



Barbecue Buffet

FRIDAY AND SATURDAY

TO START

Seafood on Ice

Poached Sea Prawns, Half Shell Scallop,
White Clam, Baby Crayfish, King Crab Leg,
Green Mussel

Condiments: Lemon Wedges, Calamansi, Lime Dip,
Cocktail Sauce, Tabasco, Passionfruit Chilli Dip,
Mustard Dip

Smoked Fish
Smoked Salmon
Salmon Gravlax

COMPOUND SALAD

Pomelo Salad
Red Onion, Cucumber, Ginger Soy Dressing

Chinese Smoked Duck Salad
Spring Onion, Cucumber, Chilli Vinaigrette

ON ROTATION BASIS

Tom Yum Beef Salad
Asian Herbs, Vermicelli

Creamy Macaroni Salad
Chicken Ham, Bell Pepper

German Potato Salad with Bacon
OR

Tomato and Bocconcini Cheese Salad
Black Olive, Arugula Leaves

Creamy Macaroni Pasta, Crabmeat Salad

Greek Salad, Roasted Beef

Healthy Salad Bar
Romaine, Mesclun, Arugula, Butternut Pumpkin,
Beetroot, Cherry Tomato, Feta Cheese, Artichoke,
Marinated Olive, Piquillo Pepper, Quinoa and Parsley,
Wild Rice and Cranberry, Pearl Barley and Walnut
Dressing: Italian Dressing, Thousand Island Dressing,
Roasted Sesame Dressing, Caesar Dressing,
Wasabi Yuzu Dressing

BUTCHER'S BLOCK

Charcuterie
Salami Milano, Mortadella, Turkey Ham,
Beef Pastrami, Prosciutto Ham
Cornichons, Capers Berries, Pickled Onion,
Dijon Mustard

CHEESE BOARD

Manchego, Brie Cheese,
Camembert, Gorgonzola, Port Salut,
Boursin Garlic Cheese

Almond, Cashew Nuts, Dried Fig, Dried Apricot, Grapes,
Orange Marmalade, Red Cherry Jam, Crackers

SOUP OF THE DAY

CHEF'S CHOICE

Local-inspired Flavours
Western Specials

ARTISANAL BREAD COUNTER

Sourdough, Ciabatta, Focaccia,
Multigrain, Baguette, Kimchi Loaf

CARVING STATION

Grass-fed Spice Rub Ribeye
Red Wine Sauce

Sides: Horseradish, Dijon Mustard, Hollandaise Sauce

JAPANESE OMAKASE MAKIMONO

Sashimi Salmon, Tuna, Tako

CHEF'S CHOICE

Yakitori Chicken
Seafood Gyoza
Boiled Edamame

Chuka Kurage Seasoned Jelly Fish

Chuka Wakame Seasoned Sesame Seaweed Salad

ASIAN DELIGHTS

Kueh Pie Tee
Poached Prawn, Chilli Sauce, Coriander
Singapore Laksa
Silky Rice Noodles, Quail Egg, Fish Cake,
Sea Prawn, Tau Pok, Spicy Coconut Broth
Chilli Crabmeat
Crispy Fried Mantou
Mini Lobster Mala

ON ROTATION BASIS

Nasi Lemak
Babi Pongteh Nyonya-style Braised Pork
Rendang Slow-cooked Oxtail in Coconut Milk and Spices
Broccoli, Poku Mushroom, Garlic Oyster Sauce
Braised Chicken, Dried Chilli, Sesame Oil
Steamed Fish, Superior Soy Sauce
OR

Chicken Rice (POACHED / ROASTED)

Wok-fried Ginger, Scallions Beef Fillet
Wok-tossed Sweet & Sour Chicken
Braised Pork Belly
Seasonal Vegetable, Mushroom, Garlic Flakes
Steamed Fish, Black Bean Sauce

INDIAN SPECIAL

ON ROTATION BASIS

Chicken Masala, Kadai Paneer

OR

Chettinad Fish Curry, Aloo Gobi

Naan Bread, Papadam, Raita, Pickled Lime and Mango

WESTERN SPECIALS

Potato Gratin, Truffle Oil

ON ROTATION BASIS

Roasted Spring Chicken
Cracked Pepper Jus, Glazed Baby Carrot

Pan-seared Halibut
Orange Capers Sauce, Braised Fennel

Grilled Pork Belly
Mustard Mushroom Sauce, Pickled Cucumber

Truffle Tortellini, Broccoli Gratin
OR

Braised Beef Bourguignon
Glazed Baby Carrot, Sweet Onion, Mushroom

Pan-fried Seabass
Semi-roasted Tomato, Braised Fennel

Oven-roasted Herb Chicken
Paprika, Chipotle Sauce

Macaroni & Cheese

THE PIZZA CORNER

Quiche Florentine

ON ROTATION BASIS

Spicy Salami Pizza, Prima Vera Pizza, Shepherd's Pie
OR

Beef Salami Pizza, Margherita Pizza,
Spicy Chorizo, Parmentier

BARBECUE BY THE RIVER

CHARCOAL-GRILLED

Creole-spiced Bamboo Lobster
Peruvian-spiced Grass-fed Angus Ribeye Steak
Thai-style Sakura Chicken (Gai Yang)
Spicy Chorizo Sausage

SWEET INDULGENCES

Strawberry Shortcake, Pistachio Cream Puff,
Raspberry Lychee Bandung, Coffee Opera,
Chocolate Fudge Cake, Sakura Red Velvet Swiss Roll,
Lime Meringue Tart, Sakura Cup Cake, Assorted
Macaroon, Mix Berry Trifle, Blueberry Cheesecake

WARM DELIGHTS

Almond Chocolate Pudding
Vanilla Sauce

Ice Cream Selections
Vanilla, Strawberry, Chocolate and Raspberry Sorbet

Tropical Fruit Platter
Selection of Fresh Cut Fruits

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.