



## Lunch Buffet Menu

29 February – 30 April 2024  
Lunch (Monday to Sunday) | 12.00pm to 4.00pm  
S\$68/adult, S\$28/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

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

### APPETISER

(Rotation of 4 Types)

*Potato and Corn Salad  
Japchae  
Shitake Mushroom Salad  
Hearty Asian Slaw, Seaweed and Pomelo  
Wakame Salad  
Beansprout Salad  
Salmon Rillettes  
Lady Finger, Chilli Paste  
Naengmyeon*

### JAPANESE

*Assorted Sushi & Maki  
Condiments: Kikkoman, Wasabi, Pickle Ginger*

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Menu is subject to changes and rotation

## SIDE STATION

*Singapore Rojak with Shrimp Paste Dressing*

## SOUP

*(Rotation of 2 Types)*

*Kimchi and Tofu Soup*

*Korean Ginseng Chicken Soup*

*Clam Miso Soup*

*Mushroom Velouté*

*Hokkaido Pumpkin Cream Soup*

*Assortment of Breads, Jam and Butter*

## MAINS

*(Rotation of 5 Types)*

*Miso Cream pasta*

*Seafood Aglio Olio*

*Beef Bolognese Pasta*

*Mixed Seafood Stew*

*Grilled Chicken in Homemade Sauce*

*Beef Goulash*

*Rosemary-scented Roasted Garden Vegetables*

*Cheese Gratinated Vegetable Casserole*

*Roasted Potato*

## FRIED ITEMS

*(Rotation of 3 Types)*

*Fried Chicken*

*Potato Croquette*

*Breaded Prawn*

*Vietnamese Spring Roll*

*Squid Ring*

## D.I.Y CONDIMENTS STATION

*Japanese Mayonnaise*

*Ketchup*

*Sichuan Chilli Sauce*

*Chopped Spring Onion*

*Chopped Coriander*

*Fish Sauce*

*Chilli Flakes*

*Chilli Sauce*

*Red Chilli*

*Kikkoman*

## PERANAKAN

*(Rotation of 5 Types)*

*Blue Pea Coconut Rice*

*Nasi Ulam*

*Nasi Kunyit*

*Ayam Buah Keluak*

*Kapitan Chicken*

*Babi Tau Yu*

*Nyonya Chap Chye*

*Beef Rendang*

*Udang Kuah Nanas*

*Udang Chilli Garam*

*Clam Masak Lemak*

*Sambal Seashell*

*Wok Fried Pork Belly, Spicy Dark Sauce*

*Cincalok Egg Omelette*

*Asian Green, Oyster Sauce*

## WHOLE FISH

***Barramundi***

*Homemade Signature Sauce*

## D.I.Y STATION

*Traditional Kueh Pie Tee and Condiments*

## NOODLE

*(Rotation of 1 Type)*

*Singapore Laksa with Prawns*

*Prawn Noodle Soup*

## THE PATISSERIE

### ***Individual Dessert & Cakes***

*(Rotation of 8 Types)*

*Raindrop Cake*

*Black Sugar Soya Mochi Panacotta*

*Cream Caramel*

*Citron Jelly*

*Jujube Walnut Financier*

*Green Tea Chestnut Tiramisu*

*Yuzu Sakura Cheese Roll*

*Peanut Sesame Eclair*

*Classic Burnt Cheesecake*

*Purple Sweet Potato Mont Blanc*

*Chocolate Marshmallow Velvet*

*Bubble Milk Tea Gateau*

## **Our Signature**

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*Durian Penganan  
Ice Shaved with Condiments  
Assorted Nyonya Kueh*

**Local Dessert**

*Pulut Hitam  
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, Mini Mandarin Orange, Longan*