



Weekday Dinner Buffet Menu

2 June to 31 August 2025

Monday to Thursday | 6:00 to 10:00PM

S\$88++/adult, S\$38++/child

Durian Fruit Bazaar every Thursday from 10 July to 7 August

6:00 to 8:30PM

S\$138++/adult, S\$50++/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, White Clams, Green Mussel

Condiments: Cocktail Sauce, House Dipping Sauce, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Salmon Rillettes

Spicy Bean Curd Skin Salad

Japanese Potato Salad

Sichuan Cucumber and Black Fungus Salad

Medley of Seafoods Pasta Salad

Greek salad with Olives, Tomatoes, Cucumber, Feta Cheese

Lady Finger, Chili Paste

JAPANESE

Assorted Sushi and Maki

Salmon, Tuna, Octopus and Ama Ebi Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

Please advise us of any dietary requirements including potential reaction to allergens.

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

Menu is subject to changes and rotation



SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Herbal Chicken Soup
Lotus Root and Peanut Soup
Meatball Vegetable Soup
Cream of Cauliflower soup
Mushroom Velouté
Cream of Pumpkin Soup
Assortment of Bread & Butter

HOT MAINS

(Rotation of 7 Types)

Carbonara Pasta
Mushroom & Truffle Cream Pasta
Beef Bolognese Pasta
Seafood Aglio Olio
Citrus-glazed Duck
White Wine Mussel
Seafood Stew
Grilled Chicken with Homemade Sauce
Chicken Bulgogi
Red Curry Beef with Eggplants
Beef Goulash
Beef Meatball
Cauliflower Gratin (v)
Rosemary-Scented Roasted Garden Vegetables (v)
Roasted Potato (v)

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken
Potato Croquette
Breaded Prawn
Vegetarian Spring Roll
Squid Ring

CARVING STATION

Chicken Shawarma
Tortilla Wraps, Lettuce, Condiments

WHOLE FISH

Barramundi

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Homemade Signature Sauce

GRILLED

Spicy Pork

Chicken

Tiger Prawn

Vegetable 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

Chili Oil

Chopped Peanut

Sesame Seeds

Oyster Sauce

Thai Chili Sauce

Indonesia Chili Sauce

Sambal Chili Sauce

Sesame Oil

Fish Sauce

Chili Flakes

Chili Sauce

Red Chili

Soya Sauce

PERANAKAN & LOCAL

(Rotation of 6 Types)

Blue Pea Coconut Rice

Nasi Kunyit

Ayam Buah Keluak

Babi Tau Yu

Nyonya Chap Chye

Curry Fish Head

Beef Rendang

Clam Masak Lemak

Udang Kuah Nanas

Chincalok Egg Omelette

Wok Fried Prawns Har Lok

Stir Fry Chicken with Superior Soy Sauce

Steamed Ginger Scallion Chicken

Steamed Pork Patty with Salted Fish

Singapore Chili Crabs

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Asian Green with Oyster Sauce

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)

Pineapple Upside-down

Pandan Kaya Cake

Assorted Traditional Butter Cream Cake

Lemon Lime Coconut Gateau

Banana Chocolate Eclair

Pulut Hitam Gateau

Jackfruit Financier

Teh Tarik Tiramisu

Rose Lychee Short Cake

Mango sago pomelo pudding

Salted Chocolate Panna Cotta

NOT TO BE MISSED SIGNATURE

Durian Pengat

Assorted Nyonya Kueh

Shaved Ice with 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

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DURIAN FRUIT BAZAAR
(From 10 July to 7 August, every Thursday only)

6:00 to 8:30PM

Mao Shan Wang
Black Thorn
D24