

OZ “MEATS” BUFFET

4 Mar - 30 Apr

Saturday - Sunday
\$98 (Lunch)

CHEF'S SALADS

Grilled Octopus

Creamy Potato

Tomato, Plum, Ricotta

Classic Shrimp Cocktails 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 | Hamachi)

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

• LIVE

• LOCAL & CHINESE

Butter Prawn | Vermicelli Prawn | Cereal Prawn | Teriyaki Prawn
Marmite Chicken | Mala Lotus Root Chicken | Ginseng Chicken | Har Cheong Gai
Klang Dry Bak Kut Teh | Chinese Spiced Braised Pork | Salted Egg Pork Rib | Stir Fry Pork
Thai Style Fried Fish | Nyonya Style Fish | Fish in Crispy Tauchew | Sichuan Mala Fish
Stir Fry Hong Kong Noodles | 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 | Andhra chilli chicken
AUS Mutton Keema | 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 Wagyu Beef Rump

Serve with Baby Potatoes, Yorkshire Pudding, Red Wine Sauce

Aussie-Style Slow Roast Pork Rack

Serve with Mint Sauce, 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

Hanging Tender | Short Plate | Lamb Chop | Pork Belly | Bone-In Short Loin Pork |
Chicken Wing | Barramundi Fillet | Sausage | Prawn

🕒 AUS SLOW COOKED MEATS IN DIFFERENT CUISINE

BEEF: Beef Massaman Curry | Beef Stroganoff | Beef Rendang | Beef Bourguignon

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

AUS Pull Pork Quesadilla | AUS Wagyu Beef Quesadilla

AUS Pull Pork Slider | AUS Wagyu Beef Slider

Baked Oyster

🕒 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

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