

Durian Extravaganza Dinner Buffet Menu

2 June to 31 August 2025

Friday to Sunday & Public Holiday
1st Seating: 6:00 – 8:00pm
2nd Seating: 8:00 – 10:00pm
*2-hour dining duration per seating
\$\$98++/adult, \$\$42++/child

SALAD BAR

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

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

Hyogo Oyster, Tiger Prawns, Whelks, Green Mussel, White Clams Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)
Curried Durian Potato Salad
Thai Smoked Duck with Pomelo Salad
Frutti di Mare Seafood Salad
Corn, Avocado, Tomato Salad
Jackfruit Kerabu
Spicy Cucumber with Wood Ear Mushroom Salad
Asian Sesame Jellyfish Salad
Lady Finger, Chili Paste



JAPANESE

Assorted Sushi and Maki Salmon, Tuna, Octopus, Ama Ebi Sashimi Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)
Durian Chicken Soup
Lotus Root and Peanut Soup
Mushroom Velouté
Cream of Carrot Soup
Hokkaido Pumpkin Durian Cream Soup
Assortment of Breads, Butter

HOT MAINS (Rotation of 7 Types)

Mushroom Pasta (v)
Pasta in Bacon Durian Cream Sauce
Beef Bolognese
Roasted Beef with Mushroom and Chorizo
Red Curry Beef with Eggplants
Sambal Durian Roasted Chicken
Roasted Teriyaki Chicken with Vegetables
Mixed Seafood with Spicy Coconut Durian Sauce

Cheese Potatoes Casserole (v)

Durian Mashed Potatoes (v)

Roasted Garden Vegetables (v)

Cauliflower Durian Gratin (v)

CARVING STATION

Chicken Shawarma Tortilla Wraps, Lettuce, Condiments

WHOLE FISH

Barramundi Homemade Signature Sauce

GRILLED

Bulgogi Chicken
Spicy Pork
Tiger Prawn
Vegetables of the Day



D.I.Y CONDIMENTS STATION

Ketchup

Sichuan Chili 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

Thai Oiliii Gadee

Indonesia Chilli Sauce

Sambal Chilli Sauce

Sesame Oil

Fish Sauce

Chilli Flakes

Chilli Sauce

Red Chilli

Soya Sauce

PERANAKAN & LOCAL

(Rotation of 6 Types)

Blue Pea Coconut Rice

Nasi Kunyit

Durian Seafood Fried Rice

Ayam Buah Keluak

Durian Kapitan Chicken

Wok Fry Salted Egg Durian Pork

Wok Fry Black Beans Beef

Babi Tau Yu

Udang Chilli Garam

Nyonya Chap Chye

Beef Rendang

Tempoyak Ikan

Clam Kuah Durian Pedas

Singapore Chili Slipper Lobster

CUSTOMISE YOUR OWN LOCAL STATION

Traditional Kueh Pie Tee and Condiments

NOODLE STATION

Singapore Laksa, Prawn



THE PATISSERIE

Individual Dessert and Cakes
(Rotation of 8 Types)
D24 Gateau
Rose Lychee Short Cake
Durian Triple Cheese Cake
Durian Hazelnut Eclair
Durian Gula Malacca Swiss Roll
Pink Guava Sour Plum Gateau
Jackfruit Financier
Teh Tarik Tiramisu
Salted Chocolate Panna Cotta
Mango Sago Pomelo Pudding

NOT TO BE MISSED SIGNATURE

Assorted Nyonya Kueh Durian Pengat

DESSERT LIVE STATION

Durian Pandan Waffle Chewy Pandan Waffle Spread with Durian Paste

D.I.Y SHAVED ICE

Pandan Jelly, Coconut, Gula Melaka Sauce, Taro, Sweet Potato and 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