



# **HERBS & SPICES BUFFET**



Discover how herbs and spices not only add rich flavour and aroma, but also boost wellness with natural antioxidants and anti-inflammatory benefits.

Enjoy a buffet that's as nourishing as it is delicious!



Weekday Lunch	Mon to Fri	\$ 94++ per adult	<b>\$25++ per child</b> (6 to 12 years old)
Weekend Lunch	Sat & Sun	\$ 98++ per adult	<b>\$25++ per child</b> (6 to 12 years old)
Weekday Dinner	Mon to Thurs	\$ 108++ per adult	\$30++ per child (6 to 12 years old)
Weekend Dinner	Fri to Sun, & Public holiday	\$ 118++ per adult	\$30++ per child (6 to 12 years old)

## 1-FOR-1 BUFFET DEAL FOR EVERYONE

Dine with a friend and enjoy 1-for-1 on our international buffet, available for all guests.

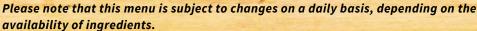
## IHG ONE REWARDS EXCLUSIVE

Members enjoy even more savings:
1st diner: 50% off
2nd diner: 60% off
Kids 12 & below dine FREE with every paying adult
Weekday dinners only (Mon to Thurs)

Prices shown are before discount.

















# PREMIUM PICK

Flame Roasted Wagyu Beef Diced Cubes

Choice of Spice Condiments: 13-spice, Taiwan Garlic Pepper Salt or Cajun Served with Roasted Herb Baby Potato & Roasted Summer Vegetable \*Only available for dinner



#### SEAFOOD ON ICE

(6 items on rotation)

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

Half Shell Scallop \*Available for dinner daily and weekend lunch only

Baby Crawfish Lobster \*Only available for dinner
Fresh Oysters \*Only available for weekend dinner

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

Cold Basil Pesto Sea Bass on Ice \*Only available for lunch

Cold Basil Pesto Salmon on Ice \*Only available for dinner
Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

Salmon Sashimi, Assorted Sushi & Maki Roll

\*Available for dinner daily and weekend lunch only Condiments: Soya Sauce, Pink Ginger, Wasabi

## GREEN LEAVES

Variety of greens: Mesclun, Romaine Lettuce, Arugula, Red Frisse, Cherry Tomato,
Japanese Cucumber, Carrot, Sweet Corn
Dressings: Caesar Dressing, Thousand Island, Goma Dressing,
Herbs Olive Oil and Balsamic Vinegar

## **VEGETARIAN STATION**

(3 items on rotation)

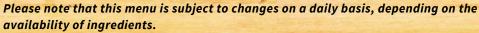
Summer Quinoa Salad with Walnut, Greek Salad, Mushroom Salad with Caramelize Onion, Tabbouleh Salad, Broccoli with Carrot Salad, Beancurd and Century Egg in Chili Oil, Pumpkin Salad, Shredded Potato with Dried Chili & Vinegar, Summer Fruit Salad with Dried Nut or Broccoli & Egg Salad

















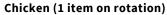




## COMPOUND SALAD

## Seafood (2 on rotation)

Seafood Fennel Salad, Spicy Calamari Salad with Lemon and Parsley, Spicy Seafood Salad, Crab Meat Edamame with Herb Mayo, Pesto Macaroni Pasta Salad with Shrimp, Tuna Nicoise Salad, Mediterranean Herb Avocado Salmon Salad



Smoked Chicken with Green Mango Salad, Steam Broccoli and Roasted Pumpkin Salad with Chicken Ham, Thai Glass Noodle Salad with Minced Chicken or Smoked Chicken with Cous Cous

## Beef (1 item on rotation)

Summer Vegetable Salad with Beef Pastrami, Honey Mustard Steak Salad, Thai Beef Salad (Yum Nua), Lamb Pesto Salad, Greek Style Lamb Sausage Salad, Beef Pastrami with Potato Salad or Lamb Cous Cous Salad

# **HUMMUS & DIPS**

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

# SOUP STATION

Asian Soup (1 item on rotation) **Snow Fungus Licorice Soup with Chicken** 

Thai Seafood Tom Yam Soup

Mutton Soup "Malay Style"

Ginseng Chicken Soup

Indonesian Style Chicken Herb Soup

Chicken Bak Kut Teh

# Western Soup (1 item on rotation)

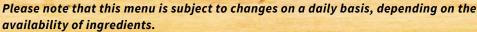
Seafood Chowder with Dill Lobster Bisque Cream of Mushroom with Thyme **Butternut Squash Soup** Potato Soup with Turkey Strips

Chicken Consommé with Thyme Soup

























## MAKE-YOUR-OWN

#### (1 item on rotation)

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

Kueh Pie Tee with Assorted Condiments \*Only available for weekday lunch



# CHEF'S LIVE STATIONS

## **Freshly Made Prata**

With selection of Dhal Curry and Chicken Curry

#### **Hainanese Chicken Rice Stall**

Steamed 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



(3 items on rotation)

Grilled Chicken Wings (In herbs or five-spices), Fish Otah-Otah, **Squid Fillet Grilled**in Dried Shrimp Chili, Grilled Herb Prawn, Jalapeño Poppers
Grilled Cajun Spice Baby Rock Lobster \*Only available on weekend & PH

