

NYONYA MEETS THE WORLD

A fusion buffet inspired by the flavours of the Straits

27 July to 9 Sept 2026

Weekday Lunch	Mon to Fri	\$99++ per adult	\$25++ per child (6 - 12 yrs old)
Weekend Lunch	Sat, Sun & Public Holidays	\$109++ per adult	\$25++ per child (6 - 12 yrs old)
Weekday Dinner	Mon to Thurs	\$119++ per adult*	\$30++ per child (6 - 12 yrs old)
Weekend Dinner	Fri, Sat, Sun & Public Holidays	\$129++ per adult	\$30++ per child (6 - 12 yrs old)

1-FOR-1 DISCOUNT

- Enjoy 1-for-1 buffet dining for adults, plus 2X IHG One Rewards points (valid until 31 Aug 2026 only). If your group has an odd number of diners, enjoy 50% off with DBS/POSB, Citibank or UOB credit cards.

*55% OFF FOR GROUPS OF 5 ADULTS

- Dine with a group of 5 adults and enjoy 55% off your buffet bill. Valid for weekday dinner only (Monday - Thursday). Limited seats available.

TERMS & CONDITIONS:

- 1-for-1 offer cannot be combined with other promotions or discounts.
- 55% off promotion cannot be used in conjunction with any other offer, discounts, privileges or vouchers.
- All offers and promotions are subject to availability and blackout dates may apply.
- 2X IHG One Rewards points are applicable to adult diners enjoying the 1-for-1 buffet offer, valid for dining up to 31 Aug 2026 and a maximum of 8 adults per bill only.



SEAFOOD ON ICE

 **Six items on rotation**

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

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

 **Bamboo Lobster** ***only available for weekend dinner & public holidays**

Snow Crab Legs ***only available for dinner**

Japanese 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 & SASHIMI

Salmon Sashimi ***only available for dinner daily**

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

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

LOCAL INSPIRED SALADS

Meat

 **1 item on rotation**

Summer Vegetable Salad with Beef Pastrami

Pesto Bow Tie Pasta with Beef

 **Peranakan Beef Salad**

Mala Style Lamb Salad

Thai Beef Salad

Seafood

 **1 item on rotation**

Seafood with Glass Noodles Salad

Crispy Anchovies with Calamansi Juice

 **Crab Meat Salad with Nyonya Chilli Salad**

 **Nyonya Cabbage Salad with Shrimp**

Achar with Shrimp salad

Chicken

 **1 item on rotation**

Roast Duck Salad with Hoi Sin and Lychee

 **Nyonya Style Spicy Chicken Salad**

 **Shrimp with Green Papaya and Mango Kerabu**

 **Nyonya Style Spicy Cucumber Salad**

 **Chicken Kerabu Salad**

 **Chef's Recommendation**

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



VEGETARIAN SALADS

Two items 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 & PICKLE

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

4 Types of Assorted Pickles

4 Types of Assorted Antipasto

WESTERN CUISINE

Starchy Staples

1 item on rotation

 **Durian Cream Sauce Pasta**
 **Mee Siam Style Pasta with Shrimp**
 **Salted Egg Cream Sauce Paste**
 **Chilli Crab Pasta**
 **Laska Pasta**

Seafood

1 item on rotation

Pan-Seared Fish with Spicy Coconut Cream Sauce
Pan-Seared Fish with Shrimp Paste Cream Sauce
Fish Picatta with Tomato Sauce
Pan-Seared Fish with Turmeric Lime Cream Sauce
Baked Fish with Kimchi Cream Sauce

Beef / Lamb

1 item on rotation

Beef Oxtail Stew
Beef Stew with Turkey Bacon
Beef Stroganoff
Lamb Stew with Vegetable
Moroccan Lamb Stew

Chicken

1 item on rotation

Roasted Cajun Spring Chicken with Herbs Gravy
Chicken Casserole
Chicken Roulade with Truffle Mushroom Sauce
Chicken Shepherd's Pie
Confit of Duck Leg with Apricot Sauce

 **Chef's Recommendation**

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SOUP STATION

Western Soup



1 item on rotation

Seafood Chowder
Cream of Mushroom
Cream of Pumpkin Soup
Potato and Leek Soup
Cream of Broccoli

Asian Soup



1 item on rotation

 **Nyonya Style Potato Soup**
 **Nyonya Style Duck and Salted Vegetable Soup**
 **Nyonya Fish Maw Soup**
Winter Melon with Chicken
A.B.C Vegetables Soup

