



SG60 FOOD FARE BUFFET

21 July to 17 August 2025

Weekday Lunch	Mon to Fri	\$ 94++ per adult	\$25++ per child (6 to 12 years old)
Weekend Lunch	Sat, Sun & Public Holiday	\$ 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)

BUFFET DEAL FOR ALL ADULTS

Dine with a friend and enjoy amazing discounts on our International buffet.

★ 1st diner: 50% off

★ 2nd diner: 60% off

👤 Kids 5 & below dine FREE with every paying adult

**Offer is only valid Mon to Thurs Dinner for direct and Tablecheck reservations only
Prices shown are before discount.*



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



SG60 HIGHLIGHTS

Singapore "Nasi Lemak" Maki Roll **Only available for lunch on weekends & PH*

Singapore Hawker Ngoh Hiang Station **Only available for lunch*

Popiah Station **Only available for lunch on weekdays*

Carrot Cake **Only available on weekends*

Oyster Omelette **Only available on weekends*

Grilled Chicken and Mutton Satay in Peanut Gravy

Crab on rotation (Chili Crab, Black Pepper Crab, Butter Crab, Kam Heong Crab)

**Crabs are only available for dinner
(1 type on weekdays & 2 types on weekends)*

SEAFOOD ON ICE

(6 items on rotation)

Poached Tiger Prawn

Blue Shell Mussel

Conch Sea Whelk

Baby Abalone

Japanese Sweet Clam

Half Shell Scallop **Only available for dinner daily, weekend lunch & PH lunch*

Boston Lobster **Only available for dinner on weekends*

Fresh Oysters **Only available for dinner*

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



Cold Whole Sea Bass on Ice **Only available for lunch*



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

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

SUSHI

Assorted Sushi & Maki Roll **Only available for dinner daily and weekend lunch*

Condiments: Soya Sauce, Pink Ginger, Wasabi



Chef's Recommendation

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GREEN SALAD

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

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

COMPOUND SALAD

Seafood (1 dish on rotation)

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

Chicken (1 dish on rotation)

Roast Duck Salad with Hoi Sin and Lychee
Spicy Szechuan Chicken Salad
Thai Glass Noodle Salad with Minced Chicken
Pumpkin Smoked Chicken with Cous Cous
Chicken Kerabu Salad

Beef (1 dish on rotation)

Summer Vegetable Salad with Beef Pastrami
Pesto Pasta Salad with Beef
Thai Beef Salad
'Mala' Style Lamb Salad

VEGETARIAN STATION

(2 dishes on rotation)

Summer Quinoa Salad with Walnut
Greek Salad
Mushroom Salad with Caramelize Onion
Tabbouleh Salad
Broccoli with Carrot Salad
Watermelon and Tomato Salad
Pumpkin Salad
Russian Potato Salad with Raisin
Singapore Style Spicy Cucumber Salad
Century Egg with Pickled Ginger

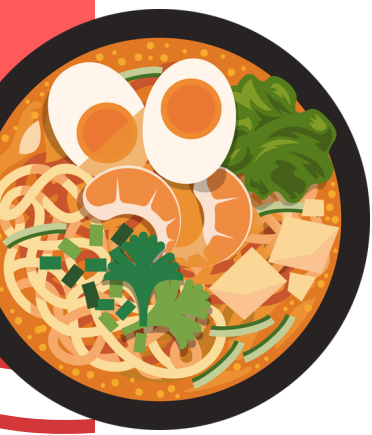
HUMMUS & DIPS

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



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SOUP STATION

Asian Soup (1 dish on rotation)

Sweet Corn with Crabmeat Soup
Duck and Salted Vegetable Soup
Soto Ayam
Hainanese Mutton Soup
Wintermelon with Chicken Soup
Chicken Bak Kut Teh
Sharkfin Melon with Chicken Soup
Spicy and Sour Soup

Western Soup (1 dish on rotation)

Seafood Chowder
Lobster Bisque
Cream of Mushroom
Pumpkin Soup
Potato and Leek Soup
Cream of Broccoli
Cream of Tomato and Pesto

