



# RAMADAN BUFFET

FEATURING FLAVOURS OF  
SOUTHEAST ASIA & MIDDLE EASTERN CUISINE

**19 Feb - 22 Mar 2026**

<b>Weekday Lunch</b>	Mon to Fri	\$98++ per adult	\$25++ per child (6 - 12 yrs old)
<b>Weekend Lunch</b>	Sat & Sun	\$108++ per adult	\$25++ per child (6 - 12 yrs old)
<b>Weekday Dinner</b>	Mon to Thurs	\$121++ per adult	\$30++ per child (6 - 12 yrs old)
<b>Weekend Dinner</b>	Fri to Sun	\$133++ per adult	\$30++ per child (6 - 12 yrs old)

**1-FOR-1 DISCOUNT FOR ALL ADULT DINERS**

(Prices listed are before discount)



# MIDDLE EASTERN HIGHLIGHTS

## Pasta

(1 item on rotation)

- Lebanese Baked Cheesy & Creamy Pasta with Smoked Salmon
- Arabic Pasta with Yogurt Sauce
- Middle Eastern Mac and Cheese
- Syria Spaghetti Tomato and Minced Beef

## Vegetable

(1 item on rotation)

- Şakşuka (Turkish fried vegetables)
- Moroccan Chickpea & Vegetable Tagine
- Pakistani Mixed Sabzi

## Seafood

(1 item on rotation)

- Mongolian Shrimp
- Ro-Be-Yann Nashif (Prawns Fried with Spices)
- Peruvian Seafood Stew
- Mediterranean Baked White Fish
- Ghalieh Mahi (Southern Iranian Herb Fish Stew)
- Moroccan Paprika Fish

## Chicken

(1 item on rotation)

- Moroccan Chicken Tagine
- Pakistani Chicken Karahi
- North Africa Harissa Honey Chicken

## Meat

(1 item on rotation)

- Turkish Orman Kebabi
- Fahsa (Traditional Yemeni stew)
- Beef Kofta (Spiced Ground Beef Kebabs)

## BBQ Selection

\*BBQ items are only available for dinner

- Banana Leave Fish Otah-Otah
- Sambal Sotong
- BBQ Honey Chicken Wing
- Cajun Grilled Shrimp
- Chicken Chorizo/Mutton Merguez Sausage
- Galbi (Korean-Style Short Ribs)
- Grilled Curry Slipper Lobster \*only available on weekends

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



# SOUTHEAST ASIAN HIGHLIGHTS

## Chicken

(1 item on rotation)

Chicken Adobo (Filipino-Style Braised Chicken)

Pad Krapow Gai (Thai Basil Chicken)

Ping Gai (Laotian Grilled Chicken)

Cha Kroeung Sach Moan (Cambodian Lemongrass Chicken Stir-Fry)

Ayam Masak Merah (Chicken in Spicy Tomato Sauce)

## Meat

(1 item on rotation)

Bò Kho (Vietnamese Beef Stew)

Pad Gra Prow (Thai Basil Beef)

Beef Rendang

Amè Hnat (Burmese Braised Beef Curry)

Lok Lak (Cambodia Shaking Beef)

## Seafood / Fish

(1 item on rotation)

Ca Kho To ( Vietnam Braised Fish)

Pad Cha Talay (Spicy Thai Seafood Stir-Fry)

Ginataang Seafood (Philippines Mixed Seafood in Coconut Milk)

Mok Pa (Laos Steamed Fish Parcel in Banana Leaves with Herbs)

Chilli Slipper Lobster with Mantao \*only available for weekday dinner

Singapore Chilli Crab with Mantao \*only available for weekend dinner

## Noodles

(1 item on rotation)

Seafood Mee Goreng Mamak

Seafood Mee Siam Goreng

Singapore Style Fried Bee Hoon

Penang Style Char Kway Teow with Prawn

Pad Thai (Thai Fried Rice Noodle)

## Grilled Satay

a selection of chicken and mutton satay in peanut gravy with condiments



Chef's Recommendation

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# COLD SELECTION

## Seafood On Ice

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

Half Shell Scallop \*only available for weekend lunch & dinner daily

Fresh Oysters \*only available for weekend dinner

Boston Lobster \*only available for dinner

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

Cold Whole Seabass on Ice \*only available for lunch

Cold Whole Salmon on Ice \*only available for dinner

Condiments: Laksa Mayo, Garlic Chili, Calamansi Garlic Soy, Mala Aioli & Onion Sambal

## Sushi & Sashimi

Salmon Sashimi \*only available for dinner daily

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

Condiments: Shoyu Sauce, Wasabi, Pickled Pink Ginger

## Yu Sheng

with Turnip, Carrot, Pickled Vegetables, Crispy Crackers, Sesame Seed,  
Ginger Slice, Fragrant Oil with Plum Sauce

\*only available for lunch from 23 Feb to 3 Mar 2026



Chef's Recommendation

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depending on the availability of fresh ingredients.



