



# AROUND THE WORLD

*With Love!*

## VALENTINE'S DINNER BUFFET

12 - 15 February 2026

**108\*** per adult, **54\*** per child (six to 11 years old),  
inclusive of a free-flow chilled juices, coffee, and tea

**With a glass of complimentary prosecco for each adult guest**

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

### TO START

#### SERVED TO EACH TABLE

##### Cured Salmon Mosaic

Nomad Caviar, Granny Smith Gel, Pickled Daikon,  
Dashi Kombu Broth, Miso Foam

#### POACHED SEAFOOD ON ICE

Boston Lobster • Snow Crab Leg

Baby Crawfish • Sea Prawn • Hard-Shell Clam

Spicy Sweet & Sour Mango, Grain Mustard Plum Mayonnaise,  
Garlic Dill Yoghurt, Smoky Barbecue Sauce,  
Gochujang, Wasabi, Lemon Wedge, Lime Wedge

#### SASHIMI

Salmon • Tuna • Octopus • Scallop

#### SUSHI AND JAPANESE APPETISERS

Assorted Nigiri • Crispy Soft-Shell Crab Roll

Chuka Kuraage • Chuka Hotate • Chuka Wakame

Pickled Ginger, Wasabi, Shoyu



## HOT JAPANESE SELECTION

### Karē Chicken

Japanese Curry Chicken

### Kakiage

Vegetable Tempura

### Yakitori

Grilled Chicken Skewer

### Japanese Rice

## COLD SOBA STATION

Tofu, Wakame, Takuan, Shibazuke Pickles,  
Scallions, Fragrant Soy Sauce

## HOUSE-CURED FISH

Salmon Gravlax • Smoked Salmon

### Whole Baked Salmon

Ikura, Tobiko Pearls

## CHARCUTERIE

Whole Prosciutto Ham on Stand • Salami Milano

Beef Pastrami • Mortadella • Rosette • Chorizo

Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish

## 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

Marinated Eggplant Verde

Spiced Beetroot Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush

Tomato Garlic Confit

Pita Bread • Extra Virgin Olive Oil



## SOUP

Peranakan Fish Maw Soup

Roasted Butternut Squash Soup

## SALAD

### Caesar Salad in Parmesan Wheel

Smoked Duck, Smoked Chicken, Chorizo  
Baby Romaine Lettuce, Quail Egg, Grated Parmesan, Croutons  
Classic Caesar Dressing

## COMPOUND SALADS

### Watermelon & Feta Crumble Salad

Charred Corn, Arugula Cress, Basil Chiffonade, Dill

### ‘Fiery’ Roast Beef Salad

Beef Strips, Vermicelli, Thai Basil, Shaved Cucumber, Crushed Peanuts,  
Kaffir Lime & Honey Dressing

### Marinated Mussel Orzo

Chatt Masala Orzo, Crispy Curry Leaves, Garbanzo

### Truffle Orecchiette Pasta Salad

Buffalo Mozzarella, Crispy Kale, Toasted Pine Nuts

### Roast Duck Salad

Pickled Mango, Coriander Cress, Shaved Fennel,  
Roasted Chilli & Garlic Dressing

## SALAD BAR

### BASE

Arugula, Kale, Yellow Frisée,  
Locally Farmed Lettuce, Oak Lettuce, Crystal Lettuce

### SUPPLEMENTS

Fresh Sea Prawn, Marinated Mussel, Smoked Duck, Smoked Chicken,  
Daikon, Baby Potato, Pumpkin, Broccoli, Cherry Tomato, Capsicum,  
Red Onion, Cucumber, Carrot, Artichoke, Beetroot, Sweet Corn

### HOUSE-MADE PICKLES

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

### GRAINS

Orange Citrus Wild Rice with Pomegranate, Edamame, Flat-Leaf Parsley  
Kerisik Couscous, Kaffir Lime, Olives, Mint, Piquillo Pepper

