

# Bunn-tiful Buffet Dinner

6<sup>th</sup> January 2023 to 5<sup>th</sup> February 2023 Friday to Sunday | 6.30pm to 10pm \$\$98++/Adult, \$\$38++/Child

### DIY PROSPERITY YU SHENG

(From 16 January to 5 Feb) Fresh Salmon, Yuzu Chia Seed Dressing

### **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

### **APPFTISER**

Golden Coin "Bai Ye" Salad Hearty Asian Slaw, Seaweed and Pomelo Lady's Finger, Chilli Paste Mul-Naengmyeon Korean Cold Noodles in Chilled Broth

### **JAPANESE**

(Dinner Only)

Assorted Maki

Salmon, Tuna, Octopus Sashimi

Condiments: Kikkoman Soy Sauce, Wasabi, Pickled Ginger

### SIDE STATION

Singaporean Rojak, Shrimp Paste Dressing

**Prawn Fritters** 

Chicken Karaage

Ngoh Hiang

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

### **GRILLED**

Chicken Satay, Peanut Sauce

### SOUP

Cream of Pumpkin Soup Fish Maw Crabmeat Soup

Assorted Breads and Butter

## **MAINS**

(Rotation of 8 Items)

Fried Nam Yu Pork

Fried Pork, Fermented Beancurd

Asian Greens, Oyster Sauce

Slow-Braised Beef

Roasted Chicken, Hickory Barbeque Sauce

Rosemary Vegetables

Stir-Fried Garlic Clams

Steamed Chicken, Assorted Mushrooms, Red Dates, Fungus

Wok-Fried Black Pepper Prawns

Homemade Otah-Otah

Fried Beancurd, Braised Szechuan Vegetables

Szechuan Mala Sliced Pork

Braised Soya Chicken, Chestnuts

Braised Duck, Yam

Sea Cucumber, Dried Oyster, Black Moss, Flower Mushrom

Wax Meat Rice

Slipper Lobster, Singapore Chilli Crab Sauce Fried Mantou Fragrant White Rice

## FISH ON LIGHT

(Rotation of 1 fish)
Sea Bream
Stingray
Barramundi
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, Braised Sweet Turnips, Egg, Prawns and Peanuts

## **CARVING STATION**

(Rotation of 1 type)
Ayam Panggang Berempah
Roasted Pork
BBQ Honey Char Siew
Roasted Duck
Roasted Chicken

### **NOODLES AND PASTA**

Mushroom Aglio Olio Beef Bolognese Pasta Singapore Laksa, Prawn

### **BBQ NIGHT**

Grilled Thai Pork
Grilled Chicken
Grilled Tiger Prawn
Scallops
Sausages
Corn on the Cob

## **DESSERTS**

### **Individual Desserts**

Mandarin Orange Gateau
Orange Cheesecake
Chocolate Peanut Butter Layer
Hazelnut-Cherry Gateau
Lemon Burnt Cheesecake
Rose Lychee Shortcake
White Rabbit Mousse Cake
Cranberry Sesame Eclair
Honey Mixed Nuts Tart
Pineapple Upside Down Cake
Mango Sago Pomelo Pudding

### **Signature**

Durian Pengat Assorted Nyonya Kueh

### **Live Station**

Ice Chendol Shaved Ice, Pandan Jelly, Coconut and Gula Melaka Deep Fried Nian Gao, Coconut and Red Sugar

### Local

Nyonya Bubur Cha Cha Ginger Soup, Glutinous Rice Balls Pumpkin Barley

### 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