

OZ “MEATS” BUFFET

4 Mar - 30 Apr

Monday - Thursday
\$102 (Dinner)

CHEF'S SALADS

Grilled Octopus
Creamy Potato
Tomato, Plum, Ricotta
Classic Shrimp Coctails Dressing
Buckwheat, Farro, Dates, Pomegranate
Poached Chicken, Macaroni, Celery, Yogurt Dressing
AUS Pulled Lamb, Lentil, Chickpeas
AUS Beef Brisket, Pickled Vegetables, Mustard Dressing

ANTIPASTO PLATTER

Salami | Mortadella | Smoked Salmon | Serrano Ham
Gorgonzola | Parmigiano Reggiano | Brie | Emmental | Cheddar

SEAFOOD ON ICE

Red Prawns | Mussels | Half Shell Scallops | Cherry Clams | Sea Whelk | Black Mussels
Snow Crab

JAPANESE

Assorted Sashimi (Norwegian Salmon | Yellow Fin Tuna | Octopus)
Assorted Sushi and Maki Roll of the Day

NACHO STATION

AUS Grain Fed Beef Con Carne
AUS Pork Con Carne
with Cheese Sauce, Condiments

 On Rotation

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Monday - Thursday Dinner

AUS Beef Noodles Soup | Soto Ayam | Curry Mee
Hock Chew Fish Ball Noodles | Sichuan AUS Pork Noodles
Signature Singapore Laksa (*daily*)

☉ LIVE

☉ LOCAL & CHINESE

Stir Fry Crayfish | Vermicelli Prawn | Stir Fry Clam | Claypot Prawn
Marmite Chicken | Stir Fry Mala Chicken | Ginseng Chicken | Har Cheong Gai
Klang Dry Bak Kut Teh | Braised Herbal Pork | Sweet & Sour Pork Rib | Stir Fry Pork
Thai Style Fried Fish | Nyonya Style Fish | Fish in Crispy Tauchew | Chye Poh Fish
Style Chow Mein | KL Hokkien Mee | Stir Fry Kway Teow | Pork Trotter Bee Hoon
Stir Fry Vegetables Of The Day

☉ INDIAN

Jeera Rice | Kolkata Biryani | Ghee Rice | Awadhi Veg Biryani
Panner Butter Masala | Aloo Gobi Masala | Lauki Sabzi
Dal Tadka | Sabut Moong Dal Tadka | Keerai Paruppu Kadayal
Butter Chicken | Chettinad Kozhi Kulambu | Goan Prawn Curry
AUS Mutton Rib Soup | AUS Mutton Do Pyaza | AUS Mutton Kosha Mangsho
Assorted Naan Bread
Indian Pickles and Papadum

SOUP

Double Boiled Soup of the Day

- ☉ Truffled Chicken Soup | AUS Beef Meatball Soup
| Asian Oxtail Soup

ROAST

Roasted Duck
Roasted Pork
BBQ Pork
Hainanese Chicken
Hainanese Chicken Rice

☉ On Rotation

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CARVINGS

Slow Roasted AUS Grain Fed Striploin

Serve with Baby Potatoes, Yorkshire Pudding, Red Wine Sauce

Coffee & Pepper Crust Australian Wagyu Beef Brisket

Serve with Roasted Vegetables, Chimichurri

Aussie-Style BBQ Pork Shoulder

Serve with BBQ Sauce, Vegetables

Australian Catch of The Day

Serve with Béarnaise Sauce, Tomato Salsa

Peri Peri Roasted Chicken

Serve with Grill Corn On Cop, Hot Sauce

🔄 AUS MEATS CHARCOAL GRILL STATION

AUS Beef Tri Tip | Hanging Tender | Short Plate | Lamb Chop | Pork Belly | Chicken Wing | Prawn | Satay

🔄 AUS SLOW COOKED MEATS IN DIFFERENT CUISINE

BEEF: Beef Massaman Curry | Beef Rindsbraten | Beef Rendang | Beef Rindsgulasch

LAMB: Braised Lamb Shoulder | Sup Mutton Kurma | Lamb Osso Buco | Ensopado de Borrego

PORK: Pork Adobo | Hong Shao Rou | Creamy Ragu | Pork Green Curry

🔄 OVEN & STOVE

Pasta on Wheel

Pizza of the Day

Baked Oysters

AUS Pull Pork Quesadilla | AUS Wagyu Beef Quesadilla

AUS Pull Pork Slider | AUS Wagyu Beef Slider

🔄 On Rotation

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Passion Fruit Pavlova with Fresh Fruit

LIVE STATION

CAKES

Signature Mango Cake
AUS Blueberry Cheesecake
Lemon Chocolate Mousse
Caramel Apple Mousse

INDIVIDUALS

Banoffee Cream Pudding
with white choco crumble
Orange Vanilla Cream Burlee
Triple Honey Trifle
Signature D24 Durian

SEASONAL DESSERTS

Tim Tam Tarts with Berries
Lamington
Chocolate Torte with Mint Cake
Port Wine Poached Pear

HOT DESSERTS

Salty Peanut Brownie Pudding
Bourbon, Rum & Raisin Bread Pudding
Baked Rice Pudding with Raspberry
Daily Hot Soup Dessert

ASSORTED COOKIES

Nuts Cookies
Chocolate Cookies

ICE CREAM STATION

Tahitian Vanilla
Espresso Hazelnut
Chocolate Brownie
Serve with chocolate pearl, rainbow rice

CHOCOLATE FOUNTAIN

*Serve with strawberry, grapes, marshmallow,
rice krispies*

 On Rotation