



Ocean's Bounty Seafood Galore

1 January – 28 January 2024

Buffet | Dinner (Friday to Sunday) | 6.30pm to 10.00pm

S\$98/adult, S\$42/child

BOUTIQUE SALAD BAR

(Rotation of 3 Types)

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

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 Island, French Dressing, Goma Dressing, Extra Virgin Olive Oil
Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Oyster, Boston Lobster, Tiger Prawns, Whelks, White Clams, Green Mussel
Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges, Mignonette

APPETISER

(Rotation of 4 Types)

Marinated Top Shell with Green Peppercorn Dressing
Seafood Cocktail
Lemon Herb Couscous (v)
Kani and Corn Salad
Ladyfinger, Chili Paste (v)
Chilled Soba

JAPANESE

Assorted Sushi & Maki

(Rotation of 3 Types)

Norwegian Salmon, Bluefin Tuna, Yellowtail Hamachi & Octopus Sashimi

Condiments: Kikkoman, Wasabi, Pickle Ginger

SIDE STATION

Singapore Rojak with Shrimp Paste Dressing

SOUP

(Rotation of 2 Types)

Woody Mushroom Cream

Cream of Pumpkin Soup

Lobster Bisque

Ginger and Clam Soup

Vegetable Soup

Assortment of Bread & Butter

CARVING STATION

Salmon Wellington

Spinach & Lemon Beurre Blanc Sauce

MAINS

(Rotation of 5 Types)

Harissa Braised Beef

Cod Brandade Au Gratin

Truffle & Mushroom Pasta

Crab & Tomato Pasta

Mussel with White Wine & Garlic Sauce

Seafood Bouillabaisse

Chicken Stroganoff

Roasted Potato

Rosemary-scented Roasted Garden Vegetables

FRIED ITEMS

(Rotation of 3 Types)

Fried Chicken

Potato Croquette

Fish Finger

Breaded Prawn

Takoyaki

Squid Ring

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

D.I.Y CONDIMENTS STATION

Mayonnaise
Ketchup
Sichuan Chili Sauce
Chopped Spring Onion
Chopped Coriander
Chopped Peanut
Fish Sauce
Chilli Flakes
Chilli Sauce
Thai Chili Sauce
Red Chilli
Soya Sauce
Sambal Chilli

PERANAKAN & LOCAL

(Rotation of 8 Types)
Blue Pea Coconut Rice
Ayam Buah Keluak
Babi Tau Yu
Nyonya Chap Chye
Assam Nyonya Sotong
Beef Rendang
Fish Tempura
Udang Kuah Nanas
Salted Egg Prawn
Chili Crab Mantou
Asian Green, Fried Garlic

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee and Condiments

NOODLE

(Rotation of 1 type)
Singapore Laksa, Prawn
Prawn Noodle Soup

BBQ NIGHT

Signature Sichuan Pork
Chicken
Tiger Prawn
Seabass Fillet
Corn on the Cob

THE PATISSERIE

Individual Dessert & Cakes

(Rotation of 6 Types)

Peanut Chocolate Gateau

Sesame Brunt Cheesecake

Chocolate Citrus Mousse Cake

Yam Swiss Roll

White Rabbit Gateau

Oolong Macchiato Cup

Kumquat Eclair

Strawberry Shortcake

Osmanthus Jelly

Honey Chia Seed Coconut Pudding

Our Signature

Durian Pengat

Assorted Nyonya Kueh

Shave Ice with Condiments

Chocolate Fountain with Condiments

Local Dessert

Nyonya Bubur Cha-cha

Pumpkin Barley

Red Bean Soup with Glutinous Rice Ball

Seasonal Fresh Fruit

(Rotation of 3 Types)

Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

(Rotation of 2 types)

Pear, Red Apple, Plum, Mini Mandarin Orange, Longan

Cooling Drinks of Day