

# HERBS & SPICES BUFFET



Discover how herbs and spices not only add rich flavour and aroma, but also boost wellness with natural antioxidants and anti-inflammatory benefits.  
Enjoy a buffet that's as nourishing as it is delicious!

**30 May to 20 July 2025**

<b>Weekday Lunch</b>	<b>Mon to Fri</b>	<b>\$ 94++ per adult</b>	<b>\$25++ per child</b> (6 to 12 years old)
<b>Weekend Lunch</b>	<b>Sat &amp; Sun</b>	<b>\$ 98++ per adult</b>	<b>\$25++ per child</b> (6 to 12 years old)
<b>Weekday Dinner</b>	<b>Mon to Thurs</b>	<b>\$ 108++ per adult</b>	<b>\$30++ per child</b> (6 to 12 years old)
<b>Weekend Dinner</b>	<b>Fri to Sun, &amp; Public holiday</b>	<b>\$ 118++ per adult</b>	<b>\$30++ per child</b> (6 to 12 years old)

## 1-FOR-1 BUFFET DEAL FOR EVERYONE

Dine with a friend and enjoy 1-for-1 on our international buffet, available for all guests.

## IHG ONE REWARDS EXCLUSIVE

Members enjoy even more savings:

1st diner: 50% off

2nd diner: 60% off

Kids 12 & below dine FREE with every paying adult

Weekday dinners only (Mon to Thurs)

**Prices shown are before discount.**



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

## PREMIUM PICK



### Flame Roasted Wagyu Beef Diced Cubes

**Choice of Spice Condiments:** 13-spice, Taiwan Garlic Pepper Salt or Cajun

Served with Roasted Herb Baby Potato & Roasted Summer Vegetable

*\*Only available for dinner*

## SEAFOOD ON ICE

**(6 items on rotation)**

Poached Tiger Prawn

Blue Shell Mussel

Sea Whelk

Japanese Sweet Clam

Baby Abalone

Half Shell Scallop *\*Available for dinner daily and weekend lunch only*



**Baby Crawfish Lobster** *\*Only available for dinner*



**Fresh Oysters** *\*Only available for dinner*

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



**Cold Basil Pesto Sea Bass on Ice** *\*Only available for lunch*



**Cold Basil Pesto Salmon on Ice** *\*Only available for dinner*

**Condiments:** Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

**Salmon Sashimi, Assorted Sushi & Maki Roll**

*\*Available for dinner daily and weekend lunch only*

**Condiments:** Soya Sauce, Pink Ginger, Wasabi

## GREEN LEAVES

**Variety of greens:** Mesclun, Romaine Lettuce, Arugula, Red Frisse, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn

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

## VEGETARIAN STATION

**(3 items on rotation)**

Summer Quinoa Salad with Walnut, Greek Salad, Mushroom Salad with Caramelize Onion, Tabbouleh Salad, Broccoli with Carrot Salad, Beancurd and Century Egg in Chili Oil, Pumpkin Salad, Shredded Potato with Dried Chili & Vinegar, Summer Fruit Salad with Dried Nut or Broccoli & Egg Salad



### Chef's Recommendation

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## COMPOUND SALAD

### Seafood (2 on rotation)

Seafood Fennel Salad, Spicy Calamari Salad with Lemon and Parsley, Spicy Seafood Salad, Crab Meat Edamame with Herb Mayo, Pesto Macaroni Pasta Salad with Shrimp, Tuna Nicoise Salad, Mediterranean Herb Avocado Salmon Salad

### Chicken (1 item on rotation)

Smoked Chicken with Green Mango Salad, Steam Broccoli and Roasted Pumpkin Salad with Chicken Ham, Thai Glass Noodle Salad with Minced Chicken or Smoked Chicken with Cous Cous

### Beef (1 item on rotation)

Summer Vegetable Salad with Beef Pastrami, Honey Mustard Steak Salad, Thai Beef Salad (Yum Nua), Lamb Pesto Salad, Greek Style Lamb Sausage Salad, Beef Pastrami with Potato Salad or Lamb Cous Cous Salad

## HUMMUS & DIPS

**3 Types:** Beetroot, Chickpeas, Spinach, Pumpkin, Red Pesto with Sesame Lavosh, Bread Stick and Vegetables Crudités

## SOUP STATION

### Asian Soup (1 item on rotation)

#### Snow Fungus Licorice Soup with Chicken

Thai Seafood Tom Yam Soup

### Mutton Soup "Malay Style"

### Ginseng Chicken Soup

### Indonesian Style Chicken Herb Soup

Chicken Bak Kut Teh

### Western Soup (1 item on rotation)

Seafood Chowder with Dill

Lobster Bisque

Cream of Mushroom with Thyme

Butternut Squash Soup

Potato Soup with Turkey Strips

### Chicken Consommé with Thyme Soup

### Chef's Recommendation

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## MAKE-YOUR-OWN

(1 item on rotation)

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

Kueh Pie Tee with Assorted Condiments *\*Only available for weekday lunch*

## CHEF'S LIVE STATIONS

**Freshly Made Prata**

With selection of Dhal Curry and Chicken Curry

**Hainanese Chicken Rice Stall**

Steamed 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

## BARBEQUE CORNER

(3 items on rotation)

Grilled Chicken Wings (In herbs or five-spices), Fish Otah-Otah, **Squid Fillet Grilled  
in Dried Shrimp Chili**, Grilled Herb Prawn, Jalapeño Poppers  
**Grilled Cajun Spice Baby Rock Lobster** *\*Only available on weekend & PH*

## SAUCE & SIZZLE

**Choice of Assorted Ingredients:** Four types of Vegetables, Meat or Seafood

**Choice of Mala:** Assam Pedas / Aglio Olio / Mala Sauce

## CONGEE STATION

**Plain 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, Yu Tiao

*\*Only available for lunch*



**Chef's Recommendation**

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## ASIAN CUISINE

### Rice / Noodle (1 item on rotation)

Nasi Goreng with Crispy Silver Fish

Seafood Mee Goreng

Wok-Fried Penang Kway Teow with Shrimp

 **Yam Rice with Dried Shrimp in Chinese Herbs**

 **Chinese Angelica Seafood Fried Rice with Egg**

Fried Seafood Hong Kong Noodle

Braised Ee-fu Noodle with Chives

### Seafood (1 item on rotation)

Wok-Fried Prawn with Bell Peppers

 **Braised Cordyceps Flower Herb Prawn**

Wok-Fried Golden Coconut Prawn

Wok-Fried Soya Sauce Prawn

Mussels Otah


Wok-Fried Szechuan Pepper Prawn

### Duck (1 item on rotation)

Asian Herbs & Spice Braised Duck

 **Tea Leaf Smoked Roasted Duck**

Wok-Fried Spicy Hot Bean Duck

 **Teochew Braised Duck**

### Fish (1 item on rotation)

Cereal Fish

Steamed Fish Fillet in Taucu & Plum Sauce

 **Taiwanese-Style Three Cup Fish Fillet**

 **Sichuan Boiled Fish Fillet with Pickled Vegetable**

### Meat (1 item on rotation)

Oriental-Style Herb Beef Stew

Braised Beef Brisket with Tendon

Cumin Beef

Asian Spiced Beef Rendang

### Chicken (1 item on rotation)

Dried Chili & Szechuan Pepper Fried Chicken Cubes

Kong Poa Chicken with Cashew nuts

 **Braised Herbal Black Chicken with Vegetables**

 **Spicy Thai Basil Chicken (Pad Krapow Gai)**

### Vegetable (1 item on rotation)

Steam Iceberg Lettuce with Angelica Sauce

Wok-Fried Market Green and Due Shimeji Mushrooms with Garlic

Chinese Spinach with Bai Ling Mushroom Steamed in Licorice Sauce

Braised Mushrooms with Green Vegetables & Wolfberries

### Grilled Satay

a selection of Chicken and Mutton in Peanut Gravy with Condiments



#### **Chef's Recommendation**


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## WESTERN CUISINE

### Rice/Pasta (1 item on rotation)

Pesto & Aglio Olio Pasta

 **Saffron Seafood Paella**

 **Mushroom & Herb Risotto**

 **Penne Pasta in Tomato Basil Mozzarella**

### Seafood (1 item on rotation)

 **Spicy Basil Seafood Arrabiata**

Sauteed Seafood with Buttered Herb

 **Saffron Bouillabaisse with Fennel**

 **Herbs de Provence Baked Seafood**

Pan-seared Seafood with Dill Cream Sauce

### Meat (1 item on rotation)

Braised Lamb Stew with Western Herbs

French-Style Beef Stew

Lamb Tajine

 **Persian Beef Stew with Herbs & Lime**

### Fish (1 item on rotation)

Pan-seared Fish with Lemon Butter Herb

Pan-seared Fish with Spicy Miso Cream

 **Baked Parmesan Herb Crusted Fish with Tomato Compote**

Baked Fish with Turmeric Lime Cream

### Chicken (1 item on rotation)

Paprika Roasted Spring Chicken with Own Jus

Braised Chicken Casserole

Chicken Roulade with Rosemary Jus

Pollo Alla Cacciatora

## INDIAN CUISINE

### Rice (1 item on rotation)

 **Lemon Mint Rice**

Plain Biryani Rice, Tomato Rice, Saffron Rice

### Vegetable (1 item on rotation)

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

### Meat / Fish (1 item on rotation)

 **Chicken 65**

 **Fish Masala**

Butter Chicken, Pepper Chicken, Chicken Korma,  
Chicken Kolhapuri, Mutton Korma, Mutton Rogan Josh,  
Prawn Masala, Fish Tikka

 **Chef's Recommendation**

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## DESSERTS

Assorted Mini French Pastries  
Assorted Traditional Cookies  
Assorted Nyonya kueh  
Fresh Cut Fruits

### Cold Desserts

Ice Cream with Wafer or Rainbow bread  
Bingsu Shaved Ice Dessert  
Ice Kachang & Ice Chendol with Condiments

#### Pandan Panna Cotta

*\*Available for dinner daily and weekend lunch only*

#### Osmanthus Flower Jelly with Wolfberries

*\*Available for dinner daily and weekend lunch only*

Chocolate Fondue

**Condiments:** Marshmallow, Dried Fruits, Churros

### Hot Desserts

Kueh Lapis with Plum  
Hot Cheng Teng  
Red Bean soup with Ginkgo Nut  
Black Glutinous Rice  
Tau Suan with You Tiao  
Green Bean Soup with Sago and Durian  
Bubur Cha Cha  
Red Bean Paste with Sesame Dumpling

#### Hot Snow Fungus with Pear & Almond

 Banana in Sweetened Coconut Milk with Sago (Pangat Pisang Sago)

## DRINKS

### Hot Quenchers

Espresso   
Café Latte   
Cappuccino   
Flat White   
Earl Grey, Peppermint, Chamomile, English Breakfast,  
Jasmine Green Tea 

### Cold Quenchers

(3 drinks on rotation)

Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea



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



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