

TRULY SINGAPORE FLAVOURS SEAFOOD BUFFET

Explore our selections from The Salad Bar, The Seafood Bar, The Carving Table, The Local Favourites, The Patisserie and The Fruit Stall.

Available for dinner on Thursdays – Saturdays, lunch on Sundays Dinner: 6.00 pm to 9.30 pm | Lunch: 12.00 pm to 2.30 pm \$128 per adult | \$38 per child (7 to 12 years of age)

Menu items are subject to changes according to availability.

All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

For reservations and enquiries, please call +65 6311 8195 or email cafe.mosaic@carltonhotel.sg

SEAFOOD ON ICE

Freshly Shucked Oyster, Cold Crab Leg, Black Mussel, Poached Prawn, Crayfish

COLD ENTREE (on rotational basis)

A Apple Salad with Greek Yogurt Pesto Chicken Chipolata Pasta Melon & Prawn Salad with Sesame Goma Dressing Tuna Flake with Mixed Bean Salad

B Healthy Fruit Salad with Peach Vinaigrette Pesto Chicken Chipolata Pasta Spicy Seafood Glass Noodle Salad Mixed Bean Ragout Salad

C Coleslaw with Dried Fruits Salad Shredded Chicken Pasta Salad Chunky Potato Salad with Sweet Mustard Relish Mild Spicy Jelly Strip Fish Salad

THE SALAD BAR

Choice of Greens: Romaine Lettuce, Mixed Green, Red Chicory

Choice of Accompaniments: Cherry Tomato, Kidney Bean, Corn Kernel, Onion, Crouton

Celery, Chick Pea, Mandarin Orange Wedge, Cucumber

Choice of Sauces & Condiments: Thousand Island, Caesar Dressing, Herb Vinaigrette,

Balsamic & Olive Oil

JAPANESE COUNTER

Handmade Assorted Sushi & Maki Roll Salmon Sashimi, Tako Sashimi & Tuna Tataki

Choice of Sauces & Condiments: Shoyu, Wasabi, Gari



CHEF'S SOUP

Oriental Soup of the Day Western Soup of the Day **Served with**: Soft & Hard Roll **Choice of**: Butter or Margarine

SINGAPORE SNACKS

Prawn Cracker
Papadum
Melinjo Nut Cracker
Mantou

THE LOCAL STALL (on rotational basis)

- A Singapore Rojak Tau Pok, You Tiao, Cucumber, Sweet Turnip, Bean Sprout
- **B Fruits Rojak** Apple, Pineapple, Green Apple, Tau Pok, You Tiao
- **C** Gado Gado Egg, Long Bean, Cucumber, Tempeh, Cabbage

THE CARVING TABLE

Slow-Roasted Pepper Crusted Beef Fried Carrot Cake

Choice of Accompaniments:

Mint Jelly, Grain Mustard, Jus

NOODLE STATION (on rotational basis)

- **A Laksa & Prawn Noodle** Egg, Prawn, Fish Cake, Morning Glory, Bean Sprout
- **B** Mee Siam & Fish Ball Noodle Egg, Shrimp, Garlic, Chive, Bean Sprout
- C Laksa & Chicken Noodle

 Egg, Shredded Chicken, Cucumber, Fish Cake

BEVERAGE

Free Flow Herbal Tea Selection of Coffee or Tea

50% off for house wines by the bottle, chilled juices, Tiger Beer and soft drinks

HOT MAINS (on rotational basis)

A Honey Glazed Chicken
Wok-fried Prawn with Capsicum & Leek
Fried Fish with Mala Sauce
Fisherman's Catch Omelette
Sambal Sotong
Fried Sin Chew Bee Hoon
Lotus Seed Rice
Scallop with Soya & Garlic Flake
Crayfish in Nonya Curry
Fresh Seasonal Vegetable of the day

- B Baked Thai BBQ Chicken
 Wok-fried Squid with X.O Sauce
 Wok-fried Prawn with Capsicum & Leek
 Steamed Fish with Black Bean Sauce
 Kimchi Omelette
 Hong Kong Noodle
 Yang Chow Fried Rice
 Scallop Au Gratin
 Singapore Chili Crayfish
 Stir-fry Fresh Vegetable of the Day
- C Baked BBQ Chicken
 Assorted Ngoh Hiang
 Steamed Fish in Hot Bean Sauce
 Japanese Omelette
 Thai Curry Squid
 Braised Ee Fu Noodle
 Yellow Ginger Rice
 Scallop X.O Sauce
 Black Pepper Crayfish
 Stir-fry Fresh Vegetable of the Day

DESSERTS

Red Velvet
Chocolate Ganache
Chocolate Mousse
Cheese Cake
Kaya Layer Cake
Banana Cake
Mango Pudding
Hot Dessert of the Day
Seasonal Fresh Fruit
Mini Ice Cream Cup