



Festive Lunch Buffet Menu

November

Monday to Sunday | 12.00pm to 2.30pm

S\$68*/adult, S\$28*/child

BOUTIQUE SALAD BAR

(Rotation of 3 Types)

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

CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

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

SEAFOOD ON ICE

Tiger Prawns, Baby Lobster, Whelks, White Clams, Green Mussel
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 3 Types)

Mala Chicken Salad
Sesame Jelly Fish Salad
Waldorf Salad
Black Fungus Salad (v)
Lady Finger, Chili Paste
Chilled Soba

Please advise us of any dietary requirements including potential reactions to allergens.

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Menu is subject to changes and rotation

JAPANESE

Assorted Sushi & Maki

Condiments: Kikkoman, Wasabi, Pickle Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Cream of Leek and Potato

Cream of Pumpkin Soup

Cream of Corn Soup

Sichuan Style Hot and Sour So

Chicken Herbal Soup

Assortment of Breads & Butter

MAINS

(Rotation of 5 Types)

Harissa Braised Beef

Mussel with White Wine & Garlic Sauce

Seafood Cioppino

Chicken Stroganoff

Garlic Butter Baked Chicken

Truffle and Mushroom Pasta

Beef Bolognese Pasta

Roasted Potato

Rosemary-scented Roasted Garden Vegetables

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken

Potato Croquette

Fish Finger

Breaded Prawn

Vietnamese Spring Roll

Squid Ring

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D.I.Y CONDIMENTS STATION

Mayonnaise
Ketchup
Sichuan Chili Sauce
Chopped Spring Onion
Chopped Coriander
Fish Sauce
Peanut Sauce
Chili Flakes
Chili Sauce
Red Chili
Soya Sauce
Sambal Chili

PERANAKAN & LOCAL

(Rotation of 8 Types)
Blue Pea Coconut Rice
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Beef Rendang
Fish Tempura
Itek Sio
Udang Kuah Nanas
Udang Chilli Garam
Cincalok Egg Omelette
Asian Green, Fried Garlic
Ginger and Rice Wine Clam
Glutinous Rice with Mushroom & Chestnut
Crispy Nan Ru Pork Belly

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

(Rotation of 1 Types)
Singapore Laksa, Prawn
Prawn Noodle Soup
Mee Siam

THE PATISSERIE

Individual Desserts & Cakes

(Rotation of 6 Types)

Coconut Pineapple Snowy Ball
Classic Strawberry Cheese Cake
Swiss Chocolate Citrus Log
Gingerbread Cream Cake
Red Velvet Swiss Roll
Black Forest Cake
Chocolate Mint Reindeer
Mont Blanc Yogurt Cake
Honey Spice Pana Cotta
Chia Seed Strawberry Pudding

Our Signature

Durian Pengat
Shaved Ice with Condiments
Assorted Malay Kueh
Chocolate Fountain with Condiments

Local Dessert

Cheng Teng
Nyonya Bubur Cha Cha
Red Bean Soup

Seasonal Fresh Fruit

(Rotation of 4 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Types)

Pear, Red Apple, Plum, Mandarin Orange Mini, Longan, Banana

Drinks of the Day

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Festive Dinner Buffet Menu

November

Monday to Sunday | 6.30pm to 10.00pm

S\$78*/adult, S\$32*/child

BOUTIQUE SALAD BAR

(Rotation of 3 Types)

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

CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

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

SEAFOOD ON ICE

Oysters, Tiger Prawns, Baby Lobster, Whelks, White Clams, Green Mussel
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Roasted Turkey and Brussels Sprout Salad
Seafood Cocktail
Couscous and Cranberry Salad
Tamago with Mentaiko Emulsion
Lady Finger, Chili Paste
Chilled Soba

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JAPANESE

Assorted Sushi & Maki
Salmon, Tuna, and Octopus Sashimi
Condiments: Kikkoman, Wasabi, Pickle Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Cream of Leek and Potato
Cream of Pumpkin Soup
Chicken Chowder & Corn
Meatball Soup
Vegetable Soup
Assortment of Breads & Butter

CARVING STATION

Roasted Grain Fed Beef Striploin
Mustard, Natural Jus

MAINS

(Rotation of 5 Types)

Harissa Braised Beef
Mussel with White Wine & Garlic Sauce
Seafood Cioppino
Chicken Stroganoff
Garlic Butter Baked Chicken
Truffle and Mushroom Pasta
Beef Bolognese Pasta
Roasted Potato
Rosemary-scented Roasted Garden Vegetables

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken
Potato Croquette
Fish Finger
Breaded Prawn
Vietnamese Spring Roll
Squid Ring

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Ketchup
Sichuan Chili Sauce
Chopped Spring Onion
Chopped Coriander
Fish Sauce
Chili Flakes
Chili Sauce
Red Chili
Soya Sauce
Sambal Chili

PERANAKAN & LOCAL

(Rotation of 8 Types)

Blue Pea Coconut Rice
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Fish Tempura
Itek Sio
Udang Kuah Nanas
Udang Chilli Garam
Cincalok Egg Omelette
Asian Green, Fried Garlic

WHOLE FISH

Duo Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

(Rotation of 1 Type)

Singapore Laksa, Prawn
Prawn Noodle Soup
Mee Siam

BBQ NIGHT

Ras El Hanout Pork
Chicken
Tiger Prawn
Sausages
Corn on the Cob

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THE PATISSERIE

Individual Desserts & Cakes

(Rotation of 6 Types)

Coconut Pineapple Snowy Ball
Classic Strawberry Cheese Cake
Swiss Chocolate Citrus Log
Gingerbread Cream Cake
Red Velvet Swiss Roll
Black Forest Cake
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Our Signature

Durian Pengat
Assorted Malay Kueh
Shave Ice with Condiments
Chocolate Fountain with Condiments

Local Dessert

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Nyonya Bubur Cha Cha
Red Bean Soup

Seasonal Fresh Fruit

(Rotation of 4 Types)

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