

## International Buffet with KING of FRUITS

11 August to 15 September 2024

### LUNCH

Monday - Saturday

Adult: \$68++ Child: \$34++

#### APPETIZERS

(3 x Chef's Choices of the Day)

Smoked Chicken Salad with Apricot and Cilantro  
Niçoise Salad with Olive Tapenade  
Couscous Salad with Almond and White Balsamic  
Roma Tomato with Balsamic Reduction  
Smoked Duck Salad with Oriental Dressing  
Tuna Tataki with Ponzu Dressing  
Thai Beef Salad with Sesame Garlic Dressing  
Smoked Salmon Tartare with Microcross  
Grilled Pumpkin Salad with Pine Nut and Parsley  
German Potato Salad with Bacon and Caramelized Onion  
Apple and Celery Salad with Raisin  
Asparagus Salad with Semi-Dried Tomato Dressing  
Smoked Barbecue Chicken with Gherkin and French Shallot

#### HEALTHY CORNER

Green Leaves Lettuce

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun

#### Choice of Companions

Heirloom Tomato | Citrus Olive | Sundried Tomato | Green Peas | Edamame | Haricot Bean  
Japanese Cucumber | Corn Kernel

#### Choice of Dressing

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

#### Caesar Salad

Romaine Lettuce | Caesar Dressing | Crispy Bacon | Shaved Parmesan Cheese

#### GOURMET MEAT SELECTIONS

Applewood Smoked Salmon | Honey Chicken Cold Cut | Smoked Turkey

#### Condiments

Sun-Dried Tomato | Olive | Capers | Char-Grilled Pepper

#### CHEESE SELECTIONS

(3 x Chef's Choices of the Day)

Brie | Cheddar | Port Salut | Marinated Feta | Goat Cheese

#### Condiments

Pumpkin Seed | Sunflower Seed | Toasted Walnut | Dried Cranberry  
Breadstick | Cracker | Grape | Dried Apricot

#### FLAVOURS OF JAPAN

Sashimi

Tuna | Salmon | Octopus

Sushi and Maki Rolls

Assorted Maki Sushi Rolls | California Roll | Aburi Sushi

#### Condiments

Soya Sauce | Wasabi | Pickled Ginger

Tempura

Prawn | Pumpkin | Sweet Potato | Enoki Mushroom | Crispy Maki Roll

#### Condiments

Grated Daikon | Warm Tempura Sauce

#### SEAFOOD ISLAND

Tiger Prawn | New Zealand Green Lipped Mussel

Spanish Black Mussel | Scallop with Roe

#### Condiments

Cocktail Sauce | Tomato Salsa | Tartar Sauce | Mignonette Dressing  
Thai Nam Jim Sauce | Mala Dip | Thai Green Chilli Dip | Wasabi Dip | Lemon Wedge | Tabasco

#### HOT SELECTIONS

(4 x Chef's Choices of the Day)

Chicken Scallopini with Spicy Tomato Sauce  
Braised Beef with Yukon Gold Potato

Chicken Roulade with Creamy Tomato Sauce  
Butter Glazed Vegetable

Vegetable Lasagne

Roasted Sweet Potato

Mushroom Fricassee

Lamb Stew with Root Vegetable

Meatball with Napoletana Sauce

Creamy Spinach

Braised Chicken with Mushroom

Plant-Based Lasagne

#### WESTERN DELIGHTS

Gratin Parmigiana Durian

Durian and Corn Pizza

#### SOUP OF THE DAY

(1 x Chef's Choice of the Day)

Mushroom Soup | Carrot Soup | Pumpkin Soup | Clam Chowder

#### GOURMET CARVINGS

(2 x