## SAUCE & SIZZLE

Choice of Assorted Ingredients: Four types of Vegetables, Meat or Seafood
Choice of Mala: Assam Pedas / Aglio Olio / Mala Sauce

## CONGEE STATION

#### **Plain Congee**

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

\*Only available for lunch









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











## ASIAN CUISINE

## Rice / Noodle (1 item on rotation)

Nasi Goreng with Crispy Silver Fish Seafood Mee Goreng

Wok-Fried Penang Kway Teow with Shrimp

Yam Rice with Dried Shrimp in Chinese Herbs
Chinese Angelica Seafood Fried Rice with Egg

Fried Seafood Hong Kong Noodle Braised Ee-fu Noodle with Chives

#### Seafood (1 item on rotation)

Wok-Fried Prawn with Bell Peppers

Braised Cordyceps Flower Herb Prawn

Wok-Fried Golden Coconut Prawn
Wok-Fried Soya Sauce Prawn
Mussels Otah
Wok-Fried Szechuan Pepper Prawn

# Duck (1 item on rotation)

Asian Herbs & Spice Braised Duck

Tea Leave Smoked Roasted Duck

Wok-Fried Spicy Hot Bean Duck

Teochew Braised Duck

## Fish (1 item on rotation)

Cereal Fish

Steamed Fish Fillet in Taucu & Plum Sauce

Taiwanese-Style Three Cup Fish Fillet
Sichuan Boiled Fish Fillet with Pickled Vegetable

#### Meat (1 item on rotation)

Oriental-Style Herb Beef Stew Braised Beef Brisket with Tendon Cumin Beef Asian Spiced Beef Rendang

#### Chicken (1 item on rotation)

Dried Chili & Szechuan Pepper Fried Chicken Cubes Kong Poa Chicken with Cashew nuts

Braised Herbal Black Chicken with Vegetables
Spicy Thai Basil Chicken (Pad Krapow Gai)

#### Vegetable (1 item on rotation)

Steam Iceberg Lettuce with Angelica Sauce
Wok-Fried Market Green and Due Shimeji Mushrooms with Garlic
Chinese Spinach with Bai Ling Mushroom Steamed in Licorice Sauce
Braised Mushrooms with Green Vegetables & Wolfberries

#### **Grilled Satay**

a selection of Chicken and Mutton in Peanut Gravy with Condiments















## WESTERN CUISINE

#### Rice/Pasta (1 item on rotation)

Pesto & Aglio Olio Pasta

Saffron Seafood Paella

Mushroom & Herb Risotto

Penne Pasta in Tomato Basil Mozzarella

#### Seafood (1 item on rotation)

Spicy Basil Seafood Arrabiata

Sauteed Seafood with Buttered Herb

Saffron Bouillabaisse with Fennel

Herbs de Provence Baked Seafood

Pan-seared Seafood with Dill Cream Sauce

#### Meat (1 item on rotation)

Braised Lamb Stew with Western Herbs French-Style Beef Stew Lamb Tajine

Persian Beef Stew with Herbs & Lime

## Fish (1 item on rotation)

Pan-seared Fish with Lemon Butter Herb Pan-seared Fish with Spicy Miso Cream

Baked Parmesan Herb Crusted Fish with Tomato Compote

Baked Fish with Turmeric Lime Cream

#### Chicken (1 item on rotation)

Paprika Roasted Spring Chicken with Own Jus Braised Chicken Casserole Chicken Roulade with Rosemary Jus Pollo Alla Cacciatora

# INDIAN CUISINE

Rice (1 item on rotation)

Lemon Mint Rice

Plain Biryani Rice, Tomato Rice, Saffron Rice

#### Vegetable (1 item on rotation)

Aloo Gobi, Paneer Jalfrezi, Dum Aloo, Matter Paneer, Paneer Masala

## Meat / Fish (1 item on rotation)

Chicken 65

Fish Masala

Butter Chicken, Pepper Chicken, Chicken Korma, Chicken Kolhapuri, Mutton Korma, Mutton Rogan Josh, Prawn Masala, Fish Tikka





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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 Bingsu Shaved Ice Dessert Ice Kachang & Ice Chendol with Condiments

Pandan Panna Cotta

\*Available for dinner daily and weekend lunch only

Osmanthus Flower Jelly with Wolfberries

\*Available for dinner daily and weekend lunch only

Chocolate Fondue Condiments: Marshmallow, Dried Fruits, Churros

#### **Hot Desserts**

Kueh Lapis with Plum Hot Cheng Teng Red Bean soup with Gingko Nut Black Glutinous Rice Tau Suan with You Tiao Green Bean Soup with Sago and Durian Bubur Cha Cha

Red Bean Paste with Sesame Dumpling Hot Snow Fungus with Pear & Almond

Banana in Sweetened Coconut Milk with Sago (Pengat Pisang Sago)

## DRINKS

## **Hot Quenchers**

Espresso (MIN)

Café Latte 📵

Cappuccino (

Flat White 🕕

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

> Cold Quenchers 📵 🗊 (3 drinks on rotation)

Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea



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



Chef's Recommendation

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