



TREASURES OF THE SEA DINNER BUFFET

11 August to 7 November 2026

Tuesday to Thursday

6.30 p.m. to 10.00 p.m.

98* per adult, **49*** per child (six to 11 years old)

Friday & Saturday

6.30 p.m. to 10.00 p.m.

118* per adult, **59*** per child (six to 11 years old)

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

TO SHARE

A TASTE OF TOWN

Crispy Fried Whole Barramundi

Chilli & Orange Tamarind Sauce, Pickled Green Mango, Coriander Cress

ALFRESCO CHARCOAL BARBEQUE

Friday & Saturday

Half Shell Scallop

Yuzu Mentaiko Bearnaise, Nori

Sweet Onion Ikan Pari

Stingray, Sweet Onion, Dry Chilli, Tamarind, Calamansi

BBQ Prawn Skewer

Citrus Glaze, Garlic, Ginger & Lemongrass

Chicken Satay

Peanut Sauce, Cucumber, Onion, Rice Cake

ACCOMPANIMENT

Duck Fat Roasted Sweet Potato, Garlic, Thyme, Broccolini, Pine Nut, Maple Roasted Pumpkin

Pickled Onion, Feta Crumble, Garlic Confit Mash Potato

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

TO START

SEAFOOD ON ICE

Boston Lobster • Snow Crab Leg • Half-shell Scallop

Poached Sea Prawn • Green Mussel • Babylon Snail

Hard-shell Clam

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

CHARCUTERIE

Beef Pastrami • Mortadella Bologna

Pork Salami • Spicy Chorizo

*Cornichon, Green Olive, Kalamata Olive
Grain Mustard, Silver Onion*

ASSORTMENT OF EUROPEAN CHEESES

Fresh Grape, Cracker, Assorted Dried Fruits & Nuts

ANTIPASTI

Tarragon Mushroom • Grilled Zucchini

Eggplant Verde • Spiced Hummus with Paprika

Charred Asparagus Garlic & Chilli Baba Ganoush

Tomato Garlic Confit • Pita Bread • Extra Virgin Olive Oil

SOUP

Saffron Seafood Chowder

Hot & Sour Crab Soup

Chilli Oil & Black Vinegar

ARTISANAL BREAD

Sourdough • Walnut Cranberry • Dark Rye

Green Olive Gruyere • Baguette • Multigrain

Assorted Bread Rolls

FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flake

ACCOMPANIMENT

Salted and Unsalted Butter

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SALAD

COMPOUND SALAD

Mediterranean Chicken Salad

Chicken Breast, Broccoli, Minted Green Pea, Sundried Tomato, Pomegranate, Lemon Vinaigrette

Oi Muchim Jellyfish Salad

Spicy Cucumber and Jellyfish, Sesame Seed, Pickled Onion

Macadamia Pesto Baby Potato and Smoked Duck Salad

Arugula, Parmesan Cheese, Heirloom Tomato, Pickled Radish

Octopus, Papaya and Pomelo Salad

Marinated Green Papaya and Pomelo, Kaffir Lime, Peanut, Garlic Crisp, Tangy Spiced Dressing

Crab & Prawn Cocktail Salad

Marie Rose Dressing, Celery, Baby Gem Lettuce, Dill, Cherry Tomato

GRAINS

Orzo Pasta, Black Olive, Citrus Chimichurri

Barley, Citrus Garbanzo, Pepper

Wild Rice, Pomegranate, Roasted Pumpkin, Arugula

PARMESAN CHEESE WHEEL SALAD BAR

BASE

Yellow Frisee • Romaine Lettuce • Coral Lettuce
Red Chicory • Arugula

SUPPLEMENT

Smoked Chicken • Maple Pumpkin • Artichoke • Broccoli
Anchovy • Baby Potato • Carrot • Cherry Tomato
Crouton • Kimchi • Cucumber • Edamame • Feta Cheese
Guacamole • Jalapeno • Sundried Tomato • Red Onion
Piquillo Pepper • Bacon Bits • Quail Egg • Sweet Corn

DRESSING

Classic Caesar • Peri-Peri • Honey Mustard • Italian Herb
Roasted Sesame • Plum Vinaigrette • Sweet Chilli
Vinaigrette

CARVING STATION

Peruvian Spice Roasted Beef

Pimento Caper Chimichurri, House-Made Spice Blend

ACCOMPANIMENTS

Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel

LIVE STATION

Tuesday to Thursday

Royale Seafood Congee

Abalone, Clam, Squid, Porridge, Egg

Friday & Saturday

Good Chance Popiah

Turnip, Popiah Skin, Egg, Lettuce, Bean Sprout, Sweet Sauce, Garlic Chilli Paste, Coriander, Peanut

