

1 AUGUST TO 18 SEPTEMBER 2022

BUFFET SINGAPORE FOOD FARE LUNCH & DINNER

Lunch Mon - Fri: \$84++ per adult, \$25++ per child (6 - 12 y/o) Lunch Sat - Sun: \$88++ per adult, \$25++ per child (6 - 12 y/o)

Dinner Sun - Thu: \$96++ per adult, \$30++ per child (6 - 12 y/o) Dinner Fri - Sat: \$108++ per adult, \$30++ per child (6 - 12 y/o)

SEAFOOD

Poached Tiger Prawn

Australian Black Mussel

Sea Whelk / Sweet Clam

Condiments: Lemon Wedges, Cocktail Sauce, Hot Sauce, Goma Dressing, Thai Sweet Chilli Sauce, Cut Chilli with Soya

Slow Baked Whole Seabass with Dips

Condiments: Terasi, Nyonya Sambal Chilli, Ikan Billi Chilli, Sweet Chilli, Tumis, Chicken Rice Chilli

Baby Abalone Available for dinner only

Half Shell Scallop Available for dinner daily and lunch on weekends only

SALAD Hummus: Beetroot, Chickpeas and Kale

Corn Cracker and Vegetables Crudites

Greek Salad

Tzatzik

Kale Salad with Pumpkin Seed & Cranberries

MAKE-YOUR-OWN SALAD

Choice of Greens: Mesclun, Romaine Lettuce, Butter Lettuce, Red Frisee, Cherry Tomato, Japanese Cucumber, Carrot, Red Radish, Sweet Corn

Choice of Dressing: Assorted Dressing & Herbs Oil

SOUP

1 Asian Soup on rotation: Soto Ayam, Sweet Corn and Egg soup, Chicken Bak Kut Teh, Wintermelon Soup with Chicken, Old Cucumber Soup with Chicken, Watercress Soup with Chicken

1 Western Soup on rotation: Minestrone, Cream of tomato with cheese, Mushroom cream soup, Potato and leek soup

APPETISER

1 on rotation Gado-Gado with condiments

Chinese Rojak

Cuttlefish with Kang Kong Salad

4 on rotation

Seafood Achar

Marinate Top Shell with Thai Sweet Chilli Sauce

Tahu Goreng

Steamed Chicken with Lime and Chilli Dressing

Chicken Kerabu

Green Papaya Salad with Chilli and Shrimp

Roast Duck with Lychee Salad

Spicy Seafood Salad with Vermicelli

Roast Beef Salad

C R A B Chilli Crab Available for dinner on weekends only

WESTERN

Roasted Potato and Buttered Vegetables

1 on rotation Pan-fried Fish with Fennel and Citrus Sauce Pan-fried Fish Tapanade Sauce Seafood Shepard's Pie Seafood Aglio Olio

1 on rotation Provençal Lamb Stew Beef Goulash Beef Ball with Onion Sauce

¹ on rotation Polo a la Catalana with Walnut Chicken Tagine Chicken Cacciatore

INDIAN

1 on rotation Mutton Keema Briyani Ghee Rice Lemon Rice Potato Rice

¹ on rotation **Matter Paneer Bhindi Masala Aloo Gobi Palak Paneer**

^{1 on rotation} South Indian Butter Chicken Chicken Tikka Chicken 65 Chicken Korma

ASIAN

1 on rotation

Har Keong Chicken (mid-wings) Fried Chicken with Dried Chilli

Ayam Pongteh

Ayam Masak Merah

1 on rotation Wok-fried Prawn with Salted Egg Yolk

Steamed Prawn with Glass Noodles

Wasabi Prawn

Sambal Prawn

1 on rotation

Fried Beef with Capital Sauce Black Pepper Beef Slow-cooked Beef Brisket with Tendon and White Radish

Beef Rendang

1 on rotation

Curry Yong Tau Hu

Wok-fried Yong Tau Hu with Black Bean Sauce

Steamed Fish with Salted Vegetables

Cereal Fish Assam Fish Sambal Fish

1 on rotation Chicken Mee Goreng Nasi Goreng Seafood Hor Fun Fried Hokkein Mee

1 on rotation Nyonya-style Stew Vegetables Sayur Lodeh

Sambal Long Beans

Braised Mushroom with Green Vegetables



CONGEE

Sweet Potato Congee

Condiments: Crispy ikan billis with peanut, Pickled chye sim, Braised peanut, Salted egg, Chicken floss, Braised soya egg with tau pok in rice ,Chinese olive, Spring onion, Fried shallot ginger, You tiao

LIVE STATIONS

Grilled Satay with Condiments Choice of meat: Chicken and Mutton Comes with: Condiments and Peanut Gravy

Freshly Made Prata Choice of Curry: Dhal Curry and Chicken Curry

Signature Chicken Rice Steamed Chicken, Roast Chicken **Choice of Condiments:** Chicken Rice Chilli, Ginger Puree, Dark Soya Sauce

Kueh Pie Tee

Braised turnip, Pan-fried egg shredder, Steamed beansprout shrimp, Peanut Crush, Coriander, Nyonya sambal

CARVING STATION

Available for dinner only

1 on rotation

Roast Lamb Leg with Rosemary Sauce

Roast Ribeye with Sauce

NOODLE STATION

1 on rotation Prawn Mee Soup Mee Rebus Mee Soto Mee Siam Executive Chef Chua Yew Hock's Signature Laksa

DESSERTS

Old School Confectionary Biscuits

5 Types of Tropical Seasonal Fruits

3 Types of Assorted Mini French Pastry

Ondeh Ondeh Cake

Durian Mousse Cake

5 Types of Nyonya Kueh

Bingsu

Ice Kachang

Chendol

Kachang Puteh in Cone

Mua Chee with Peanut

Durian Crumble Available for dinner only

Durian Pengat Available for dinner on weekend only

1 on rotation

Red Bean Soup with Ginko Nut

Bubur Hitam Cheng Tng Tau Suan Green Bean Soup Bubur Cha Cha

BEVERAGE

Water Chestnut Bandung Calamansi Coffee Tea

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