

# INTERNATIONAL BUFFET

**29 APRIL - 21 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  
Braised 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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