Fish & Chip

*Masala Battered Fish, Salmon Roe Dill Tartar, Shoestring Fries
Malt Vinegar, Citrus Curry Dip*

SEAFOOD

XO Sauce Fried Rice, Baby Abalone

Seafood Harvest Lasagna

Scallop, Crab, Salmon, 3 Cheese Pristine

Sweet Chilli Garlic-Butter Snow Crab

Lemon, Cajun, Sweet Paprika, Tarragon, Butter

Slipper Lobster Pumpkin Curry

Thai Curry, Thai Basil, Pumpkin, Coriander and Cumin

Lemak Jumbo Clam

Jumbo Clam, Bird Eye Chilli, Kaffir Lime and Lemonrass

Ginger Scallion King Prawn

King Prawn, Shaoxing Wine, Ginger, Scallion

Assam Pedas Ikan Siakap

Seabass, Tangy Broth, Laksa Leaf, Tomato, Dry Chilli

Sweet and Sour Crayfish

Crayfish, Trio Capsicum, Garlic

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Padang Sotong Masak Hitam
Squid, Indonesian Padang Aromatic Blend

Mala Seafood
*Prawn, Scallop, Squid, Seabass, Lotus Root, Chinese Cabbage,
Black Fungus, Oyster Mushroom*

Kueh Pie Tee
Prawn, Crab Meat, Chilli Sauce, Coriander

Seafood Fritter
NAM JIM JAEW DIP
*Shallot, Coriander, Lemon Grass, Rice Wine Vinegar, Tamarind,
Garlic*

YANGNYEOM DIP
*Shallot, Green Chilli, Chilli Paste, Spring Onion, Sesame Seed,
Rice Vinegar*

DONG NAM PLA DIP
*Thai Basil, Shallot, Green Chilli, Lime, Garlic, Coriander Cress,
Fish Sauce*

JAPANESE

SASHIMI & SUSHI

Salmon • Tuna • Tako
Pickled Ginger, Wasabi, Shoyu

HOT SELECTION

Teriyaki Salmon Don Buri
*Salmon, Japanese Rice, Crispy Seaweed, Spring Onion, Sesame
Seed*

Abalone Truffle Soba
Truffle Abalone, Buckwheat Noodle, Mushroom, Nori

Assorted Vegetable and Prawn Tempura

Chicken Karaage
Wasabi Mayonnaise, Kushi Katsu Sauce

INDIAN

Malabar Coast Mud Crab
Spiced Mud Crab Masala Biryani, Coriander Leaf, Curry Leaf

Vegetable Biryani Rice

Masala Butter Chicken

Kerala Fish Curry, Papadum

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DIY NOODLE

NOODLE

Thick Rice Vermicelli • Thin Rice Vermicelli
Yellow Noodle • Kway Teow

SOUP BASE

Laksa Gravy • Prawn Soup

TOPPING

Slipper Lobster • Sea Prawn • Lobster Ball
Hard-shell Clam • Fish Ball • Fish Cake • Quail Egg • Bean
Sprout • Cabbage

CHOICE OF LOCALLY FARMED VEGETABLE

Xiao Bai Cai • Dou Miao • Nai Bai

CONDIMENT

Sambal Chilli • Crispy Shallot

SWEET INDULGENCE

À LA MINUTE

Chocolate Lava Cake
Salted Egg Crispy Fish Skin

WARM CLASSIC

Raisin Bread & Butter Pudding
Portuguese Egg Tart

LOCAL DELIGHT

Assorted Nonya Kueh • Durian Pengat

CAKE & TART

Ondeh Ondeh • Raspberry Lychee Bandung
Cranberry Fromage Blanc • Blueberry Coconut
Hazelnut Praline Crunch • Chocolate Moist Cake
Crème Brûlée Cheesecake • Earl Grey Raspberry Cake
Dark Chocolate Cherry Morello • Ivory Pistachio

DESSERT SHOOTER

Guanaja Hazelnut Praline • Strawberry Basil Panna Cotta
Brownie Raspberry Crème

CONFECTIONARY

Dragées De Cacao • Macaron • Praline • Cookie

ICE CREAM

Chocolate • Vanilla • Strawberry • Raspberry

CHOCOLATE FOUNTAIN

Vanilla Choux • Chocolate Cookie
Waffle Biscuit • Brownie • Marshmallow