

SEAFOOD GALORE BUFFET

2 SEPTEMBER - 17 NOVEMBER 2024

**Offer: Enjoy 1-for-1 lunch and dinner buffet for adults or
50% off with Maybank, DBS and Citibank credit cards**

Lunch Mon - Fri: \$47++ (U.P. \$94++) per adult, \$25++ per child (6 - 12 y/o)

Lunch Sat- Sun: \$49++ (U.P. \$98++) per adult, \$25++ per child (6 - 12 y/o)

Dinner Mon - Thu: \$54++ (U.P. \$108++) per adult, \$30++ per child (6 - 12 y/o)

Dinner Fri - Sun, & Public Holiday: \$59++ (U.P. \$118++) per adult, \$30++ per child (6 - 12 y/o)

GALORE OF OCEAN CATCH SEAFOOD ON ICE

Poached Tiger Prawn

Black Mussel

Sea Whelk

Japanese Sweet Clam

 **Baby Abalone**

Japanese Sweet Clam

Half Shell Scallop **For dinner and weekend lunch only*



Baby Lobster **For dinner only*



Fresh Oysters **For weekend dinner only*

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

Whole Sea Bass / Salmon on Ice

**On a rotational basis depending on availability*

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



Salmon & Octopus Leg Sashimi (sliced)

**For dinner only*



Assorted Sushi and Maki Rolls

**For weekends 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

(4 items on rotation)

Seafood

Seafood Fennel Salad

Chilled Calamari Salad with Lemon and Parsley

Spicy Seafood Salad

Crab Meat Salad with Edamame

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



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

Beef

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 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
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

SOUP STATION

Asian Soup

(1 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
Chicken Herbal Soup
Watercress with Chicken Soup

Western Soup

(1 soup on rotation)

 **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 items on rotation except satay)**

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 / Black Pepper Crab / Kam Heong Crab / Curry Crab**

**Available for dinner only and on a rotational basis depending on availability*

Duck **For lunch only*

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
Honey Glazed Chicken with Ginger

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
Beef Rendang

Vegetable

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

Grilled Satay with Condiments

With selection of Chicken and Mutton with Condiments and Peanut Gravy

 **Chef's Recommendation**

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CONGEE STATION

Sweet Potato Congee Station with Condiments

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

HOT WESTERN FEASTERS

(5 items on rotation)

1 Rice/Pasta on rotation

 **Seafood Paella**

 **Baked Cheese Pasta with Seafood**

 **Creamy Seafood Phitim Cous Cous Risotto**

Seafood Pasta Napolitana

Creamy Seafood Pesto Pasta **For lunch only*

Roast Baby Herb Potatoes **For dinner only*

1 Seafood on rotation

 **Seafood Arrabiata**

 **Seafood Cioppino**

 **Seafood Aglio Olio**

 **Baked Seafood with Mushroom and Cheese**

 **Seafood Carbonara**

 **Pan-Seared Fish with Lemon Butter Sauce**

 **Pan-Seared Fish with Miso Cream Sauce**

 **Fish Piccata with Tomato Cream**

 **Baked Fish with Turmeric Lim Cream**

 **Papilotte Fish with Fennel **For dinner only***

1 Meat on rotation

Peposo (Humble Tuscan Stew)

Beef Bourguignon

Carne Guisada (Mexican Beef Stew)

Braised Chicken Casserole

Provençal Lamb Stew

Chicken Roulade with Truffle Jus

Braised Beef Brisket with Shallot

Pollo Alla Cacciatora

Roasted Spring Chicken Paprika with own juice

1 Vegetable on rotation

Roasted Vegetable

Buttered Vegetable

Grilled Vegetable with Hollandaise Sauce

Roasted Vegetables in Olive Oil **For lunch only*

 **Chef's Recommendation**

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INDIAN PALETTE

Meats

(1 on rotation)

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

 **Fish Curry**

 **Prawn Masala**

 **Fish Tikka Masala**

Vegetable

(1 on rotation)

Gobi Matar
Paneer Jalfrezi
Dum Aloo
Matter Paneer
Paneer Masala

Rice

(1 rice on rotation)

Plain Biryani Rice
Saffron Rice
Ghee Rice

CHEF'S LIVE SIGNATURES

Freshly Made Prata

With selection of Dhal Curry or 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

Chicken Shawarma **For lunch only*

with Pita Bread and Condiments

Beef Ribeye infused with Herbs **For dinner only*

Leg of Lamb **For dinner only*

with Condiments

MAKE-YOUR-OWN

Kueh Pie Tie **For lunch only*

with assorted condiments

1 dish on rotation

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

 **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 item 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
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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