

# INTERNATIONAL BUFFET LUNCH

**Monday to Sunday**

**12:00PM to 2:30PM** (Last order at 2:00PM)

Adult: \$78++, Child: \$39++

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## SEAFOOD ISLAND

Chilean Scallop | Chilled Prawn  
Black Mussel | Flower Clam | Green-Lipped Mussel

### CONDIMENT AND SAUCE:

Lemon Wedge | Brandy Cocktail | Red Wine Vinaigrette | Shallot Balsamic | Wasabi Ponzu

## HEALTHY CORNER

### GREEN LEAVES LETTUCES

Mixed Mesclun Salad | Green Kale | Romaine | Baby Spinach | Arugula | Red Chicory | Frisée

### SALAD SIDES:

Heirloom Tomato | Char-Grilled Vegetables | Preserved Beetroot | Preserved Artichoke  
Pickled Mushroom | Pickled Onion | Marinated Citrus Olives | Sundried Tomatoes | Sweet Corn  
Green Peas | Edamame | Haricot Beans | Japanese Cucumber | Pumpkin Seed | Sunflower Seed  
Toasted Walnuts | Dried Cranberry | Crispy Bacon | Shaved Parmesan Cheese

### CHOICE OF DRESSING:

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing | Italian Dressing  
Honey Mustard | Asian Dressing

### GOURMET COLD CUTS SELECTIONS (2 CHEF'S CHOICES OF THE DAY)

Royale Salmon | Togarashi Salmon | Beetroot Salmon | Smoked Swordfish | Tuna Saku Tataki

### AIR DRIED MEAT PLATTER

Coppa Ham | Truffle Pork Salami | Beef Salami | Mortadella | Honey Glazed Ham  
Sun-Dried Tomatoes | Olives | Capers | Char-Grilled Peppers

### ARTISAN SELECTION OF CHEESE

Brie | Camembert | Cheddar | Port Salut | Brussel Blue | Marinated Feta | Marinated Bocconcini  
Sourdough | Bread Sticks | Crackers | Grapes

### SUPERFOODS SELECTION (CHEF'S CHOICES OF THE DAY)

Roasted Beetroots, Caramelized Onion, Shaved Fennel, Crumbled Feta  
Organic Quinoa Scented with Lemony Sea Salt, Vegetables  
Roasted Pumpkin, Toasted Walnuts, Chickpeas, Greek Yoghurt  
Pepper-Crusted Tuna Tataki Greek Style  
Peaches, Avocado, Pesto, Potatoes, Arugula, Walnuts  
Shaved Fennel, Butter Beans, Brown Lentils, Grain Honey Mustard  
Moroccan Carrot, Quinoa, Almonds, Parsley

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## WESTERN CUISINE

### SOUP OF THE DAY (1 CHEF'S CHOICE OF THE DAY)

Cataplana Seafood Bouillabaisse | Sweet Clams Chowder | Roasted Crab Bisque  
Porcini Mushroom | Roasted Pumpkin Carrot | Minestrone | Beef Onion Soup

## GASTRONOMIC CAVERY

### ROAST SELECTION (2 CHEF'S CHOICES OF THE DAY)

Crispy Pork Knuckle | French Duck Confit | Rosemary Garlic Crusted Lamb | Crispy Pork Belly Roulade  
Smoked Barbeque Pork Spare Ribs

### BEEF (1 CHEF'S CHOICE OF THE DAY)

Australian Beef Rib Eye with Red Wine Jus  
Grain Fed Prime Rib with Port Wine Jus | 3 Hours Braised Wagyu Beef Cheek  
Spiced Braised Beef Brisket with Root Vegetables  
Slow Cooked Australian Lamb Leg, Rosemary Garlic Sauce, Mint Sauce

### CHICKEN (1 CHEF'S CHOICE OF THE DAY)

Cajun Spiced Chicken | Lemon Chicken | Truffle Butter Chicken Roulade  
Rosemary Roasted Whole Chicken | Maple Glazed Chicken

