



LUNCH BUFFET MENU

1 July – 31 August 2024

Monday to Friday | 12.00pm to 2.30pm

Saturday to Sunday and PH | 12.00pm to 4.00pm

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

APPETISER

(Rotation of 4 Types)

Seaweed Salad
Spicy Tofu Salad
Cucumber and Black Fungus Salad
Fruit Couscous Salad
Smoked Chicken corn Salad
Thai Octopus 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 and Maki

Condiments: Kikkoman, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Meatball and Vegetable Soup

Chicken Herbal Soup

Mushroom Velouté

Potato and Leeks Soup

Cream of Pumpkin Soup

Corn Potage

Assortment of Breads and Butter

MAINS

(Rotation of 5 Types)

Mushroom and Truffle Cream Pasta

Seafood Pesto Pasta

Beef Bolognese

Grilled Chicken in Homemade Sauce

Chicken Chasseur

Bulgogi Chicken

Beef Stroganoff

Mussel in White Wine

Cajun Seafood Boil

Seasonal Vegetables in Garlic Butter Sauce (v)

Miso Garden Vegetables (v)

Cheese Potatoes (v)

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken

Potato Croquette

Breaded Prawn

Vegetarian Spring Roll

Squid Ring

D.I.Y CONDIMENTS STATION

Ketchup

Sichuan Chili Sauce

Chopped Spring Onion

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Chopped Coriander

Fish Sauce

Chilli Flakes

Chili Sauce

Red Chili

Soya Sauce

PERANAKAN

(Rotation of 8 Types)

Blue Pea Coconut Rice

Nasi Ulam

Ayam Buah Keluak

Kapitan Chicken

Babi Pongteh

Nyonya Chap Chye

Beef Rendang

Udang kuah Nanas

Clam Masak Lemak

Sambal Seashell

Steamed Ginger Chicken

Lemon Chicken

Trio Egg Spinach

Fried Bean curd, Tangy Mince Meat

Wok Fried Pork belly, Spicy Dark Sauce

Asian Green, Oyster Sauce

WHOLE FISH

Barramundi

Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

Noodle

Singapore Laksa, Prawn



THE PATISSERIE

INDIVIDUAL DESSERT & CAKES

(Rotation of 8 Types)

Teh Tarik Pudding
Jackfruit Sago Coconut Pudding
Bandung Swiss Roll
Milo Gao Gao
Pineapple Tart
Blue Pea Lemon Grass
Orn Nee Gateau
Pomegranate Chocolate Mousse
Chendol Gateau

OUR SIGNATURE

Durian Pengat
Shaved Ice with Condiments
Assorted Nyonya Kueh

LOCAL DESSERT

(Rotation of 3 Types)

Cheng Teng
Tau Suan with You Tiao
Nyonya Bubur Cha Cha
Red Bean Soup
Green Bean Soup
Pulut Hitam

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