

# Barbecue Buffet

FRIDAY & SATURDAY

## BARBECUE BY THE RIVER

### CHARCOAL-GRILLED

Creole-spiced Bamboo Lobster  
House-made Garlic Dry Rub Meltique Beef  
Yakiniku Tare Salmon  
Chicken Yakitori Skewers

### TO START

Seafood on Ice

Poached Sea Prawn, Baby Crawfish, Green Mussel,

Half Shell Scallop, White Clam, Conch

*Sashimi: Salmon, Tuna, Tako, Akagai*

#### CONDIMENTS

*Lime Dip, Smoked Chilli Dip, Thousand Island Dip,*

*Miso Dip, Lemon Wedges, Pickled Aioli*

### Smoked Fish

Smoked Salmon, Salmon Gravlax

### Soba Station

Unagi, Prawn, Wakame, Tofu,

Spring Onion, Furikake, Fragrant Soy Sauce

## BUTCHER'S BLOCK

### Charcuterie

Salami Milano, Mortadella, Turkey Ham, Beef Pastrami

#### CONDIMENTS

*Cornichons, Caper Berries, Pickled Onion, Dijon Mustard*

## CHEESEBOARD

Manchego, Brie Cheese, Camembert,  
Gorgonzola, Port Salut, Boursin Garlic Cheese

#### CONDIMENTS

*Almonds, Cashews, Dried Figs, Dried Apricots, Grapes,*

*Orange Marmalade, Red Cherry Jam, Crackers*

## ARTISANAL BREAD

Kimchi Sourdough, Multigrain,  
Dark Rye, Green Olive Gruyère Loaf,  
Focaccia, Baguette, Assorted Bread Rolls

## SOUP OF THE DAY

ON ROTATING BASIS

Tom Yam Chicken Soup  
Roasted Five Spice Pumpkin Soup  
Salted Vegetable Duck Soup  
Wild Truffle Mushroom Soup

## COMPOUND SALAD

ON ROTATING BASIS

Fresh Sea Prawn Salad  
Pomelo Chunks, Coriander, Chilli Vinaigrette

Chinese Smoked Duck Salad  
Roasted Leek, Tangy Plum Sauce, Cress

Beef Julienne Salad  
Vermicelli, Ginger Soy Dressing, Crispy Fried Shallot, Garlic

Wild Rice Salad  
Cranberry, Sweet Corn, Parsley, Feta

Mediterranean Roasted Chicken Couscous Salad  
Poached Seafood, Shaved Fennel Salad  
Creamy Potato & Sweet Corn Salad

Carne Salad  
Asparagus, Red Onion, Tomato

Waldorf Salad  
Toasted Walnuts, Cress

Seared Tuna Salad  
Sesame Seed, Spicy Eggplant Purée, Capers, Tomato Salsa

Healthy Salad Bar  
Arugula, Mesclun, Butterhead Lettuce, Baby Bocconcini, Artichokes,  
Semi-dried Tomatoes, Marinated Olives, Feta, Butternut Pumpkin,  
Roasted Mushroom, Beetroot, Broccoli, Cherry Tomatoes, Cucumber,  
Sweet Corn, Pumpkin Seed, Sunflower Seed, Pistachio

DRESSING

*Italian, Thousand Island, Caesar, Miso Ponzu,  
Passion Fruit Mango, Roasted Sesame*

Town Caesar Salad in Parmesan Wheel

LIVE STATION

Romaine Lettuce, Anchovy, Grated Parmesan,  
Quail Egg, Bacon Bits, Bread Croutons, Classic Caesar Dressing,  
Glazed Unagi, Fresh Sea Prawn, Roasted Chicken, Chicken Floss

## LIVE STATION

Braised Udon Lor Mee with Mini Lobster  
Minced Garlic, Fried Shallot, Scallions, Boiled Egg,  
Beansprouts, Fried Tau Kwa

## ASIAN DELIGHTS

Kueh Pie Tee

Unagi, Prawn, Chilli Sauce, Coriander

Braised Pork Trotter

Spicy Chilli Prawn

Crispy Mantou

Chinese Barbecue Roasts

Pork Char Siew, Crispy Pork Belly,  
Roasted Duck, Poached Chicken, Chicken Fragrant Rice

### CONDIMENTS

Dark Soy Sauce, Chilli Sauce, Ginger Paste

### ON ROTATING BASIS

Fried Rice with Vegetables & Prawn

Wok-fried Chicken with Thai Basil

Steamed Red Fish with Thai Spicy Sauce

Stir-fried Beef with Ginger & Spring Onions

Braised Mix Vegetables with Mushrooms

Braised Ee Fu Noodles with Mixed Mushrooms

Braised Chicken with Sesame Oil

Steamed Fish in Black Bean Sauce

Hot & Spicy Boiled Beef

Stir-fried Bak Choy with Garlic

Make Your Own Noodle Bowl

### NOODLES

Yellow Noodles, Thick Rice Noodles,

Kway Teow Noodles, Vermicelli

### SOUP BASE

Clear Fishball Soup, Laksa Gravy

### TOPPINGS

Sea Prawn, Quail Egg, Fish Cake, Greens, Broccoli, Beansprouts,

Cabbage, Poku Mushroom, Straw Mushroom

### CONDIMENTS

Sambal Chilli, Chilli Bean Sauce, Pickled Green Chilli,

Crispy Shallot, Crispy Garlic, Soy Sauce

## INDIAN SPECIALS

ON ROTATING BASIS

Mughlai Chicken Korma

Paneer Makhani

Methi Lamb Masala

Mutter Paneer

Basmati Rice

ACCOMPANIMENTS

*Crispy Papadum, Raita, Mango Chutney*

## WESTERN HIGHLIGHTS

ON ROTATING BASIS

Herb Roasted Boneless Chicken in  
Creamy Green Peppercorn Sauce

Braised Beef Cheek

Roasted Root Vegetables

Peruvian Red Fish Lemon Caper Sauce

Marinated Olives, Roasted Potato, Boiled Egg

Chargrilled US Asparagus, Tarragon Béarnaise

Tunisian Roasted Potato with Confit Garlic & Herbs

Oven-baked Spring Chicken with Herb Garlic Jus

Slow-cooked Braised Lamb Stew

Roasted Parsnip, Wild Mushroom

Pan Seared Red Fish

Creamy Braised Leeks, Sundried Tomato, Silver Pearl Onion

Creamy Wild Mushroom & Bacon Polenta

Oven-roasted Truffle Potato

Hungarian Meatball Stew

Barbeque Glazed Pork Ribs with

Charred Corn Succotash

## SWEET INDULGENCES

### CAKES

Dark Chocolate Brownie Mousse Cake  
Strawberry Cheese Mousse Cake  
Jasmine Lychee Mousse Cake  
Blueberry Cheesecake  
Raspberry Lychee Ispahan  
Lemon Ivory Pistachio  
Blueberry Financier  
Fullerton Chocolate Cake  
Vanilla Choux

### TARTS & FLAN

Cassis Mont Blanc Tart  
Chocolate Bavaroise Hazelnut Tart

### SHOOTERS

Ivory Chocolate Grapefruit Jelly  
Milk Chocolate Espresso Sabayon  
Dulcey Panna Cota, Mixed Berries

### WARM DESSERTS

Warm Chocolate Pudding  
Bread Butter Almond Apricot Pudding

### Chocolate Fountain

Strawberries, Cookies, Marshmallows,  
Chocolate Wafers, Assorted Fruits

### Fresh Seasonal Fruits

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.