

FESTIVE WEEKEND BUFFET

WITH ASIAN LIVE STATIONS & FESTIVE DESSERTS

Every Saturday, Sunday Lunch 12pm - 2.30pm
Every Friday, Saturday Dinner 6pm - 10.30pm

Lunch - \$68 per adult | \$40.80 per child
Dinner - \$88 per adult | \$52.80 per child

CHILLED APPETIZER SELECTION

Smoked Norwegian Salmon with Capers, Onions and Lemon
Smoked Duck with Fresh Fruit in Thai Dressing
Chilled Marinated Jelly Fish Flower with Soya Dressing
Drunken Chicken Roll

SEAFOOD ON ICE (DINNER ONLY)

Snow Crab Legs
Tiger Prawns
Black Mussels
Clams

Condiments: Lemon Wedges, Cocktail Sauce, Garlic Chili Dip and Tabasco Sauce

SALAD

Romaine Lettuce /Mesclun Salad
Parmesan Cheese, Croutons, Carrot, Cherry Tomato, Cucumber and Black Olives
with Ranch Dressing, Balsamic Vinaigrette, Honey Mustard Dressing

CHARCUTERIE BOARD

Assortment of Chef's Choice European Cheeses and Cold Cuts
With Condiments

JAPANESE STATION

Assorted Sushi and Maki
with Condiment

HEARTY SOUP

Soup Of The Day

INDIAN FOOD

Butter Chicken with Naan

ASIAN DELIGHTS

Chicken Satay with Condiments

Chili Crab Meat with Mantou

Traditional Rojak

NOODLE STATION

Mee Siam

Prawn, Tau Pok, Boiled Egg, Chinese Chives

TAIWAN PORRIDGE SPECIALS

Century Egg with Preserved Ginger

Taiwan Sausage

Crispy Fish Skin with Salted Egg and Pork Floss

Fried Omelette with Chye Poh

Wok Fried Turkey Breast with Dried Chili

Braised Beancurd with Chicken and Salted Fish

Braised Pork Belly in Dark Soya Sauce

Wok-fried Beef with Spring Onion and Ginger

Dry-Braised Prawn Balls in Sichuan Style

Stir-fried Nai Bai with Garlic

Rice Porridge with Sweet Potato

DESSERTS

Lingonberry Crumble

American Cheesecake

Mini Portuguese Egg Tart

Ondeh Ondeh

Raspberry Pudding

Christmas Chocolate Log Cake

Festive Fruit Cake

Seasonal Fruit Platter

Ice Cream of the Day

Local Dessert of the Day (HOT)