m.

98* per adult, 49* 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

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

Crab Chawanmushi

Crabmeat, Shiitake Mushrooms, Japanese Fish Cake, Ikura

Assorted Maki

Chuka Hotate • Chuka Wakame

Chuka Idako • Chuka Hotate

HOUSE-CURED FISH

Smoked Salmon • 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 • Foccacia

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

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

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
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

LIVE STATIONS

Crab Toastie

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

Mini Crab 'Popcorn'

Furikake, Seaweed, Toasted Sesame Seeds, Hot Honey Drizzle

A CELEBRATION OF

Crab

Sweet Chilli Garlic Butter Snow Crab

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

Singaporean Chilli Crab

Sri Lankan Mud Crab, Golden Fried Mantou,
Signature Chilli Crab Sauce

Fiery Black Pepper Crab

Sri Lankan Mud Crab, Cracked Black Pepper Sauce

Lemak Chilli Api Crab

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

Thai Green Curry Crab

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

Surf & Turf Mac & Cheese Royale

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

Crab Sushi Bake

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

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

WESTERN SPECIALITIES

Slow-Braised Beef Cheek

Roasted Heirloom Carrots, Mushroom Sauce

Herb-Roasted Spring Chicken

Charred Asparagus, Thyme, Roasted Garlic,
Sweet Paprika, Lemon Caper Crème

SIDES

Smashed Roasted Potatoes, Rosemary, Garlic

Grilled Broccolini, Anchovy Butter

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

LOCAL FAVOURITES

Yang Zhou Fried Rice

Pork Char Siew, Prawns, Scallions, Crispy Shallots

Wok-Fried Kam Heong Jumbo Clams

Shredded Ginger, Chilli Padi, Scallions

MAKE-YOUR-OWN NOODLE BOWL

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

CHOICE OF TOPPINGS

Bamboo Lobster, 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

Saffron Basmati Pilaf Rice

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 Pengat Shooter • Assorted Nyonya Kueh

ICE CREAM & SORBET

Sweet Chilli Pineapple

Strawberry • Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Cookies, Marshmallows, Choux Puffs, Brownies, Waffle Biscuits