

LOBSTER & CRAB

WEEKEND DINNER BUFFET

18 AUGUST - 16 OCTOBER 2025

Dinner Fri - Sun, & Public Holiday:
\$69++ per adult after 50% discount (U.P. \$138++)
\$30++ per child (6 - 12 y/o)

SEAFOOD GALORE

(6 items on rotation)

Poached Tiger Prawn
Blue Shell Mussel
Sea Conch
Baby Abalone
Japanese Sweet Clam
Half Shell Scallop

 **Boston Lobster**
 **Baby Maroon Lobster**
 **Snow Crab Leg**
 **Flower Crab**

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

 **Cold Whole Salmon on Ice**

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

SUSHI & SASHIMI

 **Fresh Sashimi**

Assorted Sushi and Maki roll

Condiments: Soyu Sauce, Pink Ginger, Wasabi

GREEN LEAVES

Variety of greens: Mesclun, Romaine Lettuce, Arugula, Red Frisse

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

 **Chef's Recommendation**

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





HUMMUS & DIPS

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

COMPOUND SALAD






Meat (1 item on rotation)

Roast Duck Salad with Hoi Sin and Lychee
Roast Beef Salad
Thai Glass Noodle Salad with Minced Chicken
Cous Cous with Avocado and Smoked Chicken
Steam Chicken and Cucumber Salad with Ginger puree
Summer Vegetable Salad with Smoked Duck
Tomato Bow Tie Pasta Salad with Smoked Chicken
Mala Style Lamb Salad

Vegetarian (2 items on rotation)

Summer Quinoa Salad with Walnut
Greek Salad
Mushroom Salad with Caramelize Onion
Tabbouleh Salad with Kale
Snow Pea and Broccoli Salad
Caprese Salad
Sze Chuan Shredded Potato salad
Pumpkin and Broccoli Salad
Russian Potato Salad with Raisin
Mala Cucumber and Black Fungus salad

Seafood (2 items on rotation)

 **Japanese Kani Salad**
Korean Cucumber and Crab Stick Salad
 **Pesto Macaroni Pasta Salad with Roasted Crab Meat**
 **Spicy Kani Salad with Tobiko and Vegetable**
Mixed Ocean Seafood Salad
 **Thai Crab and Green Mango Salad**
 **Crab, Shrimp and Grass Noodle Salad with Thai Sweet Sauce**
Seafood Fennel

 **Chef's Recommendation**

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SOUP STATION



Asian Soup (1 soup on rotation)

Sweet Corn with Crab Meat Soup

Flower Crab Tofu Soup

Sharkfin Melon with Crab Meat Stick

Hot and Sour Crab Meat Thick Soup

Seafood Tom Yam Kung

Western Soup (1 item on rotation)

Cream of Mushroom

Pumpkin Soup



Crab Meat Chowder



Lobster Bisque



Maryland Crab Soup

BBQ SECTION

(3 items on rotation)

Fish Otak-Otak

Grilled Honey BBQ Chicken Wing

Thai Grilled Squid



Grilled Sambal Flower Crab in Banana Leaf



Grilled Cajun Mud Crab



Grilled Pepper Salt Flower Crab



Grilled Baby Rock Lobster

CHEF'S LIVE STATIONS

Freshly made Prata

With selection of Dhal Curry and Chicken Curry

Hainanese Chicken Rice

Steamed Chicken and Roasted Chicken

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



Singapore Lobster Laksa

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



Slow Roast Wagyu Beef D-Rump

with Espagnole Sauce



Chef's Recommendation

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MAKE-YOUR-OWN

(1 item on rotation)

Indonesian Gado-Gado Station
Kang Kong with Cuttle Fish Station

ASIAN CUISINE

Rice / Noodle (1 item on rotation)

Egg White Fried Rice with Crab Meat and Tobiko
Seafood Fried Rice
Braised E-Fu Noodle with Flower Crab and Chive
Fried Egg Noodle with Seafood
Soft Shell Crab Mee Goreng
Garlic Fried Rice with Kani and Edamame

Fish (1 item on rotation)

Stir-fried Fish with Scallion and Ginger
Hong Kong Style Steam Seabass Fillet
Chili Lime Fish
Ginger Soy Fish
Sambal Grilled Fish in Banana Leaf

Chicken (1 item on rotation)

Soy Braised Chicken
Sweet and Sour Chicken
Braised Chicken with Chinese Mushrooms with Chestnut
Sesame Oil Chicken with Ginger
Taiwan Pepper Salt Chicken

Vegetable (1 item on rotation)

Stir-fried Mixed Vegetables
Nyonya Vegetables Stew
Braised Bailin Mushroom with Spinach
Fried Beancurd with Mushroom Sauce
Steam Market Green with Mushroom Sauce



Crab/Lobster of the day (3 item on rotation)

Chili Slipper Lobster with Mantou
Korean Flower Crab Stew
XO Claypot Flower Crab with Vermicelli
Singapore Chili Mud Crab with Mini Mantou
Salted Egg Soft Shell Crab
Kam Heong Mud Crab
Wok-Fried Flower Crab with Scallion and Ginger
Wok-Fried Black Pepper Mud Crab
Korean Spicy Mud Crab
Mala Baby Crawfish Lobster

Grilled Satay

a selection of Chicken and Mutton in Peanut Gravy with Condiments



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WESTERN CUISINE

Starchy Staples (1 item on rotation)

Pasta in Chunky Tomato Compote
Baked Cheese Pasta with Seafood
Carbonara Pasta



Crab Paella with Sundried Tomato



Seafood Risotto



Crabs (1 item on rotation)

Flower Crab Arrabiata
Mud Crab Aglio Olio
Crab Bouillabaisse
Crab and Seafood Cioppino
Flower Crab Legs with Garlic Butter Sauce

Meat (1 item on rotation)

Braised Beef Oxtail
Beef Stew with Turkey Bacon
Beef Cheek Stew
Lamb Stew with Vegetable
Roast Lamb Leg with Rosemary Sauce

Fish (1 item on rotation)

Lime-Harissa Spicy Fish
Pan-Seared Fish with Citrus Orange Sauce
Fish Picatta with Smoked Tomato Sauce
Baked Fish with Mushroom Cream Sauce
Mediterranean-Style Baked White Fish

INDIAN CUISINE

Rice

Basmati Rice

Vegetable (1 item on rotation)

Aloo Gobi
Palak Paneer
Dum Aloo
Matter Paneer
Paneer Masala

Meat (1 item on rotation)

Butter Chicken
Chicken Tikka
Chettinad Chicken
Mutton Curry
Mutton Rogan Josh



Crab (1 item on rotation)

Flower Crab Masala
Flower Crab Curry
Soft Shell Crab 65



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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
Ice Kachang & Ice Chendol with Condiments

Chocolate Fondue

Condiments: Marshmallow, Dried Fruits, Churros

Hot Desserts (1 item on rotation)

Cheng Teng
Red Bean soup with Gingko 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

Coffee

Espresso 
Café Latte 
Cappuccino 
Flat White 

Tea

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

Cold Quenchers

(3 drinks on rotation)

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum

NUTRI-GRADE

A B C D

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

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