

INTERNATIONAL BUFFET

11 APRIL - 29 MAY 2025

Enjoy an irresistible 1-for-1 deal or 50% off for adults when you pay with selected credit cards!

Lunch Mon - Fri: \$94++ for 2 adults, \$25++ per child (6 - 12 y/o)

Lunch Sat- Sun: \$98++ for 2 adults, \$25++ per child (6 - 12 y/o)

Dinner Mon - Thu: \$108++ for 2 adults, \$30++ per child (6 - 12 y/o)

Dinner Fri - Sun, & Public Holiday: \$118++ for 2 adults, \$30++ per child (6 - 12 y/o)

** Prices listed are after discount.*

HIGHLIGHTS FOR THE MONTH

 **Freshly Shucked Australian Oysters** **Only available for weekend dinner*

 **Australian Blue Mussels**

 **Chilled Australian Octopus Salad with Lemon & Parsley**

Australian Antipasti - Kalamata Olive, Mix Olive, Green Olive, Button Mushroom, Artichoke with assorted Cheese (Honeycomb), Assorted Nut, Vegetable Crudit , Breadsticks, Lavosh Sesame Cracker)

**Only available for dinner daily*

Australian Dishes

 **Wok-Fried Chicken with Vegemite**

 **Australian Blue Mussels in Pesto Sauce**

Australian Specialty Meat

Braised Australian Beef Oxtail with Mushrooms

French Style Beef Stew

Lamb Stew with Vegetable

Grilled Bolar Blade Gillet with Spicy Tomato & Onion Dip

Grilled Australian Lamb Chop with Mint Sauce

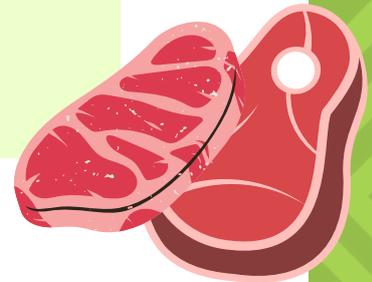
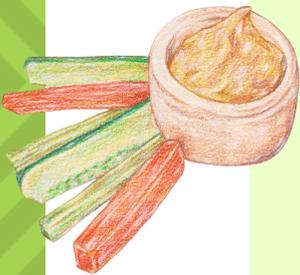
Australian Lamb Braised in Hainanese Style

Braised Beef Brisket with Tendon

Wok-Fried Black Pepper Beef Fillet

Wagyu Beef Cheek Rendang

Mongolian Style Beef



 **Chef's Recommendation**

Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients.



SEAFOOD ON ICE

Poached Tiger Prawn

Sea Whelk

Japanese Sweet Clam

Abalone on Shell

Half Shell Scallop *Only available for weekend lunch & dinner

 **Boston Lobster** *Only available for dinner daily

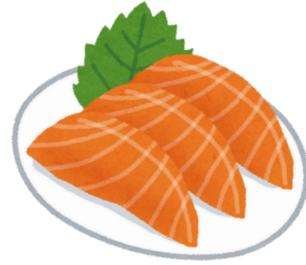
Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya

 **Cold Whole Barramundi on Ice** *Only available for lunch daily

 **Cold Whole Salmon on Ice** *Only available for dinner daily

Condiments: Sambal Terasi (Shrimp Paste Sambal),

Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili



SUSHI & SASHIMI

Assorted Sushi

 **Salmon Sashimi**

*Only available for weekend lunch & dinner

Condiments: Pink Ginger, Sashimi Soya, Wasabi

VEGETARIAN STATION

(3 items on rotation)

Summer Quinoa Salad with Walnut

 **Pumpkin and Spinach Salad**

Mushroom Salad with Caramelize Onion

Tabbouleh Salad

Broccoli with Carrot Salad

Watermelon and Tomato Salad

 **Roasted Pumpkin with Honey Balsamic Salad**

 **Potato Salad with Dijon Mustard Mayonnaise & Raisin**



COMPOUND SALAD

Seafood

(2 items on rotation)

Seafood Fennel Salad

Crab Meat Salad with Edamame

Pesto Macaroni Pasta Salad with Shrimp

Tuna Nicoise Salad

Mediterranean Avocado Salmon Salad

Chicken

(1 item on rotation)

Curry Crunchy Potato Salad with Smoked Chicken

Steam Broccoli and Roasted Pumpkin Salad with Chicken Ham

Thai Glass Noodle Salad with Minced Chicken

Smoked Chicken with Cous Cous

Beef

(1 item on rotation)

Summer Vegetable Salad with Beef Pastrami

Roasted Beef Salad in Chinese BBQ Sauce

Thai Beef Salad (Yum Nua)

 **Chef's Recommendation**

Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients.



