

Festive Buffet Prices

Date	Meal	Adult	Child (6 - 12 Y/O)
Weekday *Includes 24 & 31 Dec lunch	Lunch (Mon - Fri)	\$73++	\$25++
	Dinner (Mon - Thurs)	\$86++	\$30++
Weekend	Lunch (Sat & Sun)	\$79++	\$25++
	Dinner (Fri, Sat & Sun)	\$99++	\$30++
1 Jan 2025	Lunch (Wed)	\$99++	\$25++

Enjoy 20% off for adults with DBS, Citibank and Maybank credit cards, or 25% off for IHG One Rewards members

*Kindly refer to Special Festive Menu for pricing of 24th Dec dinner, 25th lunch & dinner and 31st Dec dinner

Prices shown above are before discount




Festive Buffet Menu

SEAFOOD

Poached Tiger Prawn
Australian Black Mussel
Sea Whelk
Japanese Sweet Clam
Baby Abalone
Half Shell Scallop

 **Baby Rock Lobster** *Available for dinner only
 **Freshly Shuck Oysters** *Available for weekend dinner and 1 Jan only

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

 **Cold Herbs Paste Whole Seabass on Ice with Condiments**
*Available for lunch only

 **Cold Herbs Paste Whole Salmon on Ice with Condiments**
*Available for dinner only

Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

GREENS

Mesclun, Romaine Lettuce
Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn

Condiments: Caesar Dressing, Thousand Island, Goma Dressing, Italian Dressing and Herbs Olive Oil

COMPOUND SALAD

(4 items on rotation)

Seafood

Thai Seafood Salad with Vermicelli
Calamari Salad with Celery and Black Fungus and Sesame Dressing
Seafood Fennel
Tuna Nicoise Salad
Cooked Salmon Salad with Lemon Vinaigrette

Chicken / Duck

Roasted Duck with Lychee Salad
Smoked Duck Salad with Mix Berries compote
Honey Baked Chicken Ham Salad with Orange Mayo Dressing
Steamed Chicken with Lime and Chilli Dressing
Turkey Salad with cranberry sauce

Beef

Creamy Potato Salad with Beef Pastrami
Roasted Beef Salad with Summer Vegetable
Pesto Bow Tie Pasta with Beef Salami salad
Charred Mexican beef salad with Fresh Tomato and Lime Salsa
Spicy Minced Beef Salad

 **Chef's Recommendation**

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

SASHIMI

(Available weekend lunch and dinner daily only)

-  **Salmon Sashimi**
-  **Assorted Sushi and Maki**

Condiments: Wasabi, Pickle Pink Ginger and Shoyu

VEGETARIAN

(1 item on rotation)

- Summer Quinoa Salad with Walnut
- Greek Salad
- Mushroom Salad with Caramelize Onion
- Tabbouleh Salad
- Fruit Salad
- Cous Cous Salad with Pine Nut
- Roasted Pumpkin Salad
- Russian Potato Salad with Raisin

MAKE-YOUR-OWN

(1 item on rotation)

- Traditional Rojak Station
- Indonesian Gado-Gado Station
- Kang Kong with Cuttlefish Station
- Tahu Goreng with Peanut Sauce Station
-  **Laksa Kueh Pie Tie** *Available for lunch only

CHEESE AND COLD CUTS

(Available dinner daily only)

-  **Assorted Cheese**
-  **Cold Cut Platter**
- Vegetable Crudités

- Cracker & Cheese Sticks & Sesame Lavosh
- 3 Types of Hummus , Tzatziki
(Beetroot, Chickpeas and Kale)

SOUP

(1 Asian & 1 Western soup per day)

Asian Soup

- Crab Meat n Sweet Corn Thick Soup with Flower Egg
- Assorted Yong Tau Hu Soup
- Hot and Sour Soup
- Chicken Herbal Soup

Western Soup

- Minestrone
- Cream of Tomato with Cheese
- Mushroom Cream Soup
- White Cabbage Soup with Blue Cheese

 **Chef's Recommendation**

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ASIAN

(1 item from each category on rotation)

Fish

Cereal Fish
Hong Kong Style Steam Fish
Fried Fish with Ginger Oyster Sauce
Fried Fish with Hot Bean Sauce

Chicken

Sweet and Sour Chicken
Wok Fried Shredded Chicken with Oyster Sauce
Honey Glazed Chicken
Kung Po Chicken

Meat

Beef Redang
Wok Fried Sliced Beef with Ginger and Spring Onion
Chinese Beef Stew
Xinjiang Cumin Lamb

