

The  
**ORCHARD**  
CAFE

*Romantic*

**BUFFET**

14 Feb 2026 | From \$148 per pax

*Specially for you*

Toro Bluefin Tataki, Ponzu Sauce | Crabmeat Pumpkin Soup | Foie Gras Chawanmushi  
| Wagyu Beef Rice | Boston Lobster Thermidor | Infatuated With Black Forest

**APPETIZERS**

Sichuan Slice Beef, Tripe In Chili Oil, Peanut

Poached Red Prawn, Mango, Pomelo, Namjin Sauce

Marinated Jellyfish Salad With Liangfen, Numbing Hot Sauce

Smoked Duck, Ripe Mango Salad

Sichuan Chilled Chicken, Spicy Bean Paste

**COLD CUTS & ARTISAN CHEESE**

Seasonal Artisan Cheese Selection

Smoked Salmon

Salami

Mortadella

Beef Bresaola

Coppa

**SEAFOOD ON ICE**

Snow Crab

Red Prawns

Half Shell Scallop

Cherry Clam

Sea Whelk

Black Mussels

Half Shell Mussels

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**SOUP**

Fish Maw Soup with Cordyceps Flower and Chicken Ball

**CHINESE**

Hong Kong Style Steamed Fish  
Chinese Wine Braised Pork Trotter  
Sichuan Style Chicken  
Braised Ter Kar Bee Hoon  
Abalone Glutinous Rice  
Broccoli, Braised Chinese Mushroom, Oyster  
Singapore Style Chili Prawn/Pepper Crab

**ROAST**

Roasted Chicken | Poached Chicken  
Roasted Duck | Sichuan Braised Duck Feet, Egg, Taukwa  
BBQ Pork | Roasted Pork  
Dumpling in Sour Hot Sauce

**INDIAN**

Kashmiri Biryani  
Gosht Dalcha  
Butter Chicken Masala  
Vegetable Sabzi  
Assorted Naan Bread  
Indian Pickles, Papadum & Assorted Crackers

**JAPANESE**

Assorted Sashimi  
Assorted Sushi and Maki

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# Carvings

### Teriyaki & Hoisen Roasted Pork Shoulder

served with roasted root vegetables, lao gan ma sauce

### Crispy Duck in Lotus Leaf | Five-Spice Roasted Lamb Leg

served with Asian spice and Chinese herbs

### Himalayan Salt Baked Norwegian Salmon Fillet

served with dill cream, tomato salsa

### Slow Roasted Australian Grain-Fed Black Angus Prime Ribeye

served with port wine gravy, béarnaise sauce

### GRILL & STOVE

Chicken Wings | Tiger Prawn | Squid | Beef Short Rib | Pork Belly | Lamb Skewer |  
Chicken Satay | Char Siew Pizza

### LIVE

Signature Singapore Laksa | Sichuan Dan-Dan Noodles | Prawn Noodles Soup  
Pasta On Parmesan Wheel | Claypot Rice Lap Mei Fan |  
Charcoal Grilled Bak Kwa Bun with Spicy Chicken Floss

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Deep Fried Red Bean Pancake | Deep Fried Nian Gao

**CAKES & TARTS**

- Signature Mango Cake
- Jujube Coconut Cheesecake
- Mandarin Orange Cheese Mousse Cake
- Raspberry Chocolate Cremeux Gateaux
- Almond Butter Sugee Cake
- Creamy Pineapple Tart
- Butterscotch Granola Tart
- Mochi Yam Roll

**SHOOTER GLASS**

- Hashima Wintermelon Jelly
- Osmanthus Fish Jelly
- Coconut Durian Penyet

**CHINESE NEW YEAR  
ASSORTED COOKIES**

**ICE CREAM**

- Tahitian Vanilla
- Vegan Pure Chocolate
- Creamy Peanut Butter

*served with chocolate pearl, rainbow rice, and nuts*

**HOT DESSERT**

- Crystal Tang Yuan Ginger Soup
- Orh Nee with Gingko Nut
- Cranberry Brioche Bread Pudding
- Peanut Chocolate Pudding

**CHOCOLATE FOUNTAIN**

*served with strawberries, grapes, marshmallows*

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