



Meat & Foie Gras Dinner Buffet Menu

28 February to 1 June 2025

Friday to Sunday & Public Holiday

1st Seating: 6:00 – 8:00pm

2nd Seating: 8:00 – 10:00pm

*2-hour dining duration per seating

S\$98++/adult, S\$42++/child

SALAD BAR

(Rotation of 3 Types)

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

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

APPETISER

(Rotation of 4 Types)

Foie Gras and Duck Terrine with Port Wine Jelly
Smoked Duck with Foie Gras Salad
Thai Beef and Vermicelli Salad
Roasted Cumin Lamb Salad
Thai Octopus Salad
Pearl Barley with Summer Vegetables Salad
Roasted Beetroot and Feta Cheese Salad
Lady Finger, Chili Paste

Please advise us of any dietary requirements including potential reaction to allergens.
All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes and rotation



JAPANESE

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

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)
Herbal Chicken Soup
Lotus Root and Peanut Soup
Radish Beef Soup
Mushroom Velouté, Foie Gras
Hokkaido Pumpkin Cream Soup
Cream of Cauliflower Soup
Assortment of Breads and Butter

HOT MAINS

(Rotation of 7 Types)
Foie Gras Pasta in Champignon Beurre Blanc
Cheesy Macaroni in Bacon Cream Casserole
Beef Bolognese
Roasted Beef with Mushroom in Foie Gras Cream Sauce
Beef Bourguignon with Mushroom and Foie Gras
Roasted Chicken with Maple Mustard Sauce
Roasted Teriyaki Chicken with Vegetables
Roasted Potato with Foie Gras and Chorizo
Miso Soy Mirin Roasted Garden Vegetables (v)
Cauliflower Gratin (v)

CARVING STATION

Chicken Shawarma
Tortilla Wraps, Lettuce, Condiments

SIGNATURE

Pan Seared Foie Gras
Cranberry Sauce

OUTDOOR CHARRED GRILL

MB 4/5 Wagyu Beef
Lamb Leg
Spicy Pork Belly
Pork Sausage
Bulgogi Chicken

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WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y CONDIMENTS STATION

Ketchup
Spring Onion
Coriander
Minced Garlic
Minced Ginger
Black Vinegar
Sichuan Crushed Pepper
Crushed Peanut
Sesame Seeds
Oyster Sauce
Fermented Bean Curd
Thai Sweet Chilli Sauce
Indonesia Chilli Sauce
Sambal Chilli Sauce
Sesame Oil
Soya Sauce
Fish Sauce
Sichuan Chilli Sauce
Chilli Oil
Chilli Flakes
Chilli Sauce
Red Chilli

PERANAKAN AND LOCAL

(Rotation of 6 Types)
Blue Pea Coconut Rice
Nasi Kuning
Ayam Buah Keluak
Foie Gras Fried Rice
Babi Tau Yu
Nyonya Chap Chye
Beef Rendang
Thai Red Curry Beef
Curry Fish Head
Udang kuah Nanas
Chincalok Egg Omelette
Singapore Chilli Crabs
Braised Ginger Duck
Steamed Mushroom, Chinese Sausage, Chicken

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CUSTOMISE YOUR OWN LOCAL STATION
Traditional Kueh Pie Tee and Condiments

NOODLE STATION
Singapore Laksa, Prawn

THE PATISSERIE
Individual Dessert & Cakes
(Rotation of 8 Types)
Pineapple Short Cake
Chocolate Raspberry Gateau
Sesame Burn Cheesecake
Cherry Apricot Trifle
Blueberry Yogurt Eclair
Cherry Wine Gateau
Foie Gras Cream Brulee
Chocolate Hazelnut Madeline
Coffee Pana Cotta
Mango Sago Pomelo Pudding

NOT TO BE MISSED SIGNATURE
Assorted Nyonya Kueh
Durian Pengan

CREATE YOUR OWN SHAVED ICE
Pandan Jelly, Coconut, Gula Melaka Sauce, Taro, Sweet Potato and Condiments

LOCAL DESSERT
(Rotation of 3 Types)
Sweet Potato Ginger Soup
Nyonya Bubur Cha Cha
Pumpkin Barley Soup
Bubur Terigu
Pulut Hitam

SEASONAL FRESH CUT FRUIT
(Rotation of 3 Types)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

SEASONAL WHOLE FRUIT
(Rotation of 2 Types)
Pear, Red Apple, Plum, Mini Mandarin Orange, Longan