

## FESTIVE BUFFET PRICE

WHEN	MEAL	ADULT PRICE	CHILD PRICE (6-12 Y/O)
21 Nov - 31 Dec 2022	Lunch (Mon-Fri)	\$90++	\$25++
	Lunch (Sat-Sun)	\$94++	\$25++
	Dinner (Mon-Thu)	\$100++	\$30++
	Dinner (Fri-Sun)	\$110++	\$30++

### SPECIAL DATES

24 Dec 2022	Dinner	\$158++	\$30++
25 Dec 2022	Lunch	\$138++	\$25++
	Dinner	\$158++	\$30++
31 Dec 2022	Dinner	\$158++	\$30++
1 Jan 2023	Lunch	\$138++	\$25++
	Dinner	\$158++	\$30++

Children 5 years old and below dine for free with every paying adult!

# BUFFET MENU

FOR 21 NOV 2022 - 1 JAN 2023

**ATRIUM**  
RESTAURANT

## SEAFOOD

**Poached Tiger Prawn**

**Australian Black Mussel**

**Sea Whelk & Sweet Clam**

**Baby Abalone** *(Dinner only)*

**Half Shell Scallop** *(Dinner and weekend lunch only)*

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

**Slow-baked Whole Seabass/Salmon** *(Weekends only)*

**Condiments:** *Terasi, Nyonya Sambal Chilli, Ikan Billi Chilli, Sweet Chilli, Tumis, Garlic Ginger Chilli*

## SALADS

**4 on rotation:** Citrus Seafood, Curry Smoked Chicken Tuna, Fattish, Matbukha, Seafood Fennel, Smoked Chicken with Mango, Roast Duck with Lychee & Hoisin, Pesto Lamb & Bell Pepper, Roast Beef & Balsamic Beetroot

## MAKE-YOUR-OWN SALAD

**Choice of Greens:** Mesclun, Romaine Lettuce, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn

**Choice of Dressing:** Assorted Dressing & Herbed Olive Oil

## APPETISER

**3 on rotation:** Tzatziki, Hummus Trio (Beetroot, Chickpea & Kale), Corn Crackers & Crudités, Summer Quinoa Salad with Walnut, Greek Salad, Mushroom Cumin Salad, Tabbouleh, Broccoli Salad, Watermelon & Tomato Salad, Mexican Corn Salad, Russian Potato Salad with Raisins

## SOUP

**1 Asian Soup on rotation:** Hot & Sour Chicken, Salted Veg & Duck Soup, Tom Yam Chicken, Tomato Egg Drop

**1 Western Soup on rotation:** Cream of Celeriac, Lobster Bisque, Cream of Provencal, Creamy Mushroom

## ASIAN

**Beef Rendang**

**1 on rotation:** Wok-fried Black Pepper Chicken, Braised Chicken with Mushroom & Chestnut, Prawn Paste Chicken, Kam Heong Chicken

**1 on rotation:** Wok-fried Fish with Ginger & Scallion, Sweet & Sour Fish, Kong Pao Fish, Sambal Fish

**1 on rotation:** Wok-fried Mala Mix Vegetables with Peanuts, Nonya Vegetable Stew, Sambal Long Bean, Braised Mushroom with Greens

**1 on rotation:** Vegetable Fried Rice, Braised Ee-fu Noodles, Salted Fish Chicken Fried Rice, Mee Goreng

## WESTERN

**Roasted Vegetables & Potatoes with Truffle Oil**

**1 on rotation:** Spanish Garlic Chicken, Roasted Spring Chicken with Cumin Sauce, Chicken Stroganoff, Chicken Cacciatore with Olive

**1 on rotation:** Beef Estofado, Lamb Rosemary Stew, Lamb Tangine, Beef Shepherd's Pie

**1 on rotation:** Seafood Arrabiata, Sautéed Seafood with Chilli Flakes & Crispy Garlic, Seafood Pesto, Sautéed Seafood Fennel

**1 on rotation:** Pan-fried Fish with Citrus Sauce, Grilled Fish with Cauliflower Chowder, Pan-seared Fish with Lentil Sauce, Steam Fish with Fennel Broth

