

INTERNATIONAL BUFFET

29TH APRIL - 28TH JULY 2024

Lunch Mon - Fri: \$94++ per adult, \$25++ per child (6 - 12 y/o)

Lunch Sat- Sun: \$98++ per adult, \$25++ per child (6 - 12 y/o)

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

Dinner Fri - Sun: & Public Holiday \$118++ per adult, \$30++ per child (6 - 12 y/o)

SPECIAL PARENT'S DAY LUNCH AND DINNER **(Free flow Oysters & Baby Lobsters)**

(10 - 12 May) & (14 - 16 June)

Lunch (11 to 12 May, 15 to 16 June): \$108++

Dinner (10 to 12 May, 14 to 16 June): \$128++

GALORE OF OCEAN CATCH **SEAFOOD ON ICE**

Poached Tiger Prawn

Half Shell Green Mussel

Sea Whelk

Japanese Sweet Clam

Half Shell Scallop

(Available daily for dinner and weekend lunch only)

Baby Marron

(Available daily for dinner and weekend lunch only)

Rock Lobster

(Available for weekend dinner only)

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

Assorted Sushi and Maki Roll with Condiments

(Available daily for dinner, weekend lunch & public holidays only)

Cold Whole Sea Bass Display on Ice with Condiments 

(Available for lunch only)

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

Whole Salmon

(Available for dinner only)

BOUQUET OF GREEN LEAVES

Mesclun, Romaine Lettuce, Arugula, Red Frisse

Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn

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

COMPOUND SALAD

1 Seafood on rotation

Seafood Fennel Salad

Chilled Calamari Salad with Lemon and Parsley

Crab Meat Salad

Pesto Macaroni Pasta Salad with Shrimp

Tuna Nicoise Salad

Mediterranean Avocado Salmon Salad

 **Chef's Recommendation**

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



1 Chicken on rotation

Curry Crunchy Potato Salad with Smoked Chicken
Steam Broccoli and Roasted Pumpkin Salad with Chicken Ham
Thai Glass Noodle Salad with Minced Chicken
Smoked Chicken with Cous Cous

2 Beef 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
Lamb Cous Cous Salad

HEALTHY VEGETARIAN STATION

3 Dishes on rotation

Summer Quinoa salad with Walnut
Greek Salad
Mushroom Salad with Caramelized Onion
Tabbouleh Salad
Broccoli with Carrot Salad
Watermelon and Tomato Salad
Pumpkin Salad
Russian Potato salad with Raisin
Summer Fruit Salad with Dried Nut
Broccoli with Egg Salad

3 Types of Hummus & Dips

(Beetroot, Chickpeas, Spinach, Pumpkin, Red Pesto)
Sesame Lavosh, Bread Stick and Vegetables Crudités

Selection of Cheese Platter

(Available for dinner only)

1 Station on rotation

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

SOUP STATION

1 Asian Soup per day

Sweet Corn with Crab Meat Soup
Thai Seafood Tom Yam Soup
Seaweed Egg Drop Soup with Seafood and Beancurd
Winter Melon with Chicken
Chicken Herbal Soup
Watercress with Chicken Soup

1 Western Soup per day

Seafood Chowder
Lobster Bisque
Cream of Mushroom
Butternut Squash Soup
Potato Soup with Turkey Bacon
Pumpkin Soup

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HOT ASIAN DELIGHTS

(4 Selected items in rotation)


Rice / Noodle

Nasi Goreng with Crispy Sliver Fish
Hokkien Noodles
Wok-Fried Penang Kuey Teow with Shrimp
Yam Rice with Dried Shrimp
Seafood Fried Rice with Egg
Fried Hong Kong Noodle
Braised Ee-fu Noodle with Chives

Seafood

Wok-Fried Prawn with Salted Egg
Curry Yong Tau Hu
Wok-fried Prawn with Coconut
Wok-Fried Prawn with Fragrant Soya Sauce
Chili Crab with Mini Mantou (Available on weekend dinner only) 

Duck

Braised Duck with Blue Ginger
Roasted Duck with Plum Sauce 
Wok-fried Duck with Spicy Hot Bean Sauce
Braised Duck with Salted Vegetable

