

CARNIVORE & CRUSTACEAN NIGHTS

01 SEPTEMBER - 12 NOVEMBER 2023

SUNDAY – WEDNESDAY

Adult: \$98++ Child: \$49++

THURSDAY – SATURDAY

Adult: \$108++ Child: \$54++

BUFFET HIGHLIGHTS

SEAFOOD ON ICE

Boston Lobster (Thur - Sat Only)
Snow Crab Leg
Seasonal Irish Oyster
Chilled Cooked Vietnamese Tiger Prawn
Half Shell Scallop
New Zealand Black Mussel

SAVOURY SELECTION (4 CHEF'S CHOICES OF THE DAY)

Trio Pepper Roasted Angus Ribeye
Grass Fed Sirloin Steak
Mexicana Flank Steak
Lebanese Style Lamb Leg
Rotisserie Country Style Chicken
Spiced French Duck Confit
Home-Style Kurobuta Pork Char Siew
Assorted Gourmet Sausage
Baked Cheese Boston Lobster (Thur - Sat Only)

ASIAN SELECTION (3 CHEF'S CHOICES OF THE DAY)

Oriental Braised Pork Belly, Preserved Vegetables
Braised Boneless Pork Knuckle
Wok-Fried Coffee Pork Ribs
Roasted Duck Roll (Daily)

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HOT SELECTION

(2 CHEF'S CHOICES OF THE DAY)

Lamb Shepherd Pie
Braised Guinness Short Rib
Braised Onion Beef Meatball
Braised Smoked Tomato Beef Brisket

TANDOOR GRILL

Chicken Tikka
Lamb Kebab

APPETIZER

Cold Roasted Beef, Cornichons, Grain Mustard Sauce
Cobb Salad, Cheese, Honey Baked Ham, Avocado, Egg
Assorted Gourmet Cold Cuts, Pickled Vegetables

SOUP SELECTION

(2 CHEF'S CHOICES OF THE DAY)

Singapore "Bak Kut Teh"
Malay Style Oxtail Soup
Saffron Lamb Vegetable Broth