CHEESE, HUMMUS & DIPS

Honeycomb, Assorted Nut, Vegetable Crudit , Breadsticks, Lavosh Sesame Cracker,
Hummus Type (Beetroot, Chickpeas, Spinach, Pumpkin & Red Pesto)

**Only available for dinner daily*

GREEN SALAD

Mesclun, Romaine Lettuce, Arugula, Australian Baby Spinach, Red Frisse, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn

Dressings: Caesar Dressing, Thousand Island, Goma Dressing and Herbs Olive Oil

CONGEE

Condiments: Crispy Ikan Bilis with Peanut, Pickle Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soya Egg with Tau Kwa, Century Egg, Spring Onion, Fried Shallot, Ginger, You Tiao

SOUP STATION

Asian Soup

(1 item on rotation)

Sweet Corn with Crab Meat Soup, Thai Seafood Tom Yam Soup, Seaweed, Egg Drop Soup with Seafood and Beancurd, Winter Melon with Chicken, Chicken Bak Kut Teh or Sharkfin Melon with Chicken Soup

Western Soup

(1 item on rotation)

Seafood Chowder, Lobster Bisque, Cream of Mushroom, Pumpkin Soup or Truffle Celeriac Soup

MAKE-YOUR-OWN

Kueh Pie Tee with Assorted Condiments **Only available for lunch daily*

1 item on rotation

Traditional Rojak Station
Indonesian Gado-Gado Station
Kang Kong with Cuttle Fish Station

CHEF'S LIVE STATIONS

Freshly Made Prata

with Dhal Curry and Chicken Curry

Hainanese Chicken Rice Stall

Choice of Steamed Chicken and Roasted Chicken

Selection of condiment: Chicken Rice Chili, Ginger Puree and Dark Soy Sauce

Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts, Sambal Chili and Laksa Leaves

Chicken Shawarma

with Pita Bread and Condiments

Pasta Station

2 types of pasta & 2 types of sauce

Condiments: Parmesan Cheese and Chili Flakes

**Only available for weekend lunch*



Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients.



CARVING STATION

Roasted Lamb Leg or Slow Roast Wagyu Beef D-Rump

with Condiments **Only available for dinner daily*

Slow Roast Herbs Rubbed Whole Veal Leg

Condiments: Wholegrain Mustard, Dijon Mustard, Sea Salt, Truffle Salt

**Only available for weekend dinner*

BBQ STATION

(3 items on rotation)

**Grilled Beef Fillet, Otah-otah, Grill Chicken Drumstick
Squid Fillet, Lamb Chop, Grilled Prawn**

**Only available for dinner daily*

INDIAN CUISINE

(1 item on rotation per category)

Rice

Pulao Rice, Saffron Rice or Ghee Rice

Vegetable

Aloo Gobi, Paneer Jalfrezi, Dum Aloo,
Matter Paneer or Paneer Masala

Meat

Butter Chicken, Chicken Korma, Chicken Kolhapuri, Mutton
Curry, Mutton Rogan Josh or Chicken Jalfrezi

WESTERN CUISINE

Rice/Pasta

(1 item on rotation)

Pasta in Chunky Tomato Compote
Baked Cheese Pasta with Seafood
Pasta Carbonara
Seafood Pasta Napolitana
Herb Roast Potatoes

Seafood

(1 item on rotation)

Seafood Arrabiata
Seafood Aglio Olio
Herb Buttered Seafood
Baked Seafood with Mushroom and Cheese

Fish

(1 item on rotation)

 **Deep-fried Battered Fish with Tartar Sauce**

Fish Picatta with Tomato Basil Sauce

Baked Fish with Sundried Tomato in Mushroom Cream Sauce

 **Barramundi En Papillote in Saffron Fennel Broth**

Chicken/Duck

(1 item on rotation)

Roasted Cajun Spring Chicken with Own Jus

 **Duck Leg Confit with Apricot Sauce**

Chicken Roulade with Truffle Jus

Chicken Stew in Herbs Gravy

 **Chicken Parmigiana**



 **Chef's Recommendation**

Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients.



