



Golden Treasure Lunch Buffet Menu

Lunch (Monday to Sunday) | 29 January – 28 February 2024

12.00 pm to 2.30pm

S\$68/adult, S\$28/child

DIY PROSPERITY YU SHENG

Fresh Salmon, Yuzu Chia Seed Dressing

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

SEAFOOD ON ICE

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

APPETISER

(Rotation of 3 types)

Chicken & Wild Mushroom Salad
Seafood Cocktail
Salmon Rillettes
Ladyfinger, Chilli Paste
Chilled Soba

JAPANESE

Assorted Sushi & Maki

Salmon, Tuna & Octopus Sashimi (Dinner)

Condiments: Kikkoman, Wasabi, Pickle 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 with Cordyceps Flower Soup

Fish Maw Crabmeat Soup

Mushroom Velouté

Cream of Pumpkin Soup

Assortment of Bread & Butter

MAINS

(Rotation of 5 types)

Ginger and Rice Wine Clam

Chinese Wine Chicken, Wolfberries

Braised Pork with Chestnut

Baby Abalone Fried Rice

Drunken Herbal Prawns

Salted Egg Bird Eye Chilli Pasta

Mixed Seafood with Cream Sauce

Beef Goulash

Roasted Potato

Rosemary-scented Roasted Garden Vegetables

FRIED ITEMS

(Rotation of 3 types)

Fried Chicken

Potato Croquette

Breaded Prawn

Vietnamese Spring Roll

Squid Ring

D.I.Y CONDIMENTS STATION

Mayonnaise

Ketchup

Sichuan Chili Sauce

Chopped Spring Onion

Chopped Coriander

Chopped Peanut

Fish Sauce

Chili Flakes

Chili Sauce

Red Chilli

Soya Sauce

Sambal Chilli

PERANAKAN

(Rotation of 5 types)

Blue Pea Coconut Rice

Ayam Buah Keluak

Babi Tau Yu

Nyonya Chap Chye

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Curry Fish Head
Beef Rendang
Udang Kuah Nanas
Udang Chilli Garam
Cincajok Egg Omelette

WHOLE FISH

Barramundi
Homemade Signature Sauce

D.I.Y STATION

Traditional Kueh Pie Tee & Condiments

NOODLE

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

THE PATISSERIE

Individual Desserts & Cakes

(Rotation of 6 Types)
Peanut Chocolate Gateau
Sesame Burnt Cheesecake
Chocolate Citrus Mousse Cake
Yam Swiss Roll
Sour Plum Gateau
Oolong Macchiato Cup
Kumquat Eclair
Strawberry Shortcake
Osmanthus Jelly
Honey Chia Seed Coconut Pudding

Our Signature

Durian Penganan
Ice Shaved with Condiments
Assorted Malay Kueh

Local Dessert

Cheng Teng
Nyonya Bubur Cha Cha
Red Bean Soup

Seasonal Fresh Fruit

(Rotation of 4 types)
Watermelon, Rock Melon, Honeydew, Pineapple, Dragon Fruit

Whole Fruit

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

Cooling Drinks of the Day

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