



MEAT THE SEAFOOD DINNER BUFFET

2 January to 14 January 2025

SEAFOOD ON ICED PLATTER

Fresh Poached Tiger Prawns, Canadian Black Mussels, Chilean Sea Scallops, Pacific White Clams & Sea Snails Poached Alaskan Snow Crabs (Fri & Sat Dinner)

Lemon Slice, Tabasco, Shallot Mignonette, Thousand Island, Wasabi Mayo & Thai Green Dip

SALAD & SIDES

Chatcuterie Fromage Board (Organic Mixed Salad with Thousand Island, Balsamic & EVOO)
Coleslaw with Nuts & Raisin
Potato Salads with Bacon bits & Scallion
Tuna Niçoise salad / Mustard Chicken & Zucchini salad /
Thai Roast Beef salad

BOILING POT

English Chicken Mushroom Chowder, Romanian Lamb Onion Chowder, Seafood Leek chowder (on rotation)

Served with assorted rolls and butter

FIRE GRILL & TRADITIONAL ROAST

Chargrilled Tomahawk with Kampot Peppers Bbq Slipper Lobster Grilled Jumbo Ocean Shrimps Grilled Sea Scallops (Fri & Sat)

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

Side Sauce:

Fresh Peppercorn cream, Mint jelly, Pommery mustard, Spiced pineapple jam

TEMPURA STATION

Tempura prawn Shiitake / Enoki / Renkon / Nasu / Imo Wasabi mayo & Tentsuyu

PIZZA OVEN

Hawaiian Pizza, Seafood Pizza, Meat Lover Pizza

SAVOURY

Steamed Sustainable Fresh catch with Laksa cream
Mediterranean-style Salmon on Skillet
(Fri & Sat Dinner)
Grilled Shrimps with Lemon & Herbs
Sambal Squid rings
Battered Halibut Chunks with Tartare sauce
Idaho Potato wedges & French Fries
Kimchi Mayo Prawn sliders
(Fri & Sat Dinner)

PAN-ASIAN

Singapore Chili style Seafood with Deep-Fried Mantou Singapore Chili Crab with Deep-Fried Mantou (Fri & Sat Dinner) Sesame Orange Chicken / Kung Pao Chicken /

Gam Hiong Fried Chicken
Soy Pork Knuckle / Braised Pork ribs Black bean /
Pork Belly with Black fungus

Mala Seafood Fried rice / Shrimp & Egg Fried rice | Crab meat & Pineapple Fried rice

TASTE OF MALAYA

Sotong Goreng Merah | Kerang Assam Pedas | Ikan Goreng Merah Mee Goreng Kampung | Bihun Goreng Seafood | Maggi Goreng Mamak Sambel Belachan, Green lime, Kecap Manis chili, Crackers

LAND OF SPICES

Butter Chicken | Chicken Tikka | Chicken Tandoor Punjabi Dhal Masala Naan bread & Saffron Basmati rice Onions, Chutney, Raita, Papadum

FROM THE WEST

Beef Cheek Bourguignon / Classic French Lamb Shank / Sicily Osso Busco Truffled Potato Mash / Potato Au Gratin / Herbed Baby Potato

SWEETS TEMPTATIONS

Musang King Durian Puree Pengat (Fri & Sat Dinner)

Banoffee Pannacotta
Espresso crème brulee
Salted Ondeh cake
Mixed berry Vol Au Vent
Yuzu Lime Cheesecake
Cabernet & Cocoa Bread Pudding
Grand Marnier Orange Fruit Cocktail

Ice Kachang

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

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 charge & prevailing government taxes. All food items are subject to changes and availability. Images used are for illustration purposes only.