### SALMON AND SEA BASS (2 CHEF'S CHOICES OF THE DAY)

Pesto Crusted Salmon | Miso Baked Salmon | Barbeque Salmon  
Teriyaki Salmon | Citrus Salmon | Laksa Sea Bass | Mediterranean Salsa Sea Bass  
Miso Peppered Sea Bass | Dijon Miso Sea Bass

### SAUSAGE (2 CHEF'S CHOICES OF THE DAY)

Honey Pork Sausage | Italian Sausage | Black Pepper Pork Sausage | Chorizo Sausage | Spiral Sausage

### VEGETABLE (4 CHEF'S CHOICES OF THE DAY)

Sautéed Truffle Butter Seasonal Vegetable  
Gratin Cauliflower with Crusted Walnuts and Almonds Flakes  
Ratatouille Vegetables | Roasted Herbs Seasonal Vegetable | Grilled Seasonal Vegetable  
Honey Glazed Pumpkin | Boiled Truffle Corn on Cob | Medley Mushroom Confit  
Portobello Confit, Feta Sweet Pea, Toasted Almonds

### POTATO (1 CHEF'S CHOICE OF THE DAY)

Baked Potato with Sour Cream and Chives | Baby Potato Fondant | Potato Wedge with Cheese Sauce  
Potato Gnocchi with Rustic Pesto | Gratin Truffle Potato | Boiled Potato with Chopped Herbs

## SIGNATURE SEAFOOD (2 CHEF'S CHOICES OF THE DAY)

Mediterranean Seafood Rice | Black Mussel Green Pea Rice | Spanish Seafood and Poultry Rice  
Baked Cheese Scallop | Spanish Garlic Prawn | Calamari Fritters with Remoulade Sauce  
Breaded Mussel with Curry Aioli | Medley Seafood Casserole | Sweet Clams with Potato Stew

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## FRESHLY COOK PASTA STATION

### PARMIGIANA WHEEL RISOTTO

Wheel Parmigiana | Pasta of the Day

### SELECTION OF PASTA (3 CHEF'S CHOICES OF THE DAY)

Spaghetti | Rigatoni | Penne | Conchiglie | Squid Ink Spaghetti | Tagliatelle | Spinach Pasta

### SELECTION OF SAUCE

Pomodoro | Cream | Aglio Olio

### SELECTION OF INGREDIENTS:

Cherry Tomato | Mushroom | Zucchini | Olive | Green Pea | Asparagus  
Garlic | Smoked Chicken | Beef | Turkey Ham | Prawn | Bacon Bits

## FLAVOURS OF JAPAN

### SELECTION OF SASHIMI

Salmon | Maguro

### SELECTION OF TEMPURA

Ebi | Sweet Potato | Enoki Mushroom | Shitake Mushroom | Lady Fingers

### DAILY SELECTION OF CRISPY MAKI

#### (2 CHEF'S CHOICES OF THE DAY)

Breaded Prawn | Wasabi Prawn | Teriyaki Chicken | Unagi Cheese | Turkey Ham and Cheese

### DAILY SELECTION OF COLD NOODLE

#### (4 CHEF'S CHOICES OF THE DAY)

Soba Noodle, Kani Salad, Spring Onion  
Cold Udon, Seaweed, Quail Egg  
Soba Noodle, Goma Dressing  
Cold Udon, Quail Egg, Truffle Soya

### JAPANESE SALAD (CHEF'S CHOICE OF THE DAY)

Kani Salad | Marinated Japanese Baby Octopus | Japanese Cucumber Salad  
Japanese Potato Salad | Scallop Wing Salad  
Chuka Wakame Salad | Sesame Prawn Salad | Kimchi

## ASIAN SPECIALITIES

### DAILY SOUP SELECTION (1 CHEF'S CHOICE OF THE DAY)

Double-Boiled Chicken Herbal Soup | Angelica Sinensis Black Chicken Soup  
Cordyceps Flower Chicken Soup | Szechuan Hot and Sour Seafood Soup | Chinese Style Seafood Chowder  
Chinese-Style Mushroom Chowder | Double-Boiled Herbal Pork Rib | Old Melon Chicken Soup

