

SINGAPORE FOOD FARE 2024

22ND JULY - 1ST SEPTEMBER 2024

PROMOTION: 1-FOR-1 FOR ADULTS

(prices listed below are before discount)

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

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

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

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

SEAFOOD ON ICE

Poached Tiger Prawn

Half Shell Green Mussel

Sea Whelk

Japanese Sweet Clam

Half Shell Scallop *(Available daily for dinner only)*

Baby Marron *(Available daily for weekend lunch only)*

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 only)

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

Cold Herbs Rubbed Whole Salmon 

(Available for dinner only)

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

GREEN LEAVES

Mesclun, Romaine Lettuce, Arugula, 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

Thai Seafood with Vermicelli

Green Papaya Salad with Chilli and Shrimp

Seafood Achar 

Tuna Nicoise Salad

1 Duck on rotation

Roasted Duck with Lychee Salad 

Smoked Duck with Mix Berries Compote

Roasted Duck with Grapefruit Salad


Asian Style Duck Salad with Honey and Soya

 **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

Chicken Kerabu
Steamed Chicken with Lime and Chilli Dressing
Chinois Chicken Salad with Chinese Mustard Dressing 
Kimchi Chicken Salad

SASHIMI STATION

Fresh Salmon

(Available for dinner only)

Assorted Sushi and Maki

Condiments: Wasabi, Pickled Pink Ginger and Shoyu



1 Station on rotation

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

HEALTHY VEGETARIAN STATION

3 Dishes on rotation

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

3 Types of Hummus, Tzatziki

(Beetroot, Chickpeas, and Kale)
Crackers and Vegetables Crudités



SOUP STATION

1 Asian Soup per day

Soto Ayam
Sweet Corn and Flower Egg Soup
Chicken Bak Kut Teh 
Hot and Sour Seafood Soup
Hainanese Mutton Soup 

1 Western Soup per day

Minestrone
Cream of Tomato with Cheese
Mushroom Cream Soup
Potato and Leek Soup

 **Chef's Recommendation**

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HOT ASIAN DELIGHTS

1 Rice / Noodle on rotation

Mee Siam Goreng
Hokkien Noodles
Wok-Fried Kway Teow with Shrimp
Mee Goreng with Chicken and Shrimp

1 Seafood on rotation

Wok-Fried Prawn with Salted Egg
Curry Yong Tau Hu

Wok-fried Prawn with Grated Coconut and Curry Leaf 

Wok-Fried Prawn with Fragrant Soya Sauce *(Available on weekend dinner only)*

Durian Prawn 


1 Duck 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

1 Chicken on rotation

Har Keong Kai
Kong Po Chicken with Cashew nuts
Ayam Pongteh
Durian Chicken 

1 Fish on rotation

Cereal Fish
Gan Xiang Fish
Hong Kong Style Steamed Fish
Sweet and Sour Fish
Fish Fillet in Spiced Gravy and Durian 

1 Meat on rotation

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

1 Vegetable on rotation

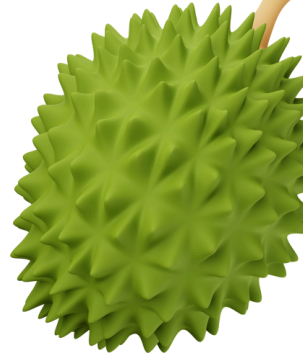
Sayur Lodeh
Nyonya Vegetables Stew
Braised Mushroom with Green Vegetables
Braised Long Cabbage in Superior Stock
Market Green with Oyster Sauce and Fried Garlic

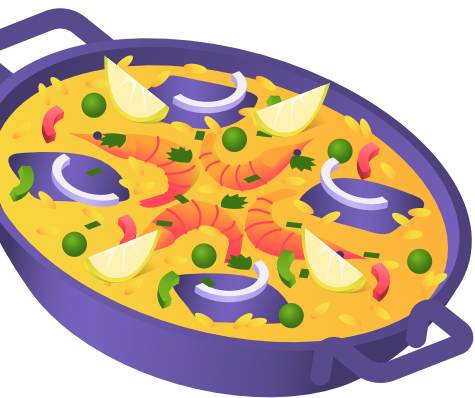
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HALAL
SINGAPORE





