

# Lunch Buffet Menu

November to December 2024 Monday to Friday | 12.00pm to 2.30pm \$\$68++/adult, \$\$28++/child Saturday to Sunday and PH | 12.00pm to 4.00pm \$\$78++/adult, \$\$34++/child

BOUTIQUE 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 Tiger Prawns, Whelks, White Clams, Green Mussels Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

> APPETISER (Rotation of 4 Types) Pumpkin Salad (v)

Pumpkin Salad (v) Potato Salad (v) Mala Turkey Salad Brussels Sprout Salad with Pomegranate Christmas Festival Duck Salad Seafood Cocktail Asparagus Caprese Salad with Basil Lady Finger, Chilli Paste Chilled Cha Soba & Yuzu Soba

JAPANESE Assorted Sushi & Maki Condiments: Kikkoman, Wasabi, Pickled Ginger



## SIDE STATION Singapore Rojak with Shrimp Paste Dressing

## SOUP

(Rotation of 2 Types) Potato & Leeks Soup Hokkaido Pumpkin Soup Corn Pottage Sichuan-style Hot & Sour Soup Herbal Chicken Soup Assortment of Breads & Butter

# MAINS

(Rotation of 5 Types) Miso Carbonara Pasta Seafood & Zucchini Pesto Pasta Beef Bolognese Beef Stew Mussels with White Wine & Garlic Sauce Seafood Cioppino Chicken Stroganoff Garlic Butter Baked Chicken Roasted Garden Vegetables with Rosemary(v) Roasted Potatoes(v)

> WHOLE FISH Barramundi Homemade Signature Sauce

# CARVING STATION

Chicken Shawarma Tom Turkey with Natural Jus (Caramelised Pineapples & Cinnamon Apple Sauce)

# D.I.Y CONDIMENTS STATION

Ketchup Sichuan Chilli Sauce Chopped Spring Onion Chopped Coriander Minced Garlic Minced Ginger Black Vinegar Sugar Sichuan Crushed Pepper Peanut Sauce Chilli Oil



Fried Soy Bean Chopped Peanut Sesame Seeds Oyster Sauce Fermented Bean Curd Thai Chilli Sauce Indonesia Chilli Sauce Sambal Chilli Sauce Sesame Oil Fish Sauce Chilli Flakes Chilli Sauce Red Chilli Soy Sauce

### PERANAKAN & LOCAL

(Rotation of 8 Types) Blue Pea Coconut Rice Turmeric Rice Ayam Buah Keluak Babi Tau Yu Nyonya Chap Chye Beef Rendang Fish Tempra Udang Kuah Nanas Udang Chilli Garam Chincalok Egg Omelette Asian Green, Fried Garlic Ginger & Rice Wine Clam Steamed Salted Fish Pork Patty Salted Egg Chicken

D.I.Y STATION Traditional Kueh Pie Tee and Condiments

> NOODLE STATION Singapore Laksa, Prawn

#### THE PATISSERIE

Individual Dessert & Cakes (Rotation of 6 Types) Tiramisu Raspberry Rose Lychee Gateau Chocolate Passion Fruit Gateau Citrus Creme Brulee Classic Sacher New York Cheesecake Blueberry Yogurt Cake

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



Vanilla Rice Pudding Tart Chocolate Mint Sable Tart Cranberry Vanilla Choux Pineapple Spiced Cheese Shooter Mango Sago Pomelo Pudding

OUR SIGNATURE

Durian Pengat Assorted Malay Kueh Chocolate Fountain with Condiments

DIY SHAVED ICE Pandan Jelly, Coconut, Gula Melaka Sauce, Taro, Sweet Potato and Condiments

> LOCAL DESSERT (Rotation of 3 Types) Cheng Teng Nyonya Bubur Cha Cha Red Bean Soup Bubur Terigu

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

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