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

# BUFFET MENU

FOR 21 NOV 2022 - 1 JAN 2023



## INDIAN

**1 on rotation:** Paneer Achaari, Palak Paneer, Aloo Simla Mirch, Mushroom Matter

**1 on rotation:** Chicken Jalfrezi, Chicken Do Pyaza, Chicken Korma, Kadai Chicken, Chicken Masala

**1 on rotation:** Mutton Keema Briyani, Saffron Rice, Gee Rice, Tomato Rice

## CARVING STATION *(Dinner only)*

**1 on rotation:** Roast Leg of Lamb, Beef Ribeye, Roasted Turkey

## LIVE STATIONS

### Grilled Satay

*Chicken, Mutton, Beef*

### Fresh Prata

*With Dhal Curry or Chicken Curry*

### Chef's Signature Chicken Rice

*Steamed Chicken or Roast Chicken*

### Chef's Signature Laksa

### Kueh Pie Tee

**1 on rotation:** Rojak, Gado-gado, Cuttle Fish Salad

**Chicken Shawarma with Pita Bread** *(Weekend lunch)*

### Sweet Potato Congee

**Condiments:** *Crispy Ikan Billis, with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soy Egg with Tau Pok, Chinese Olive, Spring Onion, Fried Shallot, Ginger, You Tiao*

## DESSERTS

**Fresh Cut Seasonal Fruits**

**Mini French Pastries**

**Mini Pie**

**Bread & Butter Pudding**

**Christmas Cookies**

**Churros with Chocolate Sauce**

**Classic Chocolate Log Cake**  
*(Dinner & weekend lunch only)*

**Assorted Nyonya Kueh**

**Uncle Hawker Ice Cream**

**DIY Ice Kachang**

**DIY Ice Chendol**

**1 on rotation:** Red Bean Soup with Ginko Nut, Bubur Hitam, Cheng Tng, Tau Suan, Green Bean Soup with Durian, Bubur Cha Cha, Red Bean Paste with Sesame Dumpling

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

# BUFFET MENU

SPECIAL DATES: 24-25 & 31 DEC & 1 JAN



## SEAFOOD

Poached Tiger Prawn

Australian Black Mussel

Sea Whelk & Sweet Clam

Baby Abalone

Half Shell Scallop

Freshly Shucked Oysters *(Limited to 6pcs per adult)*

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

Salmon Sashimi *(24 Dec & 31 Dec, Dinner only)*

Slow-baked Whole Salmon

*Condiments: Terasi, Nyonya Sambal Chilli, Ikan Billi Chilli, Sweet Chilli, Tumis, Garlic Ginger Chilli*

## SALADS

Apple Salad with Candied Walnut & Cranberries

Thai Mango Salad with Shrimp

Mexican Street Corn Salad with Turkey Bacon

Macaroni Salad with Turkey Meat

Seafood Fennel Salad

## MAKE-YOUR-OWN SALAD

**Choice of Greens:** Mesclun, Romaine Lettuce, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn, Rainbow Oli

**Choice of Dressing:** Assorted Dressing & Herbed Olive Oil

## SOUP

Harira Soup

Crab Meat & Sweet Corn Soup

## APPETISER

Tzatziki

Hummus Trio (Beetroot, Chickpea & Kale)

Corn Crackers & Crudités

Greek Salad with Endamame

Caprese Salad

Quinoa Salad with Kale

Mediterranean Chickpea Salad

Assortment of Cheese

*Condiments: Compote, water cracker & assorted nuts*

## ASIAN

Beef Rendang

Braised Ee-fu Noodle with Mushrooms & Chives

Signature Chilli Crab *(Dinner only)*

Market Vegetables with Oyster Sauce

Teochew Braised Duck

## WESTERN

Honey Chicken Baked Ham with Orange Sauce

Pan-seared Fish Ala Arrabiata

Lamb Tangine

Sautéed Brussels Sprouts with Turkey Bacon

Seafood Paella with Saffron

Potato Gratin

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

# BUFFET MENU

SPECIAL DATES: 24-25 & 31 DEC & 1 JAN



## INDIAN

**Butter Chicken**

**Aloo Goobi**

**Mutton Keema Briyani**

## GRILL STATIONS

**Grilled Bamboo Lobster with Truffle Bearnaise Sauce**

*Limited to 2 half lobsters per adult*

**Grilled Satay**

*Chicken, Mutton, Beef*

## LIVE STATIONS

**Fresh Prata**

*With Dhal Curry or Chicken Curry*

**Chef's Signature Chicken Rice**

*Steamed Chicken or Roast Chicken*

**Chef's Signature Laksa**

## CARVING STATION

**Beef Wellington**

**Roasted Kam Heong Turkey (New!)**

*(24 Dec & 31 Dec, Dinner only)*

## DESSERTS

**Fresh Cut Seasonal Fruits**

**Mini French Pastries**

**Christmas Pudding**

**Bread & Butter Pudding**

**Christmas Cookies**

**Mini Apple Crumble**

**Classic Chocolate Log Cake**

**Assorted Nyonya Kueh**

**Uncle Hawker Ice Cream**

**DIY Ice Kachang**

**DIY Ice Chendol**

**Mango Pomelo Sago**

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