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## ASIAN SPECIALITIES (CONT'D)

### SELECTION OF NOODLE (2 CHEF'S CHOICES OF THE DAY)

Food Capital King Prawn Signature Laksa | Penang Prawn Mee | Penang Assam Laksa  
Bak Chor Mee | Lor Mee

### SELECTION OF NOODLE:

Thick Bee Hoon | Thin Bee Hoon | Yellow Noodle | Ipoh Hor Fun  
Mee Tai Mak | Egg Noodle | Wonton Noodle

### SELECTION OF INGREDIENTS:

Prawn | Fish Cake | Quail Egg  
Bak Choy | Mushroom | Black Fungus | Bean Sprout | Tau Pok | Prawn Wonton

## LOCAL DISHES

### BEEF SELECTION (1 CHEF'S CHOICE OF THE DAY)

Stewed Beef Brisket with White Radish | Wok-Fried Black Pepper Beef | Szechuan Style Beef  
Tender Beef Ginger and Scallion | Spicy Satay Beef | Beef with Bell Pepper | Hakka Barbeque Beef Steak  
Beef with Kai Lan | Mongolian Beef | Crispy Garlic Beef | Beef Asparagus in Truffle Oil

### PRAWNS SELECTION (1 CHEF'S CHOICE OF THE DAY)

Kam Heong Prawn | Sweet and Sour Prawn | Chinese Herbal Prawn | Black Pepper Prawn  
Nyonya Tamarind Prawn | Sambal Petai Prawn | Kung Po Prawn | Szechuan Peppercorn Prawn  
Butter Curry Prawn | Salted Egg Prawn | Wasabi Tobiko Prawn | Truffle Oyster Prawn

### FISH AND SHELLFISH SELECTION (1 CHEF'S CHOICE OF THE DAY)

Teochew Style Poached Fish | Nyonya Steamed Fish | Assam Pedas Fish | Sweet and Sour Fish  
Fried Fish with Fermented Black Beans | Ginger Scallion Fish  
Thai Style Fish with Shredded Fruit and Pomelo  
Teriyaki Fish with Crispy Ginger | Home-Style Poached Fish | Steamed Fish with Ginger Coriander  
Kam Heong Sweet Clams | Clams in Chinese Wine Broth | Sweet Basil Clams | Garlic Chili Clams

### POULTRY SELECTION (1 CHEF'S CHOICE OF THE DAY)

Braised Chicken in Spiced Soy | Boneless Lemon Chicken  
Crispy Chicken with Orange Sesame | Sesame Oil Black Fungus Chicken  
Szechuan Fried Chicken | Prawn Paste Chicken | Butter Curry Chicken | Salted Egg Chicken  
Braised Bamboo Shoot Chicken | Fried Honey Chicken

### VEGETABLES SELECTION (1 CHEF'S CHOICE OF THE DAY)

Braised Tofu and Seasonal Vegetable | Braised Mushroom and Spinach | Lor Hon Vegetable  
Nyonya Chap Chye | Kai Lan with Salted Fish | Wok-Fried Broccoli with Crispy Garlic  
Spinach with Trio Egg Gravy | Crispy Yam Ring with Gluten Meat and Vegetables  
Bean Curd with Crabmeat Seafood Sauce | Szechuan Bean Curd | Four Treasure Vegetables  
Fried Sweet Pea and Mushroom | Wok-Fried Seasonal Vegetables with Nuts  
Braised Chinese Cabbage with Julienne Ham | Stir-Fried Cabbage with Dried Red Chili

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## **PORK SELECTION (1 CHEF'S CHOICE OF THE DAY)**

Braised Sweet Soy Pork Belly | Stir-Fried Pork Belly with Leek  
Braised Spiced Sweet Black Vinegar Pork Trotter | Signature Pork Knuckle with Groundnuts  
Braised Pork with Yam | Honey Soy Pork Ribs  
Crispy Prawn Paste Pork Ribs | Sweet and Sour Pork | Braised Spiced Pork Intestine

