

INTERNATIONAL BUFFET

13 FEBRUARY - 27 FEBRUARY 2025

Enjoy an irresistible 1-for-1 deal or 50% off when you pay with selected credit cards!

Lunch Mon - Fri: \$94++ for 2 adults, \$25++ per child (6 - 12 y/o)

Lunch Sat- Sun: \$98++ for 2 adults, \$25++ per child (6 - 12 y/o)

Dinner Mon - Thu: \$108++ for 2 adults, \$30++ per child (6 - 12 y/o)

Dinner Fri - Sun, & Public Holiday: \$118++ for 2 adults, \$30++ per child (6 - 12 y/o)

SEAFOOD ON ICE

(6 types on rotation)

Poached Tiger Prawn Australian Black Mussel Sea Whelk Baby Abalone Japanese Sweet Clam Langoustines

Half Shell Scallop *Available on weekends only

Baby Rock Lobster *Available for weekend dinner only

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

Cold Whole Sea Bass on Ice *Available for lunch daily Cold Whole Salmon on Ice *Available for dinner daily

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

Assorted Sushi with condiments *Available for weekend lunch only

GREEN SALAD

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

COMPOUND SALAD

(2 items on rotation)

Seafood

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



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



(1 item on rotation) Chicken

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

(1 item on rotation)

Beef

Summer Vegetable Salad with Beef Pastrami Honey Mustard Steak Salad Thai Beef Salad (Yum Nua)

VEGETARIAN STATION

(3 items on rotation)

Summer Quinoa Salad with Walnut
Greek Salad
Mushroom Salad with Caramelize Onion
Tabbouleh Salad
Broccoli with Carrot Salad
Watermelon and Tomato Salad
Pumpkin Salad
Russian Potato salad with Raisin

3 Types of Hummus & Dips

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

Selection of Antipasto and local pickle Assorted Cheese with Honey Comb and Crackers

*Available for dinner only

SOUP STATION

Asian Soup

(1 item on rotation)

Sweet Corn with Crab Meat Soup
Thai Seafood Tom Yam Soup
Seaweed Egg Drop Soup with Seafood and Beancurd
Winter Melon with Chicken
Chicken Bak Ku Teh
Sharkfin Melon with Chicken Soup

Western Soup (1 item on rotation)

Seafood Chowder Lobster Bisque Cream of Mushroom Pumpkin Soup Potato and Leek Soup







CONGEE STATION

Congee Station with 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

MAKE-YOUR-OWN

Kueh Pie Tee with Assorted Condiments

*Available for lunch only

1 item on rotation

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



With selection of Dhal Curry and Chicken Curry

Hainanese Chicken Rice Stall

Displaying Steamed Chicken 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



Grilled Beef Fillet, Otah-otah, Grill Chicken Drumstick, Squid Fillet, Lamb Chop *Available for dinner daily

CARVING STATION

Chicken Shawarma with Pita Bread and Condiments

*Available for weekday lunch only

Herbs Rubbed Lamb Leg/Bolar Blade Beef

with a selection of pasta and sauce*Available for weekend lunch only Condiments: Mustard & Pommy Mustard

Slow Roast Herbs Rubbed D-Rump with Gravy & Condiments

*Available for dinner daily





Chef's Recommendation

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
Hokkien Noodles
Wok-Fried Penang Kway Teow with Shrimp
Yam Rice with Dried Shrimp
Seafood Fried Rice with Egg
Fried Hong Kong Noodle
Braised Ee-fu Noodle with Chives

Seafood (1 item on rotation)

Wok-Fried Prawn with Salted Egg Wok-Fried Prawn with Ginger and Spring Onion Wok-Fried Prawn with Grated Coconut Wok-Fried Prawn with Fragrant Soya Sauce

Duck

(1 item on rotation)

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

Fish

(1 item on rotation)

Cereal Fish
Steamed Fish Fillet with Taucu and Plum Sauce
Hong Kong Style Steamed Fish
Sweet and Sour Fish
Deep-Fried Fish Fillet in Thai Chili



(1 item on rotation)

Hainanese Lamb Stew Braised Beef Brisket with Tendon Wok-Fried Black Pepper Beef Beef Rendang

Chicken

(1 item on rotation)

Har Keong Kai
Kong Po Chicken with Cashew nuts
Ayam Pongteh
Ayam Masak Merah
"Mala" Chicken Stew *Available for dinner only

Vegetable (1 item on rotation)

Sayur Lodeh

Nyonya Vegetables Stew
Braised Mushroom with Green Vegetables
Vegetable Sambal Goreng
Market Green in Mushroom Sauce

Grilled Satay

a selection of Chicken and Mutton in Peanut Gravy with Condiments



of ingredients.







WESTERN CUISINE

Seafood (1 item on rotation)

Seafood Arrabiata
Seafood Aglio Olio
Buttered Seafood with Herbs
Baked Seafood with Mushroom and Cheese
Seafood in Pesto Sauce

Rice/Pasta (1 item on rotation)

Pasta in Chunky Tomato Compote Baked Cheese Pasta with Seafood Pasta Carbonara Seafood Pasta Napolitana Roast Potato with Herbs

Meat

(1 item on rotation)

Braised Beef Oxtail Braised Beef with Vegetables Lamb Stew with Vegetable Moroccan Lamb Stew

Fish

(1 item on rotation)

Pan-Seared Fish with Lemon Butter Sauce
Pan-Seared Fish with Miso Cream Sauce
Fish Picatta with Tomato Sauce
Baked Fish with Turmeric Lime Cream

Chicken (1 item on rotation)

Paprika Roasted Spring Chicken with Own Jus Chicken Casserole Chicken Roulade with Truffle Jus Teriyaki Chicken Braised Chicken with Turkey and Thyme Bacon





INDIAN CUISINE

Rice

(1 item on rotation)

Plain Briyani Rice Saffron Rice Ghee Rice

Vegetable (1 item on rotation)

Aloo Gobi Paneer Jalfrezi Dum Aloo Matter Paneer Paneer Masala

Meat

(1 item on rotation)

Butter Chicken Chicken Korma Chicken Kolhapuri Mutton Curry Mutton Rogan Josh Chicken Jalfrezi



DESSERTS

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





(1 item on rotation)

Cheng Teng Red Bean soup with Gingko Nut Bubur Hitam Tau Suan Green Bean Soup with Sago Bubur 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

DRINKS

Hot Quenchers

Coffee

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



