



Seoul-licious Buffet

Discover the vibrant flavours of Korea in our Halal-certified buffet, curated in partnership with voco Seoul Myeongdong. From sizzling grills to hearty stews and delightful desserts, every dish is thoughtfully prepared to bring authentic taste and inclusive dining to the table.

17 October 2025 to 16 November 2025

Enjoy 1-for-1 discount for all adult diners!
(Not applicable to senior citizen promotion)

Weekday Lunch	Mon to Fri	\$47++ per adult (after discount)	\$25++ per child (6 - 12 yrs old)
		\$35++ per senior citizen* (Promo from 1 Oct - 14 Nov 2025)	
Weekend Lunch	Sat, Sun & Public Holidays	\$49++ per adult (after discount)	\$25++ per child (6 - 12 yrs old)
Weekday Dinner	Mon to Thurs	\$54++ per adult (after discount)	\$30++ per child (6 - 12 yrs old)
Weekend Dinner	Fri to Sun	\$59++ per adult (after discount)	\$30++ per child (6 - 12 yrs old)

*Offer is exclusively available to senior diners aged 60 and above. Senior citizens are to produce their Silver Passion Card for verification. Limited to the first 20 senior citizens per day.





HIGHLIGHTS

APPETIZERS

전복 해초 냉채 Jeonbok Haecho Naengchae
Abalone & Seaweed Salad

닭가슴살 냉채 Dak-Gaseumsal Naengchae
Chilled Chicken Breast Salad

오징어 미나리 무침 Ojingeo Minari Muchim
Seasoned Squid with Water Parsley

가지 냉채 Gaji Naengchae
Chilled Eggplant Salad

SOUP

(1 item on rotation)

떡국 Tteokguk - Korean Rice Cake Soup
Ginseng Chicken Soup - 삼계탕 Samgyetang
Kimchi Stew - 김치찌개 Kimchi Jjigae

HOT DISHES

Rice

김치 멸치 볶음밥 Kimchi Myeolchi Bokkeumbap
Kimchi Fried Rice with Dried Anchovy

Meat

닭볶음탕 Dakbokkeumtang
Korean Style Spicy Chicken Stew

떡갈비 Tteokgalbi

Savoury Korean Grilled Beef Patties

미나리 들깨 오리탕 Minari Deulkkae Oritang
Spicy Duck Stew

Vegetables

두부선, 가지선, 호박선 Dubuseon, Gajiseon, Hobagseon
Stuffed Beancurd, Eggplant and Pumpkin Squash

Seafood

고추장 가자미구이 Gochujang Gajamigui
Spicy Grilled Fish Fillet

해물전 Haemuljeon
Seafood Pancake



Chef's Recommendation

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



SEAFOOD ON ICE

(6 items on rotation)

Poached Tiger Prawn , Blue Mussel, Sea Conch,
Baby Abalone, Japanese Sweet Clam

Half Shell Scallop (*only available for dinner daily and weekend lunch*)

Baby Lobster, Fresh Oysters (*only available for dinner*)

Canadian Boston Lobster (*only available for weekend 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 & SASHIMI



Salmon Sashimi (*only available for dinner*)



Assorted Sushi & Maki Roll (*only available for dinner daily and weekend lunch*)

Condiments: Soya Sauce, Pink Ginger, Wasabi

GREEN SALAD

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

Cherry Tomato, Japanese Cucumber, Carrot, Bell Pepper, Sweet Corn

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

COMPOUND SALADS

Non-vegetarian (1 item on rotation)

Tuna Nicoise Salad

Roasted Beef Salad with Summer Vegetables

Smoked Duck Salad with Mix Berries Compote

Vegetarian (1 item on rotation)

Summer Quinoa Salad with Walnut

Mushroom Salad with Caramelized Onion

Chickpea Salad

SOUP STATION

Western Soup (1 item on rotation)

Cream of Mushroom

Seafood Chowder

Cream of Pumpkin

HUMMUS, DIPS & PICKLE

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

4 Types: Assorted Pickle

4 Types: Assorted Antipasto



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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 Laksa

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



Korean-style Chicken Shawarma

with pita wrap and condiments

(only available for lunch)



Slow Roast Korean-style Marinated Beef Ribeye

with sauce on the side

(only available for weekday dinner)



Slow Roast Korean-style Marinated Wagyu Beef D-Rump

with sauce on the side

(only available for weekend dinner)



육전 & 동태전 Yugjeon & Dongtaejeon

Korean Beef & Cod Pancake



장아찌, 대파 무침 Jang-ajji, Daepa Muchim

Korean Pickled Vegetables



LIVE BIBIMBAP STATION

밥 Bap

Rice

모듬 나물 반찬 Modum Namul Banchan

Assorted Vegetables Side Dish

비빔 양념장 Bibim Yangnyeomjang

Bibim Sauce Condiment

MAKE-YOUR-OWN

Traditional Rojak Station

Kueh Pie Tee with Assorted Condiments *(only available during lunch)*



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BARBECUE (BBQ)

(Only available for dinner)

Fish Otak-Otak

Spicy Korean Grilled Chicken

Sambal Flower Crab in Banana Leaf

 **Korean-style BBQ Lamb Chops** *(only available for weekend dinner)*

WESTERN CUISINE

Fish (1 item on rotation)

Pan-Seared Fish with Citrus Orange Sauce

Seafood Bouillabaisse

Mexican Baked Salsa Fish

Meat (1 item on rotation)

Beef Stew with Turkey Bacon

Lamb Shepherd's Pie

Peposo (Tuscan Beef Stew)

Chicken (1 item on rotation)

Roasted Cajun Spring Chicken with Herbs Gravy

Pollo en Pepitoria (Spanish Braised Chicken)

Braised Chicken Creamy Mushroom Sauce

INDIAN CORNER

Starchy Staples (1 item on rotation)

Plain Biryani Rice

Lemon Rice

Peas Pulao

Vegetable (1 item on rotation)

Aloo Gobi

Palak Paneer

Vegetable Korma

Chicken (1 item on rotation)

Butter Chicken

Chicken Masala

Mutton Rogan Josh

ASIAN DELIGHT

Grilled Satay

A selection of Chicken or Mutton in Peanut Gravy with Condiments

Singapore Chili Crab

with Fried Mantou

(only available for dinner)

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DESSERTS

Korean Desserts

 화전 Hwajeon

Sweet Flower Rice Cake

 호떡 Hotteok

Korean Sweet Pancakes

Assorted Mini French Pastries

Assorted Traditional Cookies

Assorted Nyonya Kueh

Fresh Cut Fruits

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

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

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

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