



NYONYA MEETS THE WORLD

A fusion buffet inspired by the flavours of the Straits

27 July to 9 Sept 2026

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. 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, and is applicable from 27 July to 9 September 2026.
- 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

6 items on rotation

Poached Tiger Prawn , Blue Mussel, Sea Conch Whelk,
Baby Abalone, Japanese Sweet Clam
Half Shell Scallop **only available on weekends*

 **Bamboo Lobster** **only available on weekends & public holidays*

Snow Crab Legs

Japanese Fresh Oysters

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

Salmon Sashimi

Assorted Sushi & Maki Roll

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

LOCALLY INSPIRED SALAD

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 SALAD

 **2 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

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

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

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 Chilli, Ginger Puree and Dark Soy Sauce

Singapore Laksa

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

Popiah Station

with condiments



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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 Brasied 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 Kang Kong

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

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*

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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 on weekdays*
Slow Roasted Chinese Five Spice Beef Rib Eye with Chinese Beef Sauce **only available on weekdays*

 **Slow Roast Chinese Five Spice Wagyu Beef D-Rump with Chinese Beef Sauce**
**only available on weekends*

LOCAL FAVOURITES

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

D.I.Y STATION

 **1 item on rotation**

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

Grilled Satay

A selection of Chicken and Mutton in Peanut Gravy with Condiments

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

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DESSERTS

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

 **Kueh Lapis**
 **Local Flavor Chiffon Cake**
 **Durian Pengat**
 **Durian Cakes**
 **Deep Fried Durian Balls**

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).

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