

November Buffet Lunch and Dinner

Lunch (Monday to Sunday): 12pm to 2.30pm \$\$68++/Adult, \$28++/Child Dinner (Monday to Thursday): 6.30pm to 10pm \$\$78++/Adult, \$\$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, Crayfish Condiments: Cocktail Sauce, House-Dipped, Tabasco, Lemon Wedges

APPFTISER

Bocconcini Salad with Tomato Dressing and Baby Arugula Lady's Finger with Chilli Paste Creamy Potato Salad with Smoked Bacon and Chopped Parsley Mul-Naengmyeon

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 with Shrimp Paste Dressing

Prawn Fritters

Chicken Karaage

Ngoh Hiang

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

GRILLED

Chicken Satay with Condiments and Peanut Sauce

SOUP

Cream of Pumpkin Soup Herbal Chicken Soup

Assorted Breads and Butter

MAINS

(Rotation of 8 Items)

Fried Nam Yu Pork

Fried Pork with Fermented Beancurd

Fried Prawns with Almond Flakes, Chicken Floss, and Crispy Rice

Asian Greens with Oyster Sauce

Slow-Braised Beef

Har Cheong Gai

Fried Chicken with Shrimp Paste

Wok-Fried Black Pepper Prawn

Sambal Clams

Roasted Chicken with Char Siew Sauce

Wok-Fried Roasted Pork with Leeks

Pig Trotters in Vinegar

Slipper Lobster with Singapore Chilli Crab Sauce (Dinner)
Fried Mantou (Dinner)
Fragrant White Rice

FISH ON LIGHT

(Rotation of 1 fish)
Sea Bream
Stingray
Barramundi
Served with 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

Kueh Pie Tee

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

CARVING STATION

Roasted Rendang Chicken

NOODLES AND PASTA

Creamy Mushroom Pasta Beef Bolognese Pasta Singapore Laksa with Prawn

BBQ NIGHT

(Dinner Only)
Grilled Mala Pork
Grilled Chicken
Grilled Tiger Prawn
Cheese Baked Scallops
Sausages
Corn on the Cob

DESSERTS

Individual Desserts

Green Tea Chestnut Cake
Marshmallow Brownie
Layered Mango Mousse Cake
Vanilla Panna Cotta
Sesame Cranberry Gateau
Hazelnut Banana Crumble
Pistachio Apricot Choux Puff
Caramel Eclair
Lemon Cheese Tart

Signature

Durian Pengat Assorted Nyonya Kueh

Live Station

Ice Chendol Shaved Ice Topped with Pandan Jelly with Coconut and Gula Melaka Fruit Fritters

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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