Chicken

Har Keong Kai
Kong Po Chicken with Cashew nuts
Ayam Pongteh
Ayam Masak Merah

Fish

Cereal Fish
Steamed Fish Fillet with Taucu and Plum Sauce
Hong Kong Style Steamed Fish
Sweet and Sour Fish

Meat

Hainanese Lamb Stew
Braised Beef Brisket with Tendon
Mongolian Beef
Wagyu Beef Mongolian Style (Available for dinner only) 
Wagyu Beef Rendang 

Vegetable

Sayur Lodeh
Nyonya Vegetables Stew
Braised Mushroom with Green Vegetables
Brasied Long Cabbage in Superior Stock

 **Chef's Recommendation**

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HOT WESTERN FEASTERS

(5 Selected items in rotation)


1 Rice/Pasta on rotation

Seafood Paella
Baked Cheese Pasta with Seafood
Creamy Seafood Phitim Cous Cous Risotto
Seafood Pasta Napolitana
Roast Baby Potato with Herbs


1 Seafood on rotation

Seafood Arrabiata
Seafood Cioppino
Seafood Aglio Olio
Baked Seafood with Mushroom and Cheese

1 Beef/Lamb on rotation

Peposo (Humble Tuscan Stew)
Wagyu Beef Bourguignon 
Carne Guisada (Mexican Beef Stew)
Braised Lamb Shank (Available for dinner only) 
Provencal Lamb Stew
Braised Wagyu Beef Brisket with Shallot 

1 Chicken on rotation

Paprika Roasted Spring Chicken with Own juice
Free Range Chicken Casserole 
Chicken Roulade with Truffle Jus
Pollo Alla Cacciatora

1 Vegetable on rotation

Roasted Vegetable
Buttered Vegetable
Grilled Vegetable with Hollandaise Sauce

INDIAN PALETTE

1 Rice on rotation

Plain Biryani Rice
Saffron Rice
Ghee Rice

1 Vegetable on rotation

Gobi Matar
Paneer Jalfrezi
Dum Aloo
Matter Paneer
Paneer Masala

1 Meat on rotation

Tandoori Chicken 
Butter Chicken
Pepper Chicken
Chicken Korma
Chicken Kolhapuri
Mutton Korma
Mutton Rogan Josh

 **Chef's Recommendation**

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CHEF'S LIVE SIGNATURES


Grilled Satay with Condiments

With selection of Chicken and Mutton with Condiments and Peanut Gravy

Freshly Made Prata

With selection of Dhal Curry or Chicken Curry

Signature Hainanese Chicken Rice

Displaying Steamed Chicken or **Roasted Chicken** 

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

Chef's Signature Singapore Laksa

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

CHEF'S CARVING STATION

Angus Beef D Rump Shawarma

with Pita Bread and Condiments
(Available for lunch only)

Herb Rubbed Wagyu Beef D Rump with Condiments

(Available for weekend dinner only)

Wagyu Beef Rump with Condiments

(Available for dinner only)

BARBEQUE CORNER

(Available for dinner only)

Grill Wagyu Beef Fillet, Honey Chicken Drumlet, Otak-Otak, Squid Fillet, Baked Potato, Lamb Chop

MAKE-YOUR-OWN

(Available for lunch only)

Kueh Pie Tie

with assorted condiments

CONGEE STATION

Sweet Potato Congee Station with Condiments

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

 **Chef's Recommendation**

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SWEET TEMPTATIONS

5 Types Fresh Cut Seasonal Fruits
5 types of Mini French Pastries
4 types of Traditional Cookies
4 Types of Nyonya kueh

Cold Desserts

Ice Cream (*with Wafer or Rainbow bread*)
Bingsu Shaved Ice Dessert
Ice Kachang with condiments
Ice Chendol with condiments

Chocolate Fondue

with assorted condiments

DESSERT OF THE DAY

1 dessert on rotation

Cheng Teng
Red Bean soup with Ginkgo Nut
Bubur Hitam
Tau Suan
Green Bean Soup with Sago
Burbo Cha Cha
Red Bean Paste with Sesame Dumpling
Black Glutinous Rice
Chilled Fruit Cocktail
Chilled Sea Coconut with Longan
Aloe Vera & Nata De Coco in Syrup

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 on rotation

Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea



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

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