



Dinner Feast Buffet

TO START

Seafood on Ice

Poached Sea Prawns, Half Shell Scallop,
White Clam, Flower Crab, Green Mussels
Condiments: Lemon Wedges, Calamansi, Lime Dip,
Cocktail Sauce, Tabasco, Tamarind Green Mango Salsa,
Shallot Mignonette

Smoked Fish

Smoked Salmon, Smoked Mackerel

COMPOUND SALAD

Creamy Potato Salad

Turkey Bacon, Raisins, Parsley

Mexican Mixed Bean Salad

Shredded Chicken with Pomelo
Cilantro and Chilli Dressing

Tom Yum with Beef

Asian Herbs, Vermicelli

Healthy Salad Bar

Romaine, Mesclun, Arugula

Butternut Pumpkin, Beetroot, Cherry Tomato,
Feta Cheese, Cucumber, Marinated Olive with
Quinoa and Parsley, Wild Rice and Cranberry,
Pearl Barley and Walnut

Dressing: Italian Dressing, Thousand Island Dressing,
Roasted Sesame Dressing, Caesar Dressing
Organic Extra Virgin Olive Oil, Avocado Oil, Vinegar

SOUP OF THE DAY

CHEF'S CHOICE

Local-inspired Flavours

Western Specials

BUTCHER'S BLOCK

Charcuterie

Salami Milano, Beef Pastrami, Turkey Ham
Cornichons, Capers Berries, Pickled Onion,
Dijon Mustard, Celery Stick

Artisanal Bread

Sourdough, Ciabatta,
Focaccia, Multigrain, Baguette

PASTA STATION

CHOICE OF PASTA

Spaghetti, Penne or Linguine

CHOICE OF SAUCE

Pomodoro Basil, Mushroom Cream,
Beef Bolognese

JAPANESE OMAKASE MAKIMONO

Sashimi *Salmon, Tuna, Tako*

Chuka Idako *Seasoned Baby Octopus*

Chuka Wakame *Seasoned Sesame Seaweed Salad*

Yakitori or Takoyaki

Gyoza

INDIAN & ASIAN SPECIALS

Saffron Pilaf Rice

Papadam, Pickled Lime and Mango

Seafood Char Kway Teow

Steamed Fish

Preserved Radish, Superior Soy Sauce

Black Pepper Beef Fillet

Bell Pepper, Onion

Broccoli with Wolfberry

Egg White Sauce

Singapore Laksa

Silky Rice Noodles, Quail Egg, Fish Cake,
Sea Prawn, Tau Pok, Spicy Coconut Broth

LOCAL SIGNATURES

Nasi Lemak

Fried Chicken, Hard Boiled Egg, Achar,
Cucumber, Crispy Peanut, Ikan Bilis,
Sambal Petai Prawn, Sambal Quail Egg

OR

Town's Signature Chicken Rice

Tender-poached or Roasted Chicken
Fragrant Rice, Cucumber, Dark Soy Sauce,
House-made Chilli, Ginger

Kueh Pie Tee

Poached Prawn, Chilli Sauce, Coriander

Spicy Chilli Crabmeat

Crispy Mantou

CHEESE BOARD

Assortment of International Cheeses

Almond, Cashew Nuts, Dried Fig,
Dried Apricot, Grapes, Orange Marmalade,
Red Cherry Jam, Crackers

WESTERN DELIGHTS

Spiced Lamb Stew
Herbs, Onion, Parsnip

Pan-fried Pork Belly
Mushroom, Mustard Cream

Oven-baked Halibut
Corn Succotash, Ginger, Crustacean Sauce

Roasted Potato & Corn on the Cob
Zucchini, Bell Pepper, Onion

CARVING STATION

Peruvian Spices and Mustard Rub
Beef Striploin

Vanilla Bean, Hoisin Jus, Barbecue Sauce
Horseradish, Dijon Mustard,
Béarnaise Sauce

OR

Cajun Spices, Herbs and
Truffle-roasted Chicken

Spicy Chipotle Sauce, Barbecue Sauce
Horseradish, Dijon Mustard,
Béarnaise Sauce

THE PIZZA CORNER

Cheesy Tortellini
Broccoli Gratin

Spicy Salami Pizza
Bell Pepper, Onion, Chipotle Sauce

Prima Vera Pizza

Baked Mac & Cheese
Herbs Crumb

SWEET INDULGENCES

Honey Mascarpone Mousse

Pecan Maple Tart

Raspberry Financier

Strawberry Shortcake

Vegan Raspberry Chocolate Fudge

Cherry Almond Tart

Black Sesame Yuzu Swiss Roll

Assorted Macarons

Ice Cream & Sorbet
Strawberry, Vanilla, Chocolate,
Raspberry Sorbet

Tropical Fruit Platter
Selection of Fresh Cut Fruits