



Lunch and Dinner Buffet Menu

Lunch (Monday to Sunday) | 12.00pm to 2.30pm
S\$68/adult, S\$28/child

Dinner (Monday to Thursday) | 6.30pm to 10.00pm
S\$78/adult, S\$32/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, Baby Lobster, Whelks, White Clams, Green Mussel
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 3 Types)

Mala Chicken Salad
Sesame Jelly Fish Salad
Salmon Rilette
Black Fungus Salad (v)
Spicy Cucumber Salad (v)
Lady Finger, Chili Paste
Chilled Soba

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 tax.
Menu is subject to changes and rotation

JAPANESE

Assorted Sushi & Maki

Salmon, Tuna and Octopus Sashimi (Dinner)

Condiments: Kikkoman, Wasabi, Pickle Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Cream of Leek and Potato

Cream of Pumpkin Soup

Cream of Corn Soup

Sichuan Style Hot and Sour Soup

Double Boiled Bamboo Pith, Chinese Cabbage & Black Mushroom Soup

Assortment of Breads & Butter

MAINS

(Rotation of 5 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 Chicken

Potato Croquette

Fish Finger

Breaded Prawn

Spring Roll Vietnamese

Squid Ring

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

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 tax.

Menu is subject to changes and rotation

Chili Sauce
Thai Chili Sauce
Red Chili
Soya Sauce
Sambal Chili
Green Thai Chili

PERANAKAN & LOCAL

(Rotation of 8 Types)

Blue Pea Coconut Rice
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Fish Tempura
Itek sio
Udang kuah Nanas
Udang Chilli Garam
Chincalok Egg Omelette
Asian Green, Fried Garlic
Ginger and Rice Wine Clam
Glutinous Rice w Mushroom & Chestnut
Crispy Nan Ru Pork Belly
Wok Fry Creamy Pumpkin Mud Crab (For Dinner Only)

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

Noodle

(Rotation of 1 Types)
Singapore Laksa, Prawn
Prawn Noodle Soup

BBQ NIGHT

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

THE PATISSERIE

Individual Dessert & Cakes

(Rotation of 6 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

Durian Pengat

Shaved Ice with Condiments

Assorted Malay Kueh

Local Dessert

Cheng Teng

Nyonya Bubur Cha Cha

Red 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, Mini Mandarin Orange, Longan