

TRULY SINGAPORE FLAVOURS SEAFOOD BUFFET

Explore our selections from Seafood on Ice, The Salad Bar, The Carving Table, The Local Favourites, Japanese Counter and Desserts.

Available for dinner on Thursdays – Saturdays, lunch on Sundays

Dinner: 6pm to 9:30pm | Lunch: 12pm to 2:30pm

\$128 per adult | \$38 per child (7 to 12 years of age)

Menu items are subject to changes according to availability.

All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

For reservations and enquiries, please call +65 6311 8195 or email cafe.mosaic@carltonhotel.sg

SEAFOOD ON ICE

Freshly Shucked Oyster, Cold Crab Leg, Black Mussel, Poached Prawn, Crayfish

COLD ENTREE (on rotational basis)

- A** Apple Salad with Greek Yogurt
Pesto Chicken Chipolata Pasta
Melon & Prawn Salad with Sesame Goma Dressing
Tuna Flake with Mixed Bean Salad
- B** Healthy Fruit Salad with Peach Vinaigrette
Pesto Chicken Chipolata Pasta
Spicy Seafood Glass Noodle Salad
Mixed Bean Ragout Salad
- C** Coleslaw with Dried Fruits Salad
Shredded Chicken Pasta Salad
Chunky Potato Salad with Sweet Mustard Relish
Mild Spicy Jelly Strip Fish Salad

THE SALAD BAR

- Choice of Greens:** Romaine Lettuce, Mixed Green, Red Chicory
- Choice of Accompaniments:** Cherry Tomato, Kidney Bean, Corn Kernel, Onion, Crouton
Celery, Chick Pea, Mandarin Orange Wedge, Cucumber
- Choice of Sauces & Condiments:** Thousand Island, Caesar Dressing, Herb Vinaigrette,
Balsamic & Olive Oil

JAPANESE COUNTER

- Handmade Assorted Sushi & Maki Roll
- Salmon Sashimi, Tako Sashimi & Tuna Tataki
- Choice of Sauces & Condiments:** Shoyu, Wasabi, Gari

CHEF'S SOUP

Oriental Soup of the Day

Western Soup of the Day

Served with: Soft & Hard Roll

Choice of: Butter or Margarine

SINGAPORE SNACKS

Prawn Cracker

Papadum

Melinjo Nut Cracker

Mantou

THE LOCAL STALL (on rotational basis)

A Singapore Rojak *Tau Pok, You Tiao, Cucumber, Sweet Turnip, Bean Sprout*

B Fruits Rojak *Apple, Pineapple, Green Apple, Tau Pok, You Tiao*

C Gado Gado *Egg, Long Bean, Cucumber, Tempeh, Cabbage*

THE CARVING TABLE

Slow-Roasted Pepper Crusted Beef

Fried Carrot Cake

Choice of Accompaniments:

Mint Jelly, Grain Mustard, Jus

NOODLE STATION (on rotational basis)

A Laksa & Prawn Noodle *Egg, Prawn, Fish Cake, Morning Glory, Bean Sprout*

B Mee Siam & Fish Ball Noodle *Egg, Shrimp, Garlic, Chive, Bean Sprout*

C Laksa & Chicken Noodle
Egg, Shredded Chicken, Cucumber, Fish Cake

BEVERAGE

Free Flow Herbal Tea

Selection of Coffee or Tea

50% off for house wines by the bottle, chilled juices, Tiger Beer and soft drinks

HOT MAINS (on rotational basis)

A Honey Glazed Chicken
Wok-fried Prawn with Capsicum & Leek
Fried Fish with Mala Sauce
Fisherman's Catch Omelette
Sambal Sotong
Fried Sin Chew Bee Hoon
Lotus Seed Rice
Scallop with Soya & Garlic Flake
Crayfish in Nonya Curry
Fresh Seasonal Vegetable of the day

B Baked Thai BBQ Chicken
Wok-fried Squid with X.O Sauce
Wok-fried Prawn with Capsicum & Leek
Steamed Fish with Black Bean Sauce
Kimchi Omelette
Hong Kong Noodle
Yang Chow Fried Rice
Scallop Au Gratin
Singapore Chili Crayfish
Stir-fry Fresh Vegetable of the Day

C Baked BBQ Chicken
Assorted Ngoh Hiang
Steamed Fish in Hot Bean Sauce
Japanese Omelette
Thai Curry Squid
Braised Ee Fu Noodle
Yellow Ginger Rice
Scallop X.O Sauce
Black Pepper Crayfish
Stir-fry Fresh Vegetable of the Day

DESSERTS

Red Velvet
Chocolate Ganache
Chocolate Mousse
Cheese Cake
Kaya Layer Cake
Banana Cake
Mango Pudding
Hot Dessert of the Day
Seasonal Fresh Fruit
Mini Ice Cream Cup