

# Buffet Dinner

	Sun to Thurs	Fri & Sat
Adult	80++	90++
Child (Aged 6 — 12 years)	42++	48++

## Appetisers

-  Popiah — Braised Turnip, Black Tiger Prawn, Peanut, Cage-free Eggs, Bean Sprouts, Lettuce, Chilli Sauce
- Rojak — Local Fruits, Fried Bean Curd, Crispy Dough Fritter, Peanut, Prawn Paste
- Gado-gado — Local Vegetables, Rice Cake, Cage-free Eggs, Tempeh, Tofu, Bean Sprouts, Peanut Sauce

## Seafood on Ice

Tiger Prawn, Mussels, Clams, Half Shell Scallops, Green Chilli Dip, Cocktail Sauce, Lemon Slipper Lobster *(only available on Fri & Sat)*

## Mezze

Fattoush — Cucumber, Lettuce, Tomato, Capsicum, Mint Leaves, Red Radish, Lemon Juice, Olive Oil  
Baba Ghanosh — Eggplant, Tahini Paste, Yoghurt, Lemon, Olive Oil  
Hummus, Pita Bread — Mashed Chickpea, Tahini Paste, Lemon, Salt, Paprika, Olive Oil  
Feta Cheese Salad — Feta Cheese, Cucumber, Tomato, Onion, Lemon Juice, Olive Oil  
Warak Enab — Grapes Leaves, Arabic Flavoured Rice, Raisin, Assorted Olives, Pickles






## Malay

- Nasi Putih — Steamed Organic Fragrant White Rice
- Beef Rendang — Braised Australian Beef, Lemongrass, Coconut Cream, Grated Coconut
- Ayam Buah Keluak — Braised Chicken, Blue Ginger, Black Nut
- Opor Ayam — Braised Chicken Thigh, Opor Sauce, Coconut Cream, Turmeric Leaves
- Kambing Sambal Hijau — Stir-fried Lamb, Green Chili Sambal, Lemongrass
- Udang Berlada — Stir-fried Tiger Prawn, Homemade Sambal Chili, Spring Onion
-  Sotong Masak Hitam — Stir-fried Squid, Squid Ink, Green Chili Paste
-  Ikan Asam Pedas — Braised Local Fish, Chili Paste, Tamarind, Ginger Flower, Kesom Leaves
-  Sambal Ikan Bilis Kachang — Stir-fried Anchovies, Peanut, Sambal Onion
- Sayur Lodeh — Braised Assorted Vegetables, Long Beans, Dried Shrimp

## BBQ

Charcoal Grilled Satay: Chicken, Mutton, Beef  
Condiments — Rice Cake, Cucumber, Onion, Peanut Sauce  
Udang Bakar — Grill Tiger Prawn, Malay Spices, Beef steak *(only available on Fri & Sat)*  
Sayap Ayam Bakar — Chicken Wing, Kichap Manis, Chilli, Spices  
Otah-otah — Mackerel Fish Cake in Banana Leaf, Chilli, Spices  
Condiments — Sambal Belachan, Achar, Kichap Manis, Sambal Tumis, Keropok Udang

## Chinese

- Double Boiled Chicken Soup — Sea Cucumber, Dried Scallop, Chinese Mushroom, Wolfberries, Red Dates
-  Fried Carrot Cake — White Turnip, Preserved Vegetables, Cage-free Eggs, Sustainable Tiger Prawns, Garlic
-  Braised Ee Fu Noodles — Sustainable Tiger Prawn, Straw Mushroom, Yellow Chives, Bean Sprouts, Oyster Sauce
- Wok-fried Mud Crab — Salted Egg Yolk, Chilli, Curry Leaf
-  Wok-fried Sustainable Tiger Prawn — Asparagus, Carrot, Mushroom, Black Fungus, Oyster Sauce
-  Crispy Local Fish — Superior Soya Sauce, Chinese Parsley
- Wok-fried Chicken — Leek, Dried Chilli, Szechuan Pepper, Szechuan Pepper Oil, Spicy Bean Paste
-  Braised Broccoli — Crabmeat, Ginger, Egg Gravy

To ensure a well-curated dining experience, our menu is updated regularly and selections may vary from time to time.



Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)



Vegetarian  
May contain egg and dairy

STRAITSKITCHEN

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## Chinese

### BBQ

Signature Roasted Duck

Signature Hainanese Chicken Rice — Poached Chicken, Roasted Chicken

**Condiments** — Home-made Chilli and Garlic Sauce, Minced Ginger, Superior Dark Soy Sauce, Cucumber, Tomato, Plum Sauce

### Noodles

Choice of Broth: Laksa, Rich Prawn or Chicken

Choice of Noodles: Flat Noodles, Laksa Noodles, Rice Vermicelli, Yellow Noodles

Choice of Protein: Fish Balls, Fish Cake, Black Tiger Prawn, Prawn & Chicken Dumpling, Shredded Chicken

Choice of Organic Vegetables, Bean Sprouts, Black Fungus, Shitake Mushroom

**Condiments** — Chilli Padi, Pickled Green Chilli, Fried Shallots, Chopped Laksa Leaves, Light Soy Sauce


## Indian

### Tandoori

Tandoori Murgh Kebab — Chicken Thigh, Yoghurt, Cashew Nuts, Spices

Tandoori Gosht Kebab — Lamb, Yoghurt, Ginger, Chilli, Garlic, Spices

 Tandoori Machi — Barramundi, Yoghurt, Cashew Nuts, Spices

 Tandoori Mila Jula Kebab — Crab Meat, Fish, Prawn, Yoghurt, Cashew Nuts, Spices

 Tandoori Hara Gobi — Broccoli, Yoghurt, Spices, Cashews, Chilli

 Tandoori Achari Paneer Tikka — Cottage Cheese, Yoghurt, Cashew Nuts, Pickles, Spices

### Curries

Murgh Makhani — Chicken, Tomatoes, Butter, Cream, Spices

Gosht Masala — Lamb, Onions, Tomatoes, Chilli, Spices

 Maccher Jhol — Sustainable Fish, Onions, Tomatoes, Coconut Cream, Spice

 Jhinga Mirch Curry — Sustainable Prawns, Bell Pepper

 Dal Tadka — Lentil, Onions, Tomatoes, Spices


 Punjabi Kadi Pakoda — Yoghurt Curry, Onions, Dumplings

 Palak Paneer — Spinach, Cottage Cheese, Tomatoes, Onions, Chilli

### Breads & Rice

 Naan

Choice of Plain, Garlic

 Roti Prata — Indian Filo Bread

Choice of Plain, Cheese, Egg

Murtabak — Indian Filo Bread, Minced Seafood, Spices

 Hyderabadi Jhinga Biryani — Tiger Prawn, Long Grained Basmati Rice, Saffron

Lamb Shank (*only available on Fri & Sat*)

**Condiments** — Onion, Lime, Mint Yoghurt, Raita, Mango Chutney, Papadum

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## Desserts



Assorted Nonya Kueh  
Traditional Peranakan & Chinese Cookies  
Assorted Local Cake

-  Sago Gula Melaka Tapioca — Pearls, Coconut Milk, Palm Sugar
-  Gui Ling Gao — Herbal Jelly, Honey
-  Mango Pomelo Sago

## Warm

-  Fritter Selection — Banana, Sweet Potato, Yam, Durian Ball, White Bean Sesame Ball
- Min Jiang Kueh — Local Pancake, Peanut
-  Muah Chee — Steamed Glutinous Rice, Mashed Peanuts, Sugar
-  Pulut Hitam — Black Glutinous Rice, Coconut Milk, Pandan Leaves
-  Cheng Tng — Longan, Red Dates, Ginkgo Nuts, Lotus Seeds, White Fungus, Pearl Sago, Sea Olives
-  Tau Suan — Split Mung Bean, Pandan Leaves, Sugar, Chestnut Broth
-  Gulab Jamun — Milk Dumpling, Saffron Syrup

## Cold

-  Ice Kachang — Shaved Ice, Red Bean, Sweet Corn, Palm Seeds, Jelly, Grass Jelly, Evaporated Milk, Palm Sugar, Rose Syrup
-  Chendol — Shaved Ice, Chendol Jelly, Red Bean, Coconut Milk, Palm Sugar

## Soft-Serve Ice Cream

Choice of Coconut, Chocolate

## Fruits

Local Seasonal Whole Fruits

## Beverages

Fresh Fruit Juice — Orange

## Chilled Juices

Apple, Calamansi, Guava, Pineapple

## Freshly Brewed — Hot or Cold

Coffee, Tea, Teh Tarik, Teh Halia, Kopi Tarik

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