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

Char Siew Chicken Shawarma

Served with pita Bread and Condiments

**only available for lunch*

Popiah Station

with condiments

**only available for dinner*

LOCAL FAVOURITES

 **Hawker Style Carrot Cake** **only available for weekdays*
 **Hawker Style Oyster Omelette** **only available for weekends*

 **Chef's Recommendation**

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ASIAN CUISINE

Prawn

1 item on rotation

Salted Egg Prawn

Cereal Prawn

 **Udang Masak Lemak Nenas (Nyonya Style Pineapple Prawn with Coconut Sauce)**

 **Nyonya Tamarind Prawn**

 **Sautéed Tiger Prawn in Aromatic Chilli Paste**

Chicken

1 item on rotation

Har Keong Kai

 **Ayam Buah Keluak**

 **Ayam sioh**

 **Nyonya style Braised Duck**

 **Ayam Pongteh**

Fish

1 item on rotation

Cereal Fish

 **Nyonya Style Asam Pedas (Spicy Tamarind Fish)**

 **Nyonya Style Ikan Masak Lemak (Braised Fish in Coconut Gravy)**

 **Steamed Fish with Nyonya Spicy Sauce**

 **Nyonya Assam Curry Fish**

Meat

1 item on rotation

Hainanese Lamb Stew

Braised Beef Brisket with Tendon

Wok Fry Black Pepper Beef

 **Nyonya Style Beef Cheek Rendang**

 **Nyonya Curry Lamb Shanks**

Vegetable

1 item on rotation

 **Nyonya Jackfruit Curry**

 **Nyonya Vegetables Stew**

Braised Mushroom with Green Vegetables

Sambal Goreng "Stir Fry Beancurd, Long Bean and Fermented Soy Bean with Chili)

Sambal Kangkung

Slipper Lobster/Crab

1 item on rotation

 **Singapore Chili Slipper Lobster / Crab**

 **Salted Egg Slipper Lobster / Crab**

 **Butter Slipper Lobster / Crab**

 **Kam Heong Slipper Lobster / Crab**

**Weekdays: 1 Type of Slipper Lobster | Weekends: 1 Type of Crab & Slipper Lobster
Only available for dinner*

Grilled Satay

A selection of Chicken and Mutton in Peanut Gravy with Condiments

 **Chef's Recommendation**

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CARVING OF THE NIGHT

 **1 carving on rotation for weekdays**

Slow Bake Char Siew Lamb Leg with Char Siew Sauce **only available for weekday dinner*
Slow Roasted Chinese Five Spice Beef Rib Eye with Chinese Beef Sauce **only available for weekday dinner*

 **Slow Roast Chinese Five Spice Wagyu Beef D-Rump with Chinese Beef Sauce**
**only available for weekend dinner*

D.I.Y STATION

 **1 item on rotation**

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

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

INDIAN CUISINE

Rice

 **1 item on rotation**

Pulao Rice
Saffron Rice
Ghee Rice
Tomato Rice
Lemon Rice

Chicken / Mutton / Fish

 **1 item on rotation**

Butter Chicken
"Chicken 65" Indian Style Fried Chicken
Mutton Curry
Mutton Rogan Josh
Chicken Jalfrezi

Vegetable

 **1 item on rotation**

Aloo Gobi
Paneer Jalfrezi
Dum Aloo
Matter Paneer
Paneer Masala

CONGEE CORNER

Plain Congee **only available for lunch*

Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut,
Salted Egg, Chicken Floss, Braised Soya Egg with Tau Kwa, Century Egg,
Spring Onion, Fried Shallot, Ginger, You Tiao

 **Chef's Recommendation**

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DESSERTS

Assorted Mini French Pastries, Assorted Traditional Cookies
Assorted Nyonya Kueh, Seasonal Cut Fruits, Kacang Puteh

 **Kueh Lapis**

 **Local Flavour Chiffon Cake**

 **Deep Fried Durian Balls** **only available for dinner*

 **Durian Pengan**

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**

Hot Cheng Teng

Red Bean Soup with Gingko Nut

Pulut Hitam with Coconut Milk

Tau Suan

Green Bean Soup with Sago

Bubur Cha Cha

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 mark is based on default preparation
(before addition of ice).*

 **Chef's Recommendation**

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