### DRESSINGS

House-Made Maple Bacon Caper Dressing, House-Made Mango Ranch,  
House-Made Plum Vinaigrette, House-Made Sweet Chilli Vinaigrette,  
Mandarin Orange Mayonnaise, Roasted Sesame, Creamy Balsamic,  
Honey Mustard, Thousand Island



## EAST-WEST BREAD COUNTER

Chicken Floss Bun • Azuki Red Bean Bun • Pandan Kaya Bun  
Peanut Butter Bun • Walnut Cranberry • Sourdough • Multigrain  
Dark Rye • Baguette • Assorted Bread Rolls

## HOUSE-MADE FOCACCIA

Garlic, Basil, Tomatoes, Chilli Flakes, Kalamata Olives

## WARM SNACKS

Do-it-Yourself Kueh Pie Tee • Crispy Bottom Shanghai Pork Bun  
Crispy Kataifi Prawn • Crispy Buffalo Wing

## CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siu • Roast Duck  
Poached Chicken • Fragrant Chicken Rice

Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber,  
Mala Hoisin Sauce, Plum Sauce

## ASIAN FAVOURITES

### Town's Signature Laksa with Lobster

#### LIVE STATION

Bamboo Lobster, Crayfish Lobster, Abalone, Lobster Ball,  
Fish Cake, Quail Egg, Beansprouts, Bean Curd Puff, Laksa Leaf,  
Spicy Aromatic Coconut Broth

### Beef Rendang

Beef Stew in Traditional Spices, Kaffir Lime, Coconut Gravy

### Har Cheong Gai

Prawn Paste Crispy Fried Chicken

### Sichuan Braised Eggplant

With Smoky Bacon, Scallion

### Seafood Braised Bee Hoon

With Lump Crab, Clam, Prawn, Squid, Local Spinach, Egg

### Pineapple Fried Rice

With Chicken Floss, Crispy Shallots, Spring Onion



## CARVING STATION

### Beef Wellington

With Mushroom Duxelles, French Crêpe

### Citrus Miso-Glazed Salmon Fillet

With Furikake Sprinkle, Asian-Inspired Chimichurri

## SIDES & CONDIMENTS

### Yorkshire Pudding

### Creamy Cauliflower Gratin

### Charred Brussels Sprouts

### Charred Broccolini

### Butter-Glazed Baby Carrots

Truffle Mushroom Sauce, Dijon Mustard, Pommery Mustard

## WESTERN SELECTION

### House-Made Beef Meatball Gnocchi

With Rich Tomato Sauce, Shaved Parmesan, Flat-Leaf Parsley

### Blackened Cajun Salmon

With Braised Leeks, Pineapple Salsa

### Red Wine-Braised Chicken

With Wild Mushroom

### Gulf Coast Shellfish Gumbo Royale

With Spiced Pork Sausage

## INDIAN SPECIALS

### Lamb Rogan Josh

### Goan Prawn Curry

### Gobi Masala

### Tomato Pilaf Rice

Papadum, Mint Yogurt



# Sweet Temptations

## WARM TREATS

Chocolate Almond Raspberry Pudding

Wild Berries Clafoutis

Portuguese Rose Egg Tart

## WHOLE CAKES

Strawberry Shortcake

Charlotte Royale Cake

Strawberry Lavender Cake

Strawberry Fromage Blanc Cake

Raspberry Lemon Vanilla Cake

Morello Cherry Chocolate Cake

Mango Passion Milk Chocolate Cake

Ondeh Ondeh Cake

Red Velvet Cream Cheesecake

Crunchy Peanut Chocolate Cake

Hazelnut Praline Crunch Cake

Cassis Chestnut Cake

## PETITE TREATS

Strawberry Basil Panna Cotta • Raspberry Chocolate

Tiramisu • Durian Pengat • Nyonya Trifle

## ICE CREAM & SORBET

Orange • Pineapple • Chocolate • Vanilla

## RASPBERRY CHOCOLATE FOUNTAIN

Choux Puff, Strawberry, Melon, Watermelon, Pineapple, Grapes, Vanilla Choux Puff, Cookie, Macaron, Marshmallow, Churro