

INTERNATIONAL BUFFET

2ND JANUARY - 31ST JANUARY 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: \$106++ per adult, \$30++ per child (6 - 12 y/o)
Dinner Fri - Sun: \$118++ per adult, \$30++ per child (6 - 12 y/o)

SEAFOOD ON ICE

Poached Tiger Prawn
Australia Black Mussel
Sea Whelk
Japanese Sweet Clam
Half Shell Scallop

**Available on weekend lunch and dinner daily only*

Baby Maroon

**Available on weekend lunch and dinner daily only*

Boston Lobster

**Available for weekend dinner only*

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

Cold Whole Baked Seabass or Norwegian Salmon

(on rotation)

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

COMPOUND SALADS

2 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

1 Chicken Salad 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

1 Beef Salad on rotation

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

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



MAKE-YOUR-OWN SALAD

Choice of Greens: Mesclun, Romaine Lettuce, Arugula, Red Frisse, Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn

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

JAPANESE CORNER

Fresh Salmon Sashimi

**Available for dinner daily only.*

Assorted Sushi and Maki Roll

**Available for weekend lunch and dinner daily only.*

Condiments: Soy Sauce, Wasabi & Pickled Ginger

HEALTH CORNER

3 Dishes 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

SOUP

1 Asian Soup 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

1 Western Soup on rotation

Seafood Chowder

Lobster Bisque

Cream of Mushroom

Pumpkin Soup

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HOT ASIAN DELIGHTS

1 Seafood on rotation

Wok-Fried Prawn with Salted Egg
Curry Young Tau Hu
Wok-fried Prawn with Coconut
Wok-Fried Prawn with Fragrant Soya Sauce

1 Vegetable on rotation

Wok-Fried Prawn with Salted Egg
Curry Young Tau Hu
Wok-fried Prawn with Coconut
Wok-Fried Prawn with Fragrant Soya Sauce

1 Beef/Lamb on rotation

Hainanese Lamb Stew
Braised Beef Brisket with Tendon
Mongolian Beef
Beef Rendang

1 Chicken/Duck on rotation

Har Keong Kai
Kong Po Chicken with Cashew nuts
Ayam Pongteh
Ayam Masak Merah
Braised Duck with Blue Ginger
Roasted Duck with Plum Sauce
Wok-fried Duck with Spicy Hot Bean Sauce
Braised Duck with Salted Vegetable

1 Fish Dish on rotation

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

1 Rice/Noodle on rotation

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

Singapore Chili Crab

served with mantou

**Available for weekend dinner only*

Assorted Satay (chicken/mutton)

Submerged in peanut sauce with selection of condiments

Sweet Potato Congee

With condiments like Crispy Ikan Bilis with Peanut, Pickle Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soya Egg with Tauhu Pok, Chinese Olive, Spring Onion, Fried Shallot, Ginger and Yu Tiao

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HOT WESTERN FEASTERS

1 Seafood on rotation

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

1 Beef/Lamb on rotation

Pepero (Humble Tuscan Stew)
Beef Bourguignon
Carne Guisada (Mexican Beef Stew)
Provencal Lamb Stew

1 Chicken on rotation

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

1 Vegetable on rotation

Roasted Vegetable
Buttered Vegetable
Grilled Vegetable with Hollandaise Sauce

1 Rice/Pasta on rotation

Seafood Paella
Baked Cheese Pasta with Seafood
Creamy Seafood Phitim Cous Cous Risotto
Seafood Pasta Napolitana

INDIAN PALETTE

1 Rice on rotation

Biryani Rice
Saffron Rice
Ghee Rice

1 Meat on rotation

Butter Chicken
Chicken Korma
Chicken Kolhapuri

1 Vegetable on rotation

Gobi Matar
Paneer Jalfrezi
Dum Aloo
Matter Paneer
Paneer Masala

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CHEF'S LIVE SIGNATURES

Freshly Made Prata

With selection of Dhal or Chicken Curry

Signature Hainanese Chicken Rice

Displaying Roasted or Steamed 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

Cumin Chicken Shawarma

With Rice Crackers and Condiments

**Available for lunch daily only*

1 on Rotation

Papaya Salad or Green Mango Salad

**Available for lunch daily only*

BARBEQUE STATION

3 on rotation

Grill Beef Fillet, Otah-Otah, Grill Chicken Drumstick, Squid Fillet, Lamb Chop

**All available for dinner daily only*

NIGHT CARVERY

1 on rotation

Slow Roast Herbs Rubbed Lamb Leg / Beef Ribeye with Gravy and Condiments

**Available for dinner daily only*

MAKE-YOUR-OWN

Kueh Pie Tie

with assorted condiments

**Available for lunch daily only*

1 D.I.Y on rotation

Traditional Malay Rojak

Condiments: *Kang Kong, Pineapple, Cucumber, Bang Kuang, Taugeh, Peanut, Sesame & You Tiao*

Indonesian Salad (Gado-Gado)

Condiments: *Long Bean, Cabbage, Carrot, Tauhu, Tempeh & Peanut Sauce*

Kang Kong with Cuttle Fish

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



SWEET TEMPTATIONS

Cold Desserts

Uncle Hawker Ice Cream

with Wafer or Rainbow Bread

D.I.Y. Ice Kachang, Ice Chendol & Bingsu Shaved Ice Dessert

Hot Desserts (1 on rotation)

Cheng Teng

Red Bean soup with Ginkgo Nut

Bubur Hitam

Tau Suan

Green Bean Soup with Sago

Bubur Cha Cha

Red Bean Paste with Sesame Dumpling

Black Glutinous Rice

Baked Desserts

Mini French Pastries, Traditional Cookies and Assorted Nyonya Kueh

Seasonal Fresh Fruits

Different types of assorted cut fruits on daily rotation

Chocolate Fondue



with assorted fruits and condiments


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

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