ASIAN CUISINE

Rice / Noodle

(1 item on rotation)

Nasi Goreng with Crispy Silver Fish
Hokkien Noodles
Wok-Fried Kway Teow with Vegetables
Fried Hong Kong Noodle
Braised Ee-fu Noodle with Chives

Seafood

(1 item on rotation)

Wok-Fried Prawn with Salted Egg
Poached Prawn in Herbal Broth
Wok-Fried Prawn with Aromatic Asian Chili Sauce
Wok-Fried Prawn with Pepper & Salt



Wok-Fried Kam Heong Baby Squid

Chilli Crab with Mantou *Only available for weekend dinner



Duck

(1 item on rotation)

Braised Duck with Blue Ginger
Roasted Duck with Plum Sauce
Wok-Fried Duck with Spicy Hot Bean Sauce
Braised Soy Duck

Fish

(1 item on rotation)

Cereal Fish



Steamed Barramundi Fillet with Preserved Chye Poh

Steamed Barramundi with Spicy Plum Sauce
Sweet and Sour Barramundi Fillet



Deep-Fried Barramundi Fillet in Thai Chili

Vegetable

(1 item on rotation)

Garlic Wok-fried Market Greens
Nyonya Vegetables Stew
Braised Mushrooms with Green Vegetables
Sambal Long Bean & Lady Finger
Steamed Baby Bok Choy in Superior Gravy
“Mala” Beancurd
Tofu & Festive Vegetables in Superior Gravy

Chicken

(1 item on rotation)

Har Keong Kai (Shrimp Paste Chicken)
Kong Po Chicken with Cashew nuts
Ayam Pongteh



Coffee Chicken

Grilled Satay

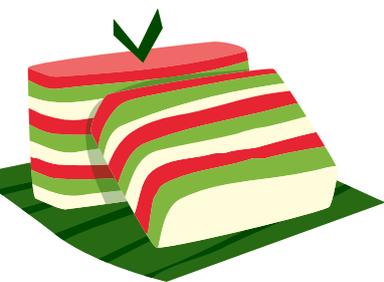
with a selection of chicken and mutton, and peanut gravy on the side
Condiments: Red Onion, Cucumber



Chef's Recommendation

Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients.





DESSERTS

- 5 types seasonal fruits
- 6 types of mini French pastries
- 4 types of traditional cookies
- 4 types of Nyonya kueh

Cold Desserts

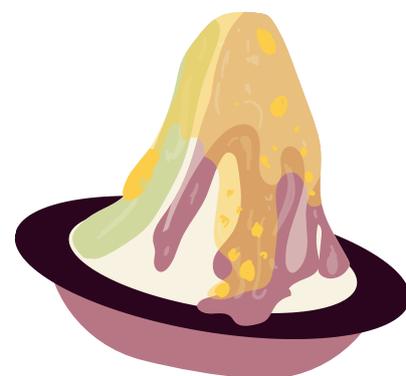
- Ice cream with wafer or rainbow bread
- Bingsu shaved ice
- Ice kacang with condiments
- Ice chendol with condiments

Chocolate Fondue

with assorted condiments

(1 item on rotation)

- Cheng Teng
- Red Bean Soup with Gingko Nut
- Bubur Hitam
- Green Bean Soup with Sago
- Bubur Cha Cha
- Red Bean Paste with Sesame Dumpling
- Pulut Hitam with Coconut Milk



DRINKS

Hot Quenchers

Coffee

- Espresso  
- Café Latte  
- Cappuccino  
- Flat White  

Tea

Earl Grey, Peppermint, Chamomile, English Breakfast, Jasmine Green Tea

Steamed Milk

Cold Quenchers

3 items on rotation

Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea



NUTRI-GRADE  *Nutri-Grade mark is based on default preparation (before addition of ice).*

Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients.

