

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

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.



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

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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*



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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



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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



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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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