

ROOFTOP ROTISSERIE

Weekend Buffet Dinner

Friday & Saturday | 6:00pm to 10:00pm

\$98++ per adult

\$48++ per child (6-11 years old)

Complimentary pasta and pizza for children aged 5 and below.

Tasting Menu

One serving of each dish per paying adult in the following sequence.

Hokkaido Scallop Tataki

Cold Somen | Bottarga | Caviar

Stuffed Calamari

Minced Chorizo | Padron Pepper | Pimento Harissa

Cod Fish

Burnt Miso Leek | Dehydrated Lotus Chips | Yuzu Beurre Blanc

24-hour Braised Wagyu Beef Brisket

Pommes Espuma I Cepe Mushrooms I Pie Tee

Iberico Pork Secreto

Lemongrass Scented | Baby Carrot | Plum Compote

Live BBQ from Poolside Grill

Australian Boneless Leg of Lamb

Balinese Chicken Wings

Pork Belly Bulgogi

Seafood Sate Lilit

Cajun Butter Corn 90



Weekend Buffet Dinner

Friday & Saturday | 6:00pm to 10:00pm

Cold Larder

Seafood On Ice

Pacific Oysters | Poached Sea Prawns | Black Mussels | Sea Whelk

Condiments

Classic Cocktail Sauce | Mignonette | Tabasco | Thai Seafood Sauce | Lemon Wedges

Salad Bar

Compound Salad

Greek♥ I Thai Beef I Cured Salmon with Sichuan Peppercorn

Salad 9

Mesclun | Romaine Lettuce

Dressings

Balsamic Vinaigrette | Goma | Caesar | Thousand Island

Oils

Extra Virgin Olive | Avocado | Grapeseed

Charcuterie

Condiments

Tomatoes | Croutons |

Japanese Cucumber 1

Bacon Bits | Parmesan

Parma Ham | Jamon Serrano | Italian Salami | Duck Rillettes | Cornichon | Pearl Onions

Artisan Cheeses

Truffle Brie | Comte | Mimolette | Manchego | Tete de Moine

Condiments

Dried Fruits | Quince Paste | Crackers

Soups & Grains

Truffle Scented Wild Mushroom♥ | Lobster Bisque

Artisan Breads 92

Mini Rolls | Herbs Focaccia | Garlic Bread

Condiments

Kombu Truffle Butter | Salted & Unsalted Butter

Vegetarian



Weekend Buffet Dinner

Friday & Saturday | 6:00pm to 10:00pm

Live Action Kitchen

Select one main course from this section.

Rotisserie Carving

48-hour Citrus Brined Signature Rotisserie Chicken
75°C Slow Roasted Argentinian Angus Beef Ribeye*
Australian Wagyu Tomahawk*
Crackling Stuffed Porchetta with Fennel, Sage, Pancetta & Pine Nuts

*Grilled a la minute on hibachi grill with binchotan.

Jus

Bordelaise | Sarawak Black Pepper | Whisky Mustard | Chicken Apple Gravy

Condiments

English & Dijon Mustard | Bearnaise | Sea Salt | Himalayan Pink Salt | Truffle Salt

Parmigiano Cheese Wheel

Truffle Cream Pasta Tossed in Parmigiano Cheese Wheel♥

Choice of Linguine, Tagliatelle, or Penne

Wood-fired Sourdough Pizza

Pulled Pork
Seafood Sakura Ebi
Chicken Gochujang



Weekend Buffet Dinner

Friday & Saturday | 6:00pm to 10:00pm

Hot Dishes

Herb-stuffed Salt Crusted Whole Barramundi

Condiments

Chimichurri | Thai Seafood Sauce | Sauce Vierge

Buah Keluak Beef Brisket with Mantou

Chorizo Squid Ink Paella

Epoisses Potato & Cauliflower Gratin 99

Butter Glazed Baby Carrots 🎾

Grilled US Asparagus 🎾

Sweets \$\phi\$

Pink Chocolate Fondue

Condiments

Churros | Waffles | Fruits | Marshmallows

Mini Tarts

Custard & Fruits | Lemon | Chocolate Ganache

Madeleines

Milo Dinosaur I White Chocolate I Bandung I Pandan Gula Melaka

Cempedak Crème Brulee

Lemongrass Aloe Vera Jelly

Chendol Panna Cotta

Häagen-Dazs Ice Cream – Assorted Flavours

Honey Mango Trifle

Seasonal Tropical Fruits Platter

Beverages

Soft Drinks | Coffee | Tea | Hydro Filtered Water