



TOWN
RESTAURANT & BAR

Heritage
HAWKER
STORIES

VOLUME III

DINNER BUFFET

FRIDAY & SATURDAY

Celebrate Singapore's rich culinary heritage with us.

Enjoy the well-loved signature fare by our two guest hawkers, brimming with the authentic flavours from our local cuisine.

TO-RICOS KWAY CHAP

OLD AIRPORT ROAD FOOD CENTRE (MICHELIN BIB GOURMAND)

Kway Chap (Rice Noodles in Broth)

*Braised Pork Belly, Pork Knuckle, Pork Skin, Pork Stomach,
Bean Curd, Bean Curd Puff, Egg, Chilli Dipping Sauce*

WARONG SEREMBAT SATAY

17 UPPER BOON KENG FOOD CENTRE

Charcoal-grilled Chicken and Beef Satay

Cucumber, Onion, Ketupat, Homemade Peanut Gravy

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE





TO START

SEAFOOD ON ICE

Poached Boston Lobster • Fresh Sea Prawn
Half-shell Scallop • Hard-shell Clam

CONDIMENTS

*Lime Aioli, Pickled Aioli, Garlic Aioli,
Smoky Chilli Dip, Dijonnaise Sauce, Lemon Wedge*

SASHIMI

Salmon • Tuna • Octopus

CONDIMENTS

Pickled Pink Ginger, Wasabi, Shoyu

APPETISERS

Chuka Kurage • Chuka Hotate

COLD NOODLE STATION

CONDIMENTS

*Toasted Sakura Ebi, Wakame, Takuan,
Furikake, Scallions, Fragrant Soy Sauce*

UNDER THE HEATING LAMP

Tori Karaage (Deep-fried Chicken)

Ebi Fry (Deep-fried Shrimp)

CONDIMENTS

Hot Spicy Sauce, Miso Mayonnaise Dipping Sauce

ONE-BOARD GRAZING TABLE


CHARCUTERIE

Whole Prosciutto • Beef Salami • Mortadella
Smoked Chicken • Smoked Duck • Rosette Pur Porc

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Honeycomb on Stand, Fresh Grapes, Figs, Strawberries
Assorted Crackers, Jam, Nuts, Dried Fruits*



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SOUP OF THE DAY

Itek Tim (Salted Vegetable Duck Soup)

BREAD COUNTER

Chicken Floss • Pandan Kaya • Sourdough • Multigrain
Dark Rye • Baguette • Green Olive Gruyere
Assorted Bread Rolls

SALAD

TUNA TATAKI POKE

LIVE STATION

*Organic Wild Rice, Ikura Caviar, Spicy Guacamole,
Corn, Takuan, Tangy Soy Dressing*

COMPOUND SALADS

Mixed Seafood with Celery, Fennel, Green Mango Dressing
Sea Prawn with Pomelo, Thai Coriander, Chilli Dressing, Mint
Vietnamese Lemongrass Vermicelli with
Shredded Pork, Chilli Lime
Creamy Curried Potato with Red Onion, Scallions
Poached Chicken Asian Slaw
Cucumber and Cabbage Kimchi

SALAD IN PARMESAN WHEEL

BASE

Kale, Romaine, Coral Lettuce, Radicchio, Arugula

TOPPINGS

Sea Prawn, Grilled Chicken, Quail Egg, Anchovy,
Sweet Potato, Baby Potato, Squash, Grilled Zucchini, Grilled Eggplant,
Broccoli, Cherry Tomato, Beetroot, Cucumber, Carrot, Piquillo Pepper,
Artichoke, Olives, Gherkins, Fava Bean, Sweet Corn, Capsicum,
Red Onion, Bacon Bits, Croutons

DRESSINGS

Passion Fruit & Mango, Manuka Honey & Yuzu,
Sweet Mustard, Classic Caesar, Italian, Miso

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LIVE STATION

Town Laksa with Boston Lobster

Thick Rice Vermicelli, Half Boston Lobster, Coconut Broth, Fish Cake, Quail Egg, Beansprouts, Bean Curd Puff, Laksa Leaf

CONDIMENTS

Sambal Chilli, Red Cut Chilli, Crispy Fried Shallots, Crispy Pork Lard, Chilli Powder

ASIAN DELIGHTS

Oven-baked MSC-certified Salmon Fillet with
Korean Gochujang Glaze

Wok-fried Kam Heong Mud Crab

Spicy Chilli Fresh Hard-shell Clam

Poached Sea Prawn in Chinese Herbal Broth

Teochew Preserved Radish Barramundi Fillet

Grilled Whole Squid Skewer with Szechuan Chilli, Cumin

Wok-fried Hot & Numbing Beef Fillet

Steamed Pork Ribs with Yellow Bean Paste

Asian Spices Chimichurri Soy-glazed Baby Chicken

Ayam Buah Keluak (Nyonya Black Nut Chicken)

Stewed Pumpkin with Sweetened Lotus Seed

XO Fried Rice with Vegetables

INDIAN SPECIALS

Sustainably Sourced Barramundi Masala Curry

Murgh Tikka Masala

Dal Tadka

ACCOMPANIMENTS

Biryani Rice, Naan, Papadam, Mango Chutney, Pachranga Pickles

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SWEET INDULGENCES

LIVE STATION

Nyonya Durian Chendol

SERVED WITH

*Coconut Milk, Sweet Corn, Attap Seed, Red Bean,
Gula Melaka Syrup*

WARM

Pulut Hitam with Coconut Cream

Pandan Kaya Egg Tart

CAKES & TARTS

Royal Charlotte • Gianduja Mocha

Crunchy Peanut Chocolate • Ondeh-Ondeh

Coconut Lime • Fromage Blanc Strawberry

Hazelnut Praline Lemon • Cassis Chestnut

Ivory Framboesia • Mango Jivara

SHOOTERS

Durian Pengat • Nyonya Trifle • Kopi Goat Milk 'Tiramisu'

ASSORTMENT OF NYONYA KUEH

ICE CREAM

Jackfruit • Thai Milk Tea • Pulut Hitam • Matcha Green Tea

With a selection of six toppings

YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookie, Macaron, Churro,
Strawberry, Pineapple, Melon, Watermelon, Grape*