# SALAD

## Compound Salads

### Meat

(2 items on rotation)

Roast Duck Salad with Hoi Sin and Lychee

Roasted Beef Salad

Thai Glass Noodle Salad with Miniced Chicken

Cous Cous with Avocado and Grilled Smoked Chicken

Steamed Chicken and Cucumber Salad with Ginger puree

Roasted Summer Vegetable Salad with Smoked Duck

Tomato Bow Tie Pasta Salad with Smoked Chicken

Roasted Lamb Salad

(1 item on rotation)

Japanese Kani Salad

Cucumber and Crab Stick Salad

Pesto Macaroni Pasta Salad with Seafood

Roasted Salmon Salad

Mixed Ocean Seafood Salad

Thai Green Mango Salad with Shrimp

Italian Calamari Salad

Roasted Fennel with Garlic and Seafood

## Healthy Mix

(1 item on rotation)

Summer Quinoa salad with Walnut

Greek Salad

Mushroom Salad with Caramelize Onion

Tabbouleh Salad with Kale

Roasted Snow Pea and Broccoli Salad

Caprese Salad

Si Chuan Shredded Potato Salad

Roasted Pumpkin and Broccoli Salad

Grilled Corn, Quinoa & Lemon Thyme Salad

Fire-Roasted Vegetables with Balsamic Reduction



Chef's Recommendation

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# MAKE-YOUR-OWN

## Green Salads

**Choice of Greens:** Mesclun, Romaine Lettuce, Arugula, Red Leaf Lettuce, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn, Bell Pepper & Red Onion

**Choice of Dressing:** Caesar, Thousand Island, Goma Dressing, Herb Olive Oil

## Kueh Pie Tee

**Condiments:** Shrimp, Egg Shredded, Peanut Crush, Coriander Leaf, Nyonya Sambal  
*\*only available for lunch*

(1 on rotation)  
Traditional Rojak  
Gado-Gado  
Kang Kong with Cuttle Fish  
*\*only available from 4 Mar to 22 Mar*

## Hummus, Crudites & Pickles

3 Types of Hummus  
(Beetroot, Chickpeas, Spinach)  
Sesame Lavosh, Bread Stick and Vegetables Crudités  
Assorted Pickles and Antipasto

## Congee Corner

**Condiments:** Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Spring Onion, Fried Shallot, Ginger, You Tiao, Century Egg  
*\*only available for lunch*

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



# LIVE STATIONS

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## Chef's Signatures

**Freshly made Prata**  
with selection of Dhal Curry and Chicken Curry

**Chicken Rice Stall**  
Steamed and Roast Chicken Rice  
Condiments: Chicken Rice Chili, Ginger Puree, Dark Soya Sauce

**Singapore Laksa**  
with Boiled Quail Egg, Thick Bee Hoon, Tau Pok, Prawn, Fish Cake, Beansprout, Laksa Leaf, Sambal Onion

## Chef's Carvings

 **Turkish Style Shawarma**  
with choice of Garlic Naan or Pita Bread  
\*only available for lunch

 **Kuzu Tandır (Turkish Roasted Lamb)**  
with choice of Garlic Naan or Pita Bread  
\*only available for dinner

 **Arayes (Authentic Middle Eastern Meat Stuffed Pitas)**  
\*only available for dinner

Condiments: Fresh Lettuce, Sliced Onion, Tomato  
Sauces: Cacik (Turkish Cucumber Yogurt Dip Recipe), Mint Yogurt, Chermoula (North African Cilantro Parsley Sauce) and Shatta Sauce (Middle Eastern Hot Sauce)

 **Chef's Recommendation**

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# SOUPS

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## Asian Soup

(1 item on rotation)

Thai Tom Yam Soup with Chicken

Rawon (Indonesian Beef Soup)

Tom Kha Gai (Creamy Coconut Chicken soup)

Soto Ayam (Indonesian Style Chicken Soup)

Sup Kambing (Malay Style Mutton Soup)

## Western Soup

(1 item on rotation)

Seafood Chowder

Borscht (Ukrainian Beetroot soup)

Burnt Garlic Mushroom Soup

Shchi (Russian Cabbage Soup)

French Onion soup

# INDIAN

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## Vegetable

(1 item on rotation)

Dal Fry

Aloo Gobi

Palak Paneer

Cauliflower 65

Kurkuri Bindi Masala

## Meat

(1 item on rotation)

Butter Chicken

Tandoori Chicken

Chicken Masala

Fish Tikka Masala

Mutton Rogan Josh

## Rice

(1 item on rotation)

Plain Biryani Rice

Lemon Rice

Peas Pulao

Jeera Rice

Pudina Rice

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# DESSERT

Seasonal Fruits

Mini French Pastries

Malay Kuih Bahulu

Kuih Lapis

Assorted Nyonya Kueh

Kacang Puteh

Traditional Cookies

 **Durian Panna Cotta** \*only available for dinner  
 **Ais Lumut Sago Pandan** \*only available for dinner

Classic Ice Cream

Condiments: with Wafer or Rainbow Bread

Ice Kacang & Ice Cendol

with condiments

Chocolate Fondue

Condiments: Marshmallow, Dried Fruit, Cut Fruit, Sliced Cake, Churros

Local Delights

(1 item on rotation)

Pengat Pisang, Bubur Pulut Hitam, Bubur Cha Cha, Red Bean soup with Ginko Nut, Cheng Teng, Tau Suan with You Tiao, Green Bean Soup with Sago

## Drinks

Coffees

Espresso  0%

Café Latte  0%

Cappuccino  0%

Flat White  0%

Tea  0%

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

Juices  0%

(3 drinks on rotation)

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

 **Chef's Recommendation**

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