

Chinese Delicacy Dinner Buffet Menu

September to October 2023 Dinner (Friday, Saturday and Sunday only) | 6.30pm to 10.00pm \$\$98/adult, \$\$38/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

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

APPETISER

(Rotation of 4 Types)

Mala Chicken Salad Sesame Jelly Fish Salad Salmon Rillette Black Fungus Salad (v) Spicy Cucumber Salad (v) Greek Salad (v) Lady Finger, Chili Paste

CHEESE PLATTER

Chilled Soba

Cheddar Cheese, Brie Cheese & Emmental Cheese Condiments: Cracker, Walnuts and Fruit Chutney

JAPANESE

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

SIDE STATION

(Rotation of 2 Types) Singapore Rojak with Shrimp Paste Dressing Indian Rojak Ngoh Hiang Prawn Cracker with Fried Rice Vermicelli Noodle

SOUP

(Rotation of 2 Types) Braised Bird Nest & Crab Meat Soup Double Boiled Bamboo Pith, Chinese Cabbage & Black Mushroom Soup Sichuan Style Hot and Sour Soup Double Boiled Abalone Chicken, Fish Maw & Wild Ginseng Soup Cream of Pumpkin Soup

Cream of Corn Soup Assortment of Breads, Jam & Butter CHINESE DELICACY (Rotation of 7 Types) Signature Honey Soy Glazed Chicken Kong Pao Tiger Prawn with Cashew Nuts Braised Sea Cucumber with Abalone, Superior Fish Maw & Mushroom Stir-Fried Black Pepper Wagyu Beef Ginger and Onion Stir-Fried Venison Crispy Nan Ru Kurobuta Pork Belly Braised Tofu with Minced Pork in Spicy Mapo Sauce Sichuan Spicy Wonton in Red Oil Ginger and Rice Wine Clam Wok-Fried Creamy Pumpkin Slipper Lobster Stir-Fried Scallops with Celery & XO Sauce Stir-Fried Asian Green with Premium Dried Scallops Glutinous Rice w Mushroom & Chestnut (v)

MAINS

(Rotation of 3 Types) Rosemary-scented Roasted Garden Vegetables Beef Goulash Salted Egg Bird Eye Chili Pasta Beef Bolognese Pasta Seafood Cioppino Chicken Stroganoff Garlic Butter Baked Chicken Cheese Gratinated Vegetable Casserole Roasted Potato

FRIED ITEMS (Rotation of 3 Types)

Fried Chili Popcorn Chicken Crispy Pork Potato Croquette Fish Finger Breaded Prawn Spring Roll Vietnamese Squid Ring

CARVING STATION

Stuffed Duck Orange Jus, Hoi Sin Sauce, Plum Sauce

D.I.Y CONDIMENTS STATION

Mayonnaise Ketchup Sichuan Chili Sauce **Chopped Spring Onion** Chopped Coriander Chopped Peanut Fish Sauce Chopped Shallot Peanut Sauce Chili Flakes Chili Sauce Thai Chili Sauce Red Chili Soya Sauce

> Sambal Chili Green Thai Chili

PERANAKAN AND LOCAL

(Rotation of 5 Types)
Blue Pea Coconut Rice
Buah Keluak Fried Rice
Ayam Buah Keluak
Itek sio
Babi Tau Yu
Babi Chilli Garam
Nyonya Chap Chye
Beef Rendang
Curry Fish Head
Udang kuah Nanas
Chincalok Egg Omelette
Supreme Soy Sauce Prawn

WHOLE FISH

Sea Bream, Barramundi Mala Milk Cantonese Steamed Preserved Mustard Green

D.I.Y STATION

(Rotation of 1 Type) Traditional Kueh Pie Tee and Condiments Chili Crab Kueh Pie Tee and Condiments

NOODLE

Singapore Laksa, Prawn Crispy Noodle with Shrimp and Lobster Supreme Sauce

BBQ NIGHT

(Dinner)
Sichuan-style Pork
Chicken
Tiger Prawn
Sausages
Corn on the Cob

THE PATISSERIE

Individual Desserts & Cakes

(Rotation of 8 Types)

Vanilla Cream with Orange Sponge

Cheese Mousse Apple Compote

Orange Jivara Chocolate Mousse

Oolong Tea Fudge

Banana Peanut Butter Mousse

Chrysanthemum Tart

Mango Coconut Gâteaux

Wolf Berry Yogurt Cake

Osmanthus Pudding

Mango Sago Pomelo Pudding

Cappuccino Walnut Cake

Blueberry Cream Cake

Pandan Red Bean Cake

Pear & Hazelnut Crumb

Our Signature Delight

Assorted Nyonya Kueh Durian Pengat

Live Station

Yam Popiah with Coconut and Condiments

DIY Shaved Ice

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

Local Dessert

Nyonya Bubur Cha Cha Pumpkin Soup Green 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