

## Lunch Buffet Menu

2 June to 31 August 2025

Monday to Friday | 12.00pm to 2.30pm S\$68++/adult, S\$28++/child

Saturday, Sunday & Public Holiday 1st Seating: 12:00 - 2:00PM 2nd Seating: 2:00 - 4:00PM \*2-hour dining duration per seating S\$78++/adult, S\$34++/child

#### SALAD BAR

(Rotation of 3 Types) Romaine Lettuce, Lollo Rosso, Red Chicory, Baby Spinach, Butter Lettuce Mesclun Salad, Arugula, Kale

## WESTERN CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn, Sweet Corn Kernel, Fava Bean, Cauliflower, Crouton, Black Raisin, Pine Nut Chickpeas, Black Beans, Pumpkin Seeds, Peanut, Walnut, Cashew Nut

#### DRESSINGS

(Rotation of 4 Types)

French Vinaigrette, Italian Vinaigrette, Caesar Dressing, Balsamic Vinaigrette Thousand Islands Dressing, Honey Mustard Dressing, Goma Dressing, Extra Virgin Olive Oil, Citrus Oil, Basil Oil, Walnut oil, Avocado Oil, Hazelnut Oil

#### SEAFOOD ON ICE

Tiger prawns, Whelks, White Clams, Green Mussel Condiments: Cocktail Sauce, House Dipping Sauce, Tabasco, Lemon Wedges, Mignonette

### **APPETISER**

(Rotation of 4 Types) Salmon Rillette Spicy Bean Curd Skin Salad German Potato Salad Sichuan Cucumber and Black Fungus Salad Medley of Seafood Pasta Salad Greek Salad with Olives, Tomatoes, Cucumber, Feta Cheese Lady Finger, Chilli Paste

#### **JAPANESE**

Assorted Sushi & Maki Soba Noodles with Condiments

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger



#### SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

#### SOUP

(Rotation of 2 Types)
Herbal Chicken Soup
Lotus Root and Peanut Soup
Meatball Vegetable Soup
Cream of Cauliflower Soup
Cream of Carrot Soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Bread & Butter

#### **HOT MAINS**

(Rotation of 5 Types)

Mushroom and Truffle Cream Pasta
Beef Bolognese Pasta
Seafood Aglio Olio
White Wine Mussel
Seafood Stew
Grilled Chicken with Homemade Sauce
Chicken Bulgogi
Beef Goulash
Beef Meatball

Cauliflower Gratin (v)

Miso and Mirin Roasted Garden Vegetables (v)

Roasted Potato (v)

#### LOCAL DELIGHT

Assorted Ngoh Hiang Fried Bee Hoon

#### WHOLE FISH

Barramundi Homemade Signature Sauce

## **D.I.Y CONDIMENTS STATION**

Sichuan Chilli Sauce
Chopped Spring Onion
Chopped Coriander
Minced Garlic
Minced Ginger
Black Vinegar

Sichuan Pepper Crushed

Peanut Sauce

Chilli Oil

Chopped Peanut



Sesame Seeds **Oyster Sauce** Thai Chilli Sauce Indonesia Chilli Sauce Sambal Chilli Sauce Sesame Oil Fish Sauce Chilli Flakes Chilli Sauce Soya Sauce

## PERANAKAN & LOCAL

Red Chilli

(Rotation of 8 types) Blue Pea Coconut Rice Nasi Kunvit Ayam Buah Keluak Babi Tau Yu Nyonya Chap Chye Curry Fish Head Beef Rendang Clam Masak Lemak Udang Kuah Nanas Wok Fried Seashell with Spicy Sauce Steamed Pork Patty with Salted Fish Wok Fried Roasted Pork with Leeks Stir Fry Chicken with Superior Soy Sauce Steamed Ginger Scallion Chicken Asian Green with Oyster Sauce

#### CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

## NOODLE STATION Singapore Laksa, Prawn

# THE PATISSERIE

Individual Dessert & Cakes (Rotation of 6 Types)

Pineapple Upside-Down Pandan Kaya Cake Assorted Traditional Butter Cream Cake Lemon Lime Coconut Gateau Banana Chocolate Eclair Pulut Hitam Gateau Jackfruit Financier Rose Lychee Short Cake Mango Sago Pomelo Pudding Salted Chocolate Panna Cotta



## NOT TO BE MISSED SIGNATURE

Assorted Nyonya Kueh
Durian Pengat
Shaved Ice with Condiments

## LOCAL DESSERT

(Rotation of 3 Types)
Nyonya Bubur Cha Cha
Cheng Teng
Red Bean Soup
Green Bean Soup
Bubur Jagung

## SEASONAL FRESH CUT FRUIT

(Rotation of 3 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit, Grapefruit

## SEASONAL WHOLE FRUIT

(Rotation of 2 types)
Pear, Apple, Plum, Mini Mandarin Orange, Longan

## DRINKS OF THE DAY

(Only Available from Monday to Friday)

Chilled Teh Tarik