



INTERNATIONAL DINNER BUFFET

Tuesday to Thursday, 6.30 p.m. to 10.00 p.m.

88* per adult, 44* per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee and tea

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

SEAFOOD ON ICE

Poached Sea Prawn • Green Mussel • Babylon Snail

Hard-Shell Clam • Purple Half-Shell Scallop

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,
Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,
Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Octopus

SUSHI

California Maki • Spicy Tuna Maki • Furikake Maki

JAPANESE HOT SELECTION

Karē Chicken on Japanese Rice

Crispy Seaweed, Spring Onion

Squid Takoyaki, Mentaiko Mayonnaise

Bonito Flakes, Spring Onion

Prawn Tempura, Wasabi Mayonnaise

D-I-Y SOBA STATION

Wakame, Inari, Scallion, Fragrant Soy Sauce

HOUSE-CURED FISH

Salmon Gravlax • Cured Tuna with Yuzu Soy Sauce, Bonito

CHARCUTERIE

Beef Pastrami • Mortadella Bologna

Pork Salami • Spicy Chorizo

Cornichons, Green Olives, Kalamata Olives, Wholegrain Mustard, Silver Onion

ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,
Dried Apricots, Figs and Prunes, Plump Raisins,
Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,
Orange Marmalade, Berry Jam, Quince Paste*

ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Spiced Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush • Marinated Eggplant Verde

Tomato Garlic Confit • Charred Marinated Asparagus

Pita Bread • Extra Virgin Olive Oil

SOUP

Wild Mushroom Velouté

Wholesome Chinese ABC Soup

ARTISANAL BREAD

Walnut Cranberry • Green Olive Gruyere • Sourdough

Baguette • Focaccia • Dark Rye • Multigrain

Assorted Bread Rolls

ON FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flakes

SALAD

COMPOUND SALADS

Smoked Duck & King Oyster Mushroom Salad

Black Fungus, 'Lao Gan Ma' Chilli Crisps

Sambal Grilled Prawn Salad

Pomelo Salad, Crushed Peanuts

Spiced Pumpkin Salad

Pickled Onions, Arugula Crisps, Pomegranate, Balsamic Maple Dressing

Tropical Fruit Salad

Pineapple, Green Mango, Chilli, Lemongrass, Tamarind,
Lemon & Grapefruit Vinegar

Orecchiette Pasta Salad

Asparagus, Minted Green Peas, Sun-Dried Tomatoes, Grated Parmesan

SALAD BAR

BASE

Yellow Frisee, Arugula,
Oak Lettuce, Coral Lettuce, Red Chicory

SUPPLEMENTS

Persian Spiced Gambas, Smoked Chicken, Quail Eggs, Bacon Bits,
Anchovies, Roasted Maple Pumpkin, Baby Potato, Edamame,
Broccoli, Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot,
Artichoke, Kimchi, Beetroot, Sweet Corn, Peas

HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots,
Cucumber, Radish, Quail Egg, Mushroom

GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin
Orzo with Black Olives and Citrus Chimichurri
Marinated Barley with Citrus Chickpeas and Marinated Peppers

DRESSINGS

House-Made Anchovy Caper Dressing,
House-Made Mango Ranch,
House-Made Plum Vinaigrette,
House-Made Sweet Chilli Vinaigrette,
Passion Fruit Citrus Mayonannise,
Peri-Peri Dressing, Roasted Sesame, Classic Caesar,
Honey Mustard, Italian Herbs

CARVING STATION

Slow-Roasted Lamb Leg

Pimento & Caper Chimichurri, House-Made Spice Blend

CONDIMENTS

Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel

TOWN'S TATER TOT POUTINE

American-Style

Chilli Con Carne, Cheese Curds, Sour Cream, Fresh Chives

Korean-Style

Shredded Beef Bulgogi, Kimchi Slaw, Crispy Nori

Thai-Style

Spicy Peanut Butter, Kaffir Lime, Thai Chilli, Crushed Peanuts

WESTERN DELIGHTS

Blackened Cajun Salmon

Maple Bacon Jam

Spicy Chorizo Orzo Casserole

Charred Broccoli Florets

Argentinean Spiced Spring Chicken

Tarragon Spinach Crème

SIDES

Roasted Pumpkin

Fennel Seeds

Cauliflower

Mornay Sauce and Paprika Dust

Roasted Red Skin Potatoes

Garlic Confit, Rosemary

Charred Baby Romaine

Toasted Pine Nuts and Anchovy Vinaigrette

ASIAN DELIGHTS

Aromatic Teochew-Style Braised Duck

Wok-Fried Sambal Squid with Petai

Wok-Seared Black Pepper Beef Udon

Nyonya-Style Soy-Braised Pork Belly

Golden Wok-Fried Chicken

Tangy Lemon Sauce

Spicy Prawn Kueh Pie Tee

House-Made Chilli Sauce

Braised Tofu with Seasonal Mixed Vegetables

Nasi Goreng Pattaya

MAKE-YOUR-OWN NOODLE BOWL

NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles, Kway Teow

SOUP BASE

Laksa Gravy, Fish Ball Broth

TOPPINGS

Sea Prawn, Lobster Ball, Hard-Shell Clam, Purple Half-shell Scallop,
Fish Ball, Fish Cake, Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao, Nai Bai

CONDIMENTS

Sambal Chilli, Crispy Shallots

INDIAN SPECIALS

Kerala Prawn Curry

Masala Butter Chicken

Aloo Matar

Saffron Pilaf Rice

Papadum, Mint Yoghurt

Sweet Indulgences

À LA MINUTE

Nyonya Durian Chendol

Sweet Corn, Red Beans, Gula Melaka, Attap Seeds

WARM CLASSICS

Raisin Bread & Butter Pudding • Portuguese Egg Tart

CAKES, TARTS & FLANS

Hazelnut Praline Feuilletine Cake

White Chocolate Pandan Coconut Cake

Dark Chocolate Morello Cherry Cake

Earl Grey Raspberry Cake

Classic Cheesecake

Chocolate Pecan Tart

Apple Tatin

Orange Crème Brûlée

DESSERT SHOOTERS

Vanilla Panna Cotta with Mixed Berries Compôte

Gula Melaka Crème with Coconut Jelly

CONFECTIONARY

Milk Chocolate Almonds • Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts • Assorted Macarons

Assorted Pralines and Cookies

ICE CREAM & SORBET

Chocolate • Vanilla • Strawberry • Matcha • Raspberry

CHOCOLATE FOUNTAIN

Strawberries, Vanilla Choux, Brownies, Cookies, Marshmallows

ASSORTMENT OF FRESH FRUITS