HOT WESTERN FEASTERS

Rice

Paella with Ocean's Catch

1 Seafood on rotation

Pan-fried Fish with Fennel and Orange

Seafood Shepard's Pie

Fish Picatta

Seafood Mornay

1 Chicken on rotation

Cajun Chicken

Roasted Spring Chicken with Thyme Jus

Chicken Pepitoria

Chicken Jambalaya

1 Beef/Lamb on rotation

Grilled Lamb Chop with Mint Sauce

Beef Bourguignon

Lamb Shepard's Pie

Beef Pot Au Feu

INDIAN DELIGHTS

1 Rice on rotation

Biriyani Rice

Saffron Rice

Ghee Rice

Lemon Rice

Peas Pulao

1 Vegetable on rotation

Dal Fry

Aloo Gobi

Palak Paneer

1 Meat on rotation

Fish Tikka Masala

Goan Fish

Prawn Vindaloo

Butter Chicken

Tandoori Chicken

Chicken Masala

MAKE-YOUR-OWN

Kueh Pie Tie with assorted condiments

(Available on weekday lunch only)

Popiah with assorted condiments

(Available on weekend lunch only)

 **Chef's Recommendation**

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CHEF'S LIVE STATIONS

Freshly Made Prata

With selection of Dhal Curry or Chicken Curry

Hainanese Chicken Rice

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

Roasted Beef Rib Eye with Condiments 🍳

(Available for weekday dinner only)

Roasted Cumin Whole Baby Lamb with Peanut Sauce and Steam Lontong Rice and Condiments 🍳

(Available for weekend dinner only)

LOCAL STATION

Fried Carrot Cake 🍳

(Available for lunch only)

Oyster Omelette 🍳

(Available for dinner only)



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

BARBEQUE CORNER

(Available for dinner only)

Fish Otak-Otak

Sambal Squid

Honey Five Spice Chicken Wing

Grilled Beef Fillet

Assorted Satay with Peanut Sauce

Grilled Lamb Chop 🍳

(Available on weekend dinner only)

Grilled Prawn 🍳

(Available on weekend dinner only)

Condiments: *Mustard, Wholegrain Mustard, Sambal Belachan, Asian Chilli Dip, Truffle Salt, Himalaya Salt, Sambal Onion)*

🍳 **Chef's Recommendation**

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SWEET TEMPTATIONS

- 4 Types of Fresh Cut Seasonal Fruits
- 2 Types of Fresh Cut Local Fruits
- 3 Types of Mini French Pastries
- 4 Types of Traditional Cookies
- 5 Types of Nyonya kueh
- Ice Cream (with wafer or rainbow bread)
- Bingsu Shaved Ice Dessert
- Kacang Puteh
- Ice Kachang with condiments
- Ice Chendol with condiments

Durian Pengat 🍪

Durian Cake 🍪

Durian Crumble 🍪

Durian Chiffon Cake 🍪

Durian Puff 🍪

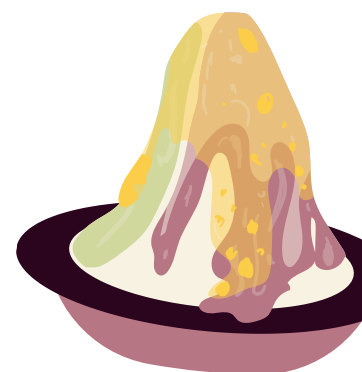
Durian Pancake (Available on weekend dinner only) 🍪

Chocolate Fondue (Available on lunch daily and weekday dinner)

“Pandan” Flavored Chocolate Fondue 🍪

(Available on weekend dinner only)

with assorted condiments



HOT DESSERT OF THE DAY

1 dessert on rotation

Cheng Teng

Red Bean soup with Gingko Nut

Bubur Hitam

Tau Suan

Green Bean Soup with Durian 🍪

Burbo Cha Cha

Red Bean Paste with Sesame Dumpling

Black Glutinous Rice

THIRST QUENCHERS

Hot Quenchers

Coffee

Espresso **A** 0.5%

Café Latte **B** 0.5%

Cappuccino **B** 0.5%

Flat White **B** 0.5%

Tea **A** 0.5%

Earl Grey, Peppermint, Chamomile, English Breakfast, Jasmine

Green Tea

Steamed Milk **C** 0.5%

Cold Quenchers **B** 0.5%

3 on rotation

Sour Plum, Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea



Chef's Recommendation

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



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