

# MEAT THE SEAFOOD DINNER BUFFET



1 June to 31 July

All diners will receive a token to redeem Chef's Specialty Platter – Lobster Thermidor, Swiss Gruyère Cheese / Truffle Potato Mousseline

# **SEAFOOD ON ICED PLATTER**

Salmon Sashimi, Tuna Sashimi
California Roll, Nigiri Sushi
Fresh Poached Tiger prawns, Canadian Black mussels,
Chilean Sea scallops,
Pacific White clams & Sea snails
Poached Alaskan Snow Crabs
Lemon slice, Tabasco, Shallot Mignonette, Thousand Island,
Wasabi mayo & Thai Green dip

# **SALAD & SIDES**

Farm to Table Kale Salad with Quinoa, Beetroot with Orange-lemon Vinaigrette Charcuterie Fromage board Organic Mixed Salad with Thousand Island, Balsamic & EVOO Greek Salad / Smoked Chicken Salad with Apple, Fennel & Raisin Roasted Potato Salad with Sour Cream & Chive (Bacon Chips) Mediterranean Orzo Salad / Cauliflower & Broccoli Salad

## FIRE GRILL & TRADITIONAL ROAST

Chargrilled Tomahawk with Kampot Peppers (Fri & Sat)

Grill Beef Striploin with Crushed Black Peppers Roast Lamb Leg with Yoghurt & Cumin German Pork Knuckle with Sauerkraut Citrus Glazed Poulet with Thyme Gourmet Swiss Chicken Cheese Sausage

#### Side Sauce:

Fresh Peppercorn Cream, Mint Jelly, Pommery Mustard, Spiced Pineapple Jam

# **ALFRESCO BBQ** (Fri & Sat)

Slipper Lobster
Jumbo Ocean Shrimps
Grilled Sea Scallops
Herbed Pork Sausage
Chicken Wing
Fish Otah

#### SAVOURY

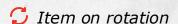
Steamed Sustainable Fresh Catch with Laksa Cream Mediterranean-style Salmon with Fennel & Dill Cream (Fri & Sat)

#### LIVE STATION

Traditional Laksa – with Fish cake, Prawn & Bean Sprout Prawn Mee Noodle – with Pork Rib & Jumbo Prawn (Fri & Sat)

## **HEATING LAMP**

Grilled Pork Neck with Thai Sauce / Sambal Squid rings Sautered Halibut Chunks with Tartare Sauce
Idaho Potato Wedges & French Fries



#### **PIZZA OVEN**

Hawaiian Pizza, Seafood Pizza, Meat Lover Pizza

#### SOUP

Cream of Mushroom C Cream of Pumpkin C Chicken Herbal Soup C Fish Soup with Salted Veg C Chicken with Watercress Soup C

Double Boiled Black Chicken Soup with Ginseng  $\mathcal{G}$ Double Boiled Chicken Soup with Cordyceps Flowers
and Honey Dates  $\mathcal{G}$ Double Boiled Chicken Soup with Matsutake Mushroom
and Dried Conpoy  $\mathcal{G}$ (Fri & Sat)

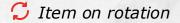
#### **PAN-ASIAN**

Singapore Chili Crab Style Seafood with Deep-fried Mantou Singapore Chili Crab with Deep-fried Mantou (Fri & Sat)

Pork Belly with Green Chili & Leek / Shrimp Paste Chicken / Steam Chicken with Mushroom & Black Fungus C Egg Omelette with Pickle Radish / Silky Egg with Mushroom / Beancurd with Mixed Seafood C Yang Zhou Fried Rice / Nasi Goreng / Fried Rice with Preserved Olive Veg C Braised Chinese Cabbage in Wolfberry Gravy / Broccoli with Mushroom / Bak Chye with Garlic & Oyster Sauce C

## TASTE OF MALAYA

Sotong Sambal / Kerang Assam Pedas / Thai Green Curry Fish Mee Goreng Kampung / Bihun Goreng Seafood / Maggi Goreng Mamak Sambal Belacan, Green Lime, Kecap Manis Chili, Crackers



#### TASTE OF INDIA

Butter Chicken / Chicken Tikka / Mutton Korma Aloo Matar Naan Bread Saffron Basmati Rice Onions, Chutney, Raita, Papadum

#### FROM THE WEST

Beef Roulade with Mushroom Duxelles / Roasted Chicken Tight with Green Bean, Olive & Semi-dried Tomato / Duck Leg Confit Confit

## SWEET TEMPTATIONS

Musang King Durian Strudel (Fri & Sat)

Banoffee Panna Cotta
Espresso Crème Brulee
Salted Ondeh Cake
Mixed Berry Vol Au Vent
Yuzu Lime Cheesecake
Classic Bread & Butter Brownie
Mango Sago with Pomelo
Red Velvet
Carrot Cake
Tiramisu

#### **ICE KACHANG**

Sweeten Red Bean, Grass Jelly, Attap Seed, Pandan Agar, Nata de Coco, Sweet Corn, Evaporated Milk, Assorted Syrup

#### **ICE-CREAM**

Double Chocolate, Salted Caramel, Matcha, Coconut

# Coffee / Tea

Menu is on rotational basis and subject to changes. Prices are subject to 10% service charges & prevailing government taxes. All food items are subject to changes and availability. Images used are for illustration purposes only.

