



Lunch Buffet Menu

28 February to 1 June 2025

Monday to Friday | 12.00pm to 2.30pm
S\$68++/adult, S\$28++/child

Saturday, Sunday & Public Holiday

1st Seating: 12:00 – 2:00PM

2nd Seating: 2:00 – 4:00PM

*2-hour dining duration per seating

S\$78++/adult, S\$34++/child

SALAD BAR

(Rotation of 3 Types)

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

WESTERN CONDIMENTS

(Rotation of 4 Types)

Cucumber, Cherry Tomato, Red Cabbage, Broccoli, Young Corn
Sweet Corn Fava Bean, Cauliflower Crouton, Black Raisin, Pine Nut
Pumpkin Seed, Peanut, Dried Apricot

DRESSINGS

(Rotation of 4 Types)

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

SEAFOOD ON ICE

Tiger Prawns, Whelks, White Clams, Green Mussel

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

APPETISER

(Rotation of 4 Types)

Salmon Rillettes

Bulgogi Beef Salad

Sichuan Cucumber and Black Fungus Salad

Roast Chicken with Goma Dressing salad

Seafood Cocktail Salad

Thai Octopus Salad

Roasted Beetroot and Feta Cheese Salad

Lady Finger, Chili Paste

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



JAPANESE

Assorted Sushi & Maki
Soba Noodles with Condiment
Condiments: Kikkoman, Wasabi, Pickle Ginger

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
Cream of Carrot Soup
Mushroom Velouté
Assortment of Breads and Butter

HOT MAINS

(Rotation of 5 Types)
Mushroom and Truffle Cream Pasta
Beef Bolognese Pasta
Prawn Aglio Olio
Citrus Glaze Duck
Grilled Chicken with Homemade Sauce
Beef Goulash with Sour Cream
Cauliflower Gratin (v)
Miso and Mirin Roasted Garden Vegetables (v)
Roasted Potato (v)

FRIED ITEMS

(Rotation of 3 types)
Fried Chicken
Potato Croquette
Breaded Prawn
Vegetable Spring Roll
Squid Ring

WHOLE FISH

Barramundi
Homemade Signature Sauce



D.I.Y CONDIMENTS STATION

Ketchup
Spring Onion
Coriander
Minced Garlic
Minced Ginger
Black Vinegar
Sichuan Crushed Pepper
Crushed Peanut
Sesame Seeds
Oyster Sauce
Fermented Bean Curd
Thai Sweet Chilli Sauce
Indonesia Chilli Sauce
Sambal Chilli Sauce
Sesame Oil
Soya Sauce
Fish Sauce
Sichuan Chilli Sauce
Chilli Oil
Chilli Flakes
Chilli Sauce
Red Chilli

PERANAKAN and LOCAL

(Rotation of 8 types)
Blue Pea Coconut Rice
Nasi Kuning
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Curry Fish Head
Beef Rendang
Clam Masak Lemak
Udang Kuah Nanas
Wok Fried Prawns Har Lok
Angelica Roasted Duck
Steamed Pork Patty with Salted Fish
Minced Pork with Okra
Steamed Garlic Squid with Glass Noodle
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 6 Types)
Pineapple Short Cake
Chocolate Raspberry Gateau
Sesame Burn Cheesecake
Cherry Apricot Trifle
Blueberry Yoghurt Eclair
Pistachio Citrus Layer Cake
Apple Tartine
Chocolate Hazelnut Madeline
Coffee Pana Cotta
Mango Sago Pomelo Pudding

NOT TO BE MISSED SIGNATURE
Assorted Nyonya Kueh
Durian Pengan
Ice Shaved with Condiments

LOCAL DESSERT
(Rotation of 3 Types)
Nyonya Bubur Cha Cha
Pulut Hitam
Sweet Potato Ginger Soup
Pumpkin Barley Soup
Bubur Terigu

SEASONAL FRESH CUT FRUIT
(Rotation of 3 Types)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

SEASONAL WHOLE FRUIT
(Rotation of 2 types)
Pear, Red Apple, Plum, Mini Mandarin Orange, Longan