## **PENANG LOBAK (DAILY ROTATION)**

Crispy Prawn Crackers | Nghoh Hiang | Prawn Rolls | Chinese Chicken Sausages

## **ASIAN BBQ COUNTER (3 CHEF'S CHOICES OF THE DAY)**

Hainanese Chicken Rice | Roasted Chicken | Crispy Pork Belly | Roasted Duck  
Spicy Braised Chicken | Braised Duck

## **INDIAN SPICE AND TANDOOR TANDOORI (2 CHEF'S CHOICES OF THE DAY)**

Tandoori Prawn | Tandoori Fish | Lamb Kofta

## **FRESHLY MADE NAAN (2 CHEF'S CHOICES OF THE DAY)**

Plain Naan | Garlic Naan | Butter Naan

## **RICE (1 CHEF'S CHOICE OF THE DAY)**

Biryani Rice | Cumin Rice | Paulo Rice | Yellow Rice

## **DAL (1 CHEF'S CHOICE OF THE DAY)**

Dal Pachranga | Palak Dal | Dal Tadka | Dal Makhani

## **VEGETABLE (1 CHEF'S CHOICE OF THE DAY)**

Aloo Gobi | Vegetable Korma | Aloo Capsicum | Palak Kadai

## **CHICKEN AND LAMB (1 CHEF'S CHOICE OF THE DAY)**

Butter Chicken | Kadai Chicken | Chicken Tikka | Lamb Rogan Josh | Mutton Curry

## **ASIAN STREET BARBEQUE**

Sustainable Seafood | Chicken Satay

## **DAZZLING DESSERTS (LIVE STATION)**

Coconut Bingsu with Marshmallow and Condiment

## **INDIVIDUAL DESSERT (3 CHEF'S CHOICES OF THE DAY)**

Hokkaido Milk Panna Cotta  
Red Berries Cream  
Strawberry Fruit Mousse  
Mango Passion Compote  
Osmanthus Jelly  
Rose Konnyaku Jelly  
Mango Pudding  
Coconut Almond Tart

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## **INDIVIDUAL DESSERT (3 CHEF'S CHOICES OF THE DAY) CONT'D**

Butter Cup Cake with Vanilla Chantilly  
Banana Cup Cake  
Dark and White Chocolate Mousse Cake  
Red Velvet Cup Cake  
Double Chocolate Chip Cup Cake

## **WHOLE CAKE (2 CHEF'S CHOICES OF THE DAY)**

64% Chocolate Ganache Devil Cake  
Yuzu Black Sesame and Sweet Crumble  
Green Tea with Vanilla Sponge  
Chocolate Brownie and Walnut  
Pandan Kaya Cake  
Cookies and Cream Cheesecake  
Cappuccino Walnut Cake  
Rainbow Cake

## **HOT DESSERT (1 CHEF'S CHOICE OF THE DAY)**

Green Bean with Sea Coconut Soup  
Cheng Teng with White Fungus  
Red Date Soup with Peach Gum  
Glutinous Rice Ball with Brown Sugar Soup

## **BUTTER PUDDING (1 CHEF'S CHOICE OF THE DAY)**

Bread and Butter Pudding  
Croissant and Butter Pudding  
Wholewheat Bread and Butter Pudding  
Danish and Butter Pudding

## **CRÈME BRÛLÉE (1 CHEF'S CHOICE OF THE DAY)**

Mixed Berries Crème Brûlée  
Mango Compote Crème Brûlée  
Orange Crème Brûlée  
Pineapple Crème Brûlée

## **CHOCOLATE FOUNTAIN**

Assorted Rainbow Marshmallow  
Fresh Strawberry  
Grape  
Melon  
Dried Fruit

## **BAKERY STATION**

French Baguette  
Tomato Focaccia  
Soft Roll  
Chocolate Croissant  
Classic Croissant