

# LET'S MEAT

## *Dinner Buffet*

13 FEBRUARY - 30 APRIL 2025 | 6.30 P.M. - 10.00 P.M.

Friday and Saturday:

**S\$98<sup>++</sup>** per adult, **S\$49<sup>++</sup>** per child<sup>^</sup>

*^Child price applies to children aged six to 11 years. One child within this age group dines free with each paying adult. Children under six dine free.*

### TO START

#### SEAFOOD ON ICE

Snow Crab Leg • Poached Sea Prawn

Hard-shell Clam • Purple Half-shell Scallop

*Wasabi, Tongarashi, Kimchi Gochujang, Chilli Garlic Sauce,  
Smoky Barbecue, Sweet & Sour Mango, Lemon and Lime Wedges*

#### SASHIMI

Salmon • Tuna • Swordfish

*Pickled Pink Ginger, Wasabi, Soy Sauce*

#### D-I-Y SOBA STATION

Kappa Zuke, Chuka Wakame, Takuan,

Sweet Corn, Tofu, Scallion

*Fragrant Soy Sauce*

#### UNDER THE HEATING LAMP

Pork Tonkatsu • Tori Karaage • Yakitori

*Wasabi Mayonnaise, Miso Mayonnaise*

#### SMOKED FISH

Smoked Tuna • Smoked Salmon

# BUTCHER'S BLOCK

## CHARCUTERIE

Prosciutto Ham • Rosette de Lyon • Milano Salami  
Mortadella • Beef Pastrami

*Dijon Mustard, Horseradish, Cornichons, Capers Berries*

## CHEESEBOARD

Assortment of Cheeses

*Fresh Honeycomb, Fresh Grape, Dried Apricot, Dried Prune,  
Almond, Walnut, Cracker Assortment,  
Orange Marmalade, Apricot Jam*

## SOUP

Peranakan Fish Maw Soup

## ARTISANAL BREAD

Chicken Floss • Pandan Kaya • Azuki Red Bean  
Peanut Butter • Walnut Cranberry • Focaccia  
Sourdough • Multigrain • Dark Rye • Baguette

## SALADS

### EXOTIC MB2 BEEF SALAD

LIVE STATION

Australian Marble Score 2 Portoro Beef Cube,  
Mango, Pineapple, Strawberry, Tomato,  
Asparagus, Cucumber, Kale, Frisee,  
Red Peppers, Sweet Chilli Notes

*Special House-made Vinaigrette*

### TOWN CAESAR SALAD

IN PARMESAN WHEEL

Smoked Duck, Smoked Chicken, Chorizo,  
Quail Egg, Baby Romaine, Crispy Bacon,  
Grated Parmesan, Croutons

*Classic Caesar Dressing*

## HEALTHY SALAD BAR

### BASE

Locally Farmed Lettuce, Oak Lettuce, Crystal Lettuce,  
Yellow Frisee, Arugula, Kale

### INGREDIENTS

Roasted Pumpkin, Baby Potato, Cherry Tomato,  
Julienne Carrot, Cucumber, Capsicum, Sliced Onion,  
Pickled Papaya, Gherkin, Takuan, Kimchi,  
Piquillo, Chickpea, Olive, Corn Kernel

### DRESSING

Mango Coconut, Peanut Butter Sesame,  
Creamy Balsamic, Wasabi Yuzu,  
Honey Mustard, Thousand Island

## COMPOUND SALADS

Szechuan Numbing Beef Fillet with Capsicum  
and King Oyster Mushroom

Vietnamese Lemongrass Shredded Pork with  
Vermicelli and Chilli Lime

Shredded Chicken with Fresh Pomelo,  
Chilli Dressing and Coriander

Asian Vegetable Slaw with Smoked Duck and  
Peach & Orange Vinaigrette

Creamy Macaroni and Potato with Chicken Ham,  
Cornichons and Scallions

Roasted Vegetables with Chorizo and Feta

## GRILLED SKEWERS

Moo Ping

*Thai-style Grilled Pork*

Ping Gai

*Thai-style Grilled Herbed Chicken*

*Himalayan Salt, Black Salt, Maldon Salt,  
Tarragon Mustard, Dijon Mustard, Grain Mustard,  
Organic Avocado Oil, Walnut Oil, Pistachio Oil*

