



Lunch and Dinner Buffet Menu

6th February 2023 to 2nd April 2023

Lunch | 12.00pm to 2.30pm

S\$68++/Adult, S\$28++/Child

Dinner (Monday to Wednesday) | 6.30pm to 10.00pm

S\$78++/Adult, S\$32++/Child

BOUTIQUE SALAD BAR

(Rotation of 3 Items)

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

CONDIMENTS

(Rotation of 4 Items)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn, Fava Bean, Cauliflower, Croutons, Black Raisins, Pine Nuts
Pumpkin Seeds, Peanuts, Dried Apricot

DRESSING

(Rotation of 4 Items)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Island, French Dressing, Goma Dressing, Extra Virgin Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Tiger Prawn, Whelk, White Clam

Condiments: Cocktail Sauce, House-Dipped, Tabasco, Lemon Wedges

APPETISER

Salmon Rillettes, Shaved Fennel, Capers

Potatoes, Bacon and Parsley

Lady's Finger, Chilli Paste

Mul-Naengmyeon

Korean Cold Noodles in Chilled Broth

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

JAPANESE

(Dinner Only)

Assorted Maki

Salmon, Tuna, Octopus Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

SIDE STATION

Singaporean Rojak, Shrimp Paste Dressing

Prawn Fritters

Chicken Karaage

Ngoh Hiang

Five-Spice Chicken Rolls wrapped in Beancurd Skin, Sweet Sauce

GRILLED

Thai-Style Pork Collar, Pickles (Lunch)

Chicken Satay, Condiments, Peanut Sauce (Dinner)

SOUP

Cream of Potato Leek Soup

Herbal Chicken Soup

Assorted Breads and Butter

MAINS

(Rotation of 8 Items)

Fried Nam Yu Pork

Fried Pork, Fermented Beancurd

Asian Greens, Oyster Sauce

Wok-Fried Kam Heong Prawn

Seafood Stew

Rosemary Roasted Garden Vegetables

Stir-Fried Garlic Clams

Tuscan Beef Stew

Teochew Braised Duck

Braised Pork, Black Fungus

Chinese Barbequed Chicken

Slipper Lobster, Singapore Chilli Crab Sauce

Fried Mantou

Fragrant White Rice

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

FISH ON LIGHT

(Rotation of 1 fish)

Sea Bream

Barramundi

Homemade Signature Sauce

PERANAKAN

(Rotation of 5 Items)

Nasi Bunga Telang

Butterfly Blue Pea Coconut Rice

Ayam Buah Keluak

Braised Chicken in Tamarind Gravy

Babi Pongteh

Nyonya-Style Braised Pork

Nyonya Chap Chye

Mixed Vegetable Stew

Curry Fish Head

Beef Rendang

Mutton Curry

DIY STATION

Traditional Kueh Pie Tee

Crispy Top Hats, Braised Sweet Turnips, Egg, Prawns and Peanuts

CARVING STATION

(Rotation of 1 type)

Ayam Percik, Achar

NOODLES AND PASTA

Truffle Mushroom Cream Pasta

Beef Bolognese Pasta

Singapore Laksa, Prawn

BBQ NIGHT

(Dinner Only)

Thai-Style Pork

Korean-Style Marinated Chicken

Garlic Butter Tiger Prawn

Scallops

Sausages

Corn on the Cob

DESSERTS

Individual Desserts

Pulut Hitam Gateau

Lemon Cheesecake

Mango Mousse

Red Velvet

Blueberry Yoghurt

Hazelnut Banana Crumble

Chocolate Indulgence

Caramel Eclair

Vanilla Panna Cotta

Signature

Durian Pengan

Assorted Nyonya Kueh

Live Station

Ice Chendol

Shaved Ice, Pandan Jelly, Coconut and Gula Melaka

Pandan Mochi, Grated Peanut Sugar

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

Local

Nyonya Bubur Cha Cha

Cheng Teng

Red Bean Soup

Ice Cream and Chocolate Fountain

Selection of 4 Ice Cream Flavours

(Including Durian Ice Cream)

Chocolate Fountain

Chocolate Sauce, Strawberry Syrup

Selection of 4 Toppings

Ice Cream Cone

Seasonal Fresh Fruit

(Rotation of 4 Items)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Items)

Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen