



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!



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

1-FOR-1 BUFFET DEAL FOR ALL ADULTS

Dine with a friend and enjoy 1-for-1 on our international buffet.

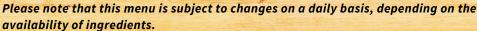
IHG ONE REWARDS EXCLUSIVE

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.























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



*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





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









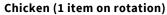




COMPOUND SALAD

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



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



























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



(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



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

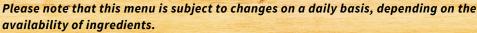
*Only available for lunch





















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 Leave 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







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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

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











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 Gingko 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 (Pengat Pisang Sago)

DRINKS

Hot Quenchers

Espresso (A)

Café Latte 🕦

Cappuccino ()

Flat White 👀

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

> Cold Quenchers (35) (3 drinks on rotation)

Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea

NUTRI-GRADE

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





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