# CHEF'S SPECIAL

SERVED TO TABLE

## Beef Apple Crumble

POMEGRANATE CIDER VINEGAR MARINADE

Slow-cooked Beef, Tangy-sweet Green Apple,  
Cocoa Hazelnut Crumble

# CARVING STATION

## Black Angus Ribeye

LOCAL TIGER BEER MARINADE

*Garlic Clove, Banana Shallot, Cumin, Oregano,  
Mustard, Paprika, Chimichurri Sauce*

## Korean-style Oven-baked Whole Chicken

GOCHUJANG MARINADE

*Sugar Honey Sauce*

# CHINESE ROAST CABINET

Pork Char Siew • Roast Pork Belly • Roast Chicken

*Dark Soy Sauce, Fragrant Ginger Paste, Chilli Sauce, Cucumber*

## Crispy Bottom Shanghai Pork Bun

*Black Vinegar & Ginger Vinaigrette*

# NOODLE COUNTER

## Town's Laksa

IN SPICY RICH COCONUT BROTH

Prawn, Lobster Ball, Fish Cake, Quail Egg,  
Bean Curd Puff, Beansprouts, Laksa Leaf

## Herbal Pork Rib Ramen

IN FRAGRANT BAK KUT TEH BROTH

Mushrooms, Bean Curd Puff, Fried Tau Kee,  
Crispy Pork Lard, Coriander

## ASIAN DELIGHTS

Beef Rendang

*Beef Stewed in Traditional Spiced Coconut Gravy*

Mutton Masak Merah

*Mutton Cubes Cooked in Spicy Tomato Sauce*

Kay Pachok

*Roasted Chicken with Rich and Aromatic Spices*

Pork Ribs with Dehydrated Salted Fish

Roast Duck with Chilli Plum Sauce  
and Grilled Pineapple

Sichuan Braised Eggplant with Smoky Bacon  
and Scallion

Smoked Duck and Kimchi Fried Rice

Steamed Otah-Otah

## INDIAN SPECIALS

Lamb Tikka Kadai

Chicken Tikka Masala

Biryani Rice • Naan Bread • Papadum Basket

*Mango Chutney, Pachranga Pickle*

# SWEET INDULGENCES

## 'LET'S MEAT' DESSERT SPECIAL

Sweet Corn Crème Brulée with Maple-candied Bacon

## WARM LOCAL CLASSICS

Tau Suan with You Tiao

Cheng Tng / Bubur Cha Cha

## LIVE STATION

Nyonya Durian Chendol

*Aroy Coconut Milk, Gula Melaka Syrup,  
Sweet Corn, Attap Seed, Red Bean*

## CAKES AND TARTS

Charlotte Cake • Matcha Red Bean

Gianduja Mocha • Crunchy Peanut Chocolate

Strawberry Shortcake • Ondeh Ondeh

Coconut Lime • Fromage Blanc Strawberry

Hazelnut Praline Lemon • Cassis Chestnut

Ivory Framboesia • Mango Jivara

Pandan Kaya Tart • Portuguese Egg Tart

Assortment of Nyonya Kueh

## DESSERT SHOOTERS

Durian Penganat • Bubur Cha Panna Cotta

Nyonya Trifle • Local Kopi Goat Milk Tiramisu

## YUZU CHOCOLATE FOUNTAIN

Vanilla Choux, Marshmallow, Cookie, Grape,  
Strawberry, Pineapple, Melon, Watermelon

## ICE CREAM

Chocolate • Vanilla • Matcha Green Tea • Red Bean