CHEF'S LIVE STATIONS



Freshly Made Prata

With selection of Dhal Curry and Chicken Curry



Hainanese Chicken Rice Stall

Displaying 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

CARVING STATION



Slow Baked Leg of Lamb or Herb Rubbed Beef Ribeye



Slow Roast Wagyu Beef D-Rump **Only available for dinner on weekends*

CONGEE STATION

Sweet Potato 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*

MAKE-YOUR-OWN

(1 dish on rotation)

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



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



Chef's Recommendation

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ASIAN CUISINE

Rice / Noodle (1 dish on rotation)

Nasi Goreng with Crispy Silver Fish
Hokkien Noodles

Wok-Fried Penang Kway Teow with Shrimp
Yam Rice with Dried Shrimp
Seafood Fried Rice with Egg
Fried Hong Kong Noodle
Braised Ee-fu Noodle with Chives

Seafood (1 dish on rotation)

Wok-Fried Salted Egg Prawn
Cereal Prawn
Wok-Fried Prawn with Grated Coconut
Wok-Fried Soya Sauce Prawn
Sauteed Tiger Prawn in Aromatic Chili Paste

Duck (1 dish on rotation)

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

Fish (1 dish on rotation)

Cereal Fish
Black Bean Fish Fillet
Steam Fish with Soy and Garlic Paste
Sweet & Sour Fish
Kam Heong Fish Fillet
Assam Fish with Durian Paste

Beef/Lamb (1 dish on rotation)

Hainanese Lamb Stew
Braised Beef Brisket with Tendon
Wok-Fried Black Pepper Beef
Wagyu Beef Cheek Rendang

Chicken (1 dish on rotation)

Har Keong Kai
Kong Poa Chicken with Cashew nuts
Ayam Pongteh
Ayam Masak Merah
Coffee Chicken

Vegetable (1 dish on rotation)

Sayur Lodeh
Nyonya Vegetables Stew
Sambal Goreng
Braised Mushrooms with Green Vegetables
Market Greens with Mushroom Sauce



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WESTERN CUISINE

Starchy Staples (1 dish on rotation)

Pasta in Chunky Tomato Compote
Baked Cheese Seafood Pasta
Pasta Carbonara
Seafood Pasta Napolitana
Roast Potato with Herbs

Seafood (1 dish on rotation)

Seafood Arrabiata
Seafood with Buttered Herb
Seafood Aglio Olio
Baked Cheesy Seafood with Mushrooms
Seafood Pesto

Beef/Lamb (1 dish on rotation)

Braised Beef Oxtail
French Style Beef Stew
Wagyu Beef Cheek Stew
Lamb Stew with Vegetables
Moroccan Lamb Stew
Lamb Osso Bucco

Fish (1 dish on rotation)

Pan-seared Fish with Lemon Butter Herb
Pan-seared Fish with Miso Cream Sauce
Fish Picatta with Tomato Sauce
Baked Fish with Tumeric Lime Cream
En Papilotte Fish with Fennel Broth

Chicken/Duck (1 dish on rotation)

Roasted Cajun Spring Chicken with Herbs Gravy
Chicken Casserole
Chicken Roulade with Truffle Mushroom Sauce
Teriyaki Chicken
Confit Duck Leg with Apricot Sauce
Smoked Duck Breast with Cinnamon Orange Sauce



INDIAN CUISINE

Rice (1 dish on rotation)

Pulao Rice, Ghee Rice, Saffron Rice

Vegetable (1 dish on rotation)

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

Meat/Fish (1 dish on rotation)

Chicken 65
Butter Chicken
Chicken Korma
Mutton Curry
Mutton Rogan Josh
Chicken Jalfrezi

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DESSERTS

Assorted Mini French Pastries

 **Durian Flavored Cakes**

Assorted Traditional Cookies

Assorted Nyonya kueh

Kueh Lapis

 **Local Chiffon Cake**

Fresh Cut Fruits

Cold Desserts

Ice Cream with Wafer or Rainbow bread

Bingsu Shaved Ice Dessert

 **Ice Kachang & Ice Chendol with Condiments**

Chocolate Fondue

Condiments: Marshmallow, Dried Fruits, Churros

Hot Desserts

Cheng Teng

Red Bean soup with Ginkgo Nut

Pulut Hitam with Coconut Milk

Tau Suan

Green Bean Soup with Sago

Bubur Cha Cha

Red Bean Paste with Sesame Dumpling

Sea Coconut with Longan


Aloe Vera in Rose Syrup

Chilled Fruit Cocktail



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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