 **Chilli Crab with Mantou** *Available for weekend dinner only

Chicken and Mutton Satay with Peanut Sauce and Condiments

INDIAN

(1 item from each category on rotation)

Vegetable

Jeera Aloo
Rajma Chawal
Paneer Masala

Chicken

Butter Chicken
Palak Chicken
Chicken Jalfrezi

Starch/Rice

Briyani Rice
Lemon Rice
Peas Pulao

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WESTERN

(1 item from each category on rotation)

Pasta/Rice

Baked Pasta with Cheese
Seafood Napolitana Pasta
Creamy Parmesan and Shrimp Risotto
Mushroom Pesto Pasta

Seafood

Seafood Aglio Olio
Seafood Bouillabaisse
Mix Seafood with Harissa and Basil
Seafood Thermidor

Fish

Fish Picatta
Pan-sheared Fish with Creamy Dill Sauce
Pan-sheares Fish with Coconut Cream Sauce
Balsamic Glaze Fish

Meat

Osso Buco **Available for dinner only*
Beef Cheek Provencal
 **Beef Shepherd's Pie** **Available for lunch only*
 **Lamb Mrouzia (Moroccan Lamb Tagine)**
 **Buglione d'agnello (Tuscan Lamb Stew)**

Poultry

Roasted Turkey with Cranberry Sauce
Peri Peri Turkey
West African Chicken Stew
Glazed Honey Chicken Ham with Cranberries Sauce

Vegetables

Ratatouille
Sautéed Brussels Sprout with Turkey Bacon
Cheesy Broccoli Cauliflower Casserole
Cauliflower Cheese Gratin

CONGEE

Sweet Potato Congee Station with Condiments

Condiments: Crispy Ikan Billi with Peanut, Pickle Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soya Egg with Tau Pok in Warmed Rice, Chinese Olive, Spring Onion, Fried Shallot, Ginger, Yu Tiao

 **Chef's Recommendation**

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CHEF'S SIGNATURES - LIVE STATIONS

Freshly Made Prata

with Selection of Dhal Curry and Chicken Curry

Signature Hainanese Chicken Rice Stall

Displaying Steamed Chicken and Roasted Chicken

Selection of condiment: Chicken Rice Chili, Ginger Puree and Dark Soy Sauce

Signature Singapore Laksa

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

CHEF'S CARVING STATION

(1 type of carving on weekdays / 2 types of carvings on weekends)

Roasted Korean Style Turkey with Sweet and Spicy Sauce **Available for dinner only*

Roasted Beef Wellington with Truffle Sauce **Available for weekend dinner only*

Roasted Root Vegetable with Caramelized Onion **Available for dinner only*

Roasted Summer Vegetable with Herb **Available for dinner only*

Roasted Baby Potato with Rosemary **Available for dinner only*

Turkey/Chicken Honey Ham **Available for lunch only*

BBQ STATION

(BBQ items only available during dinner, 3 items on rotation)

Grilled Cranberry Turkey Sausage or Salmon Sausage or Merguez

Lamb Sausage

Fish Otak-Otak

Grilled Cajun Lamb Chop

Grilled Honey BBQ Chicken Wing

Sambal Squid

Grilled Baby Rock Lobster **Available for weekend dinner only*

Condiments: Sambal Belachan, Nyonya Chilli Dip, Truffle Salt, Himalaya Salt, Sambal Onion

Chef's Recommendation

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SWEET TEMPTATIONS

5 Fresh Cut Seasonal Fruits and Local Fruits

4 Mini French Pastries

5 Nyonya Kueh

Ice Cream with choice of bread or wafer

Bingsu Shaved Ice Dessert

Ice Kacang and Ice Chendol with Condiments

Kachang Putih in Cone

Bread n Butter Pudding

 **Christmas Pudding** *Available for weekends only

 **Christmas Cookies**

 **Fruits Cake**

 **Macarons** *Available for weekends only

 **Christmas Special Yule Logcake**

 **Mini Mince Fruit Pie**

White Chocolate Fondue

with Assorted Condiments

HOT DESSERT OF THE DAY

(1 item on rotation)

Cheng Teng

Red Bean Soup with Ginko Nut

Bubur Hitam

Tau Suan

Green Bean Soup with Sago

Bubur Cha Cha


Red Bean Paste with Sesame Dumpling


Black Glutinous Rice


THIRST QUENCHERS


Hot Quenchers

Coffee

Espresso 


Café Latte 

Cappuccino 

Flat White 

Tea 

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

Steamed Milk 

Cold Quenchers

(3 items 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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