



Lunch and Dinner Buffet Menu

1 September to 31 October 2022

Lunch (Monday to Sunday): 12pm to 2.30pm

S\$58++/Adult, S\$29++/Child

Dinner (Monday to Thursday): 6.30pm to 10pm

S\$78++/Adult, S\$39++/Child

BOUTIQUE SALAD BAR

(Rotation of 3 Items)

Romaine Lettuce, Lollo Rosso, Baby Spinach, Butter Lettuce
Mesclun Salad, Red Chicory, Arugula, Kale

CONDIMENTS

(Rotation of 4 Items)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn, Fava Bean, Cauliflower, Croutons, Black Raisins, Pine Nuts
Pumpkin Seeds, Peanuts, Dried Apricot

DRESSING

(Rotation of 4 Items)

Citrus Chia Seed Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Thousand Island, French Dressing, Goma Dressing, Extra Virgin Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Tiger Prawn, Whelk, White Clam

Condiments: Cocktail Sauce, House-Dipped, Tabasco, Lemon Wedges

APPETISER

Thai Beef Salad

Cauliflower Prawn Salad

Mul-Naengmyeon

Korean Cold Noodles in Chilled Broth

Lady's Finger with Chilli Paste

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

JAPANESE

(Dinner Only)

Assorted Maki

Salmon, Tuna, Octopus Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

SIDE STATION

Singaporean Rojak with Shrimp Paste Dressing

Prawn Fritters

Chicken Karaage

Ngoh Hiang

Five-Spice Chicken Rolls wrapped in Beancurd Skin, served with Sweet Sauce

GRILLED

Thai-Style Pork Collar with Pickles *(Lunch)*

Chicken and Beef Satay with Condiments and Peanut Sauce *(Dinner)*

SOUP

Cream of Pumpkin Soup

Herbal Chicken Soup

Assortment of Bread and Butter

MAINS

(Rotation of 8 Items)

Fried Nam Yu Pork

Fried Prawns with Almond Flakes, Chicken Floss, and Crispy Rice

Asian Greens with Oyster Sauce

Homemade Otak-Otak with Coconut Dressing

Grilled Crustacean Mousse with Coconut and Asian Spice

Tuscan Chicken Cacciatore

Slow-Braised Beef

Roasted Rosemary Vegetables

Teochew-Style Braised Duck

Wok-Fried Roasted Pork with Leeks

Pig Trotters with Vinegar

Kam Heong Clams *(Lunch)*

Rock Lobster with Singapore Chilli Crab Sauce *(Dinner)*

Fragrant White Rice

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FISH ON LIGHT

(Rotation of 3 fishes)

Sea Bream

Stingray

Barramundi

Served with Homemade Signature Sauce

PERANAKAN

(Rotation of 5 Items)

Nasi Bunga Telang

Butterfly Blue Pea Coconut Rice

Ayam Buah Keluak

Braised Chicken in Tamarind Gravy

Babi Pongteh

Nyonya-Style Braised Pork

Nyonya Chap Chye

Mixed Vegetable Stew

Curry Fish Head

Beef Rendang

Mutton Curry

DIY STATION

Kueh Pie Tee

Crispy Top Hats Filled with Braised Sweet Turnips, Egg, Prawns and Peanuts

CARVING STATION

Ayam Percik
Achar, Kicap Manis

NOODLES AND PASTA

Salted Egg Pasta with Bird's Eye Chilli
Beef Bolognese Pasta
Singapore Laksa with Prawn

BBQ NIGHT

(Dinner Only)

Grilled Mala Pork
Grilled Chicken
Grilled Tiger Prawn
Half Shell Scallop
Sausages
Corn on the Cob

DESSERTS

Individual Desserts

(Rotation of 6 Items)

Wild Berry Yoghurt Gateau
Lychee Raspberry Mousse
Sweet Dark Cherry Crumble
Citrus-Infused Carrot Cake
Green Tea Eclair
Triple Chocolate Cake
Mango Passionfruit Cake
Apricot Truffle
Foie Gras Brulée

Signature

Durian Pengan
Assorted Nyonya Kueh

Live Station

Ice Chendol

Shaved Ice Topped with Pandan Jelly with Coconut and Gula Melaka

Waffles with Assorted Toppings

Local

Nyonya Bubur Cha Cha

Double Boiled Papaya and Snow Fungus Soup

Red Bean Soup

Ice Cream and Chocolate Fountain

Selection of 4 Ice Cream Flavours

(Including Durian Ice Cream)

Chocolate Fountain

Chocolate Sauce, Strawberry Syrup

Selection of 4 Toppings

Ice Cream Cone

Seasonal Fresh Fruit

(Rotation of 4 Items)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 Items)

Pear, Red Apple, Snake Fruit, Mini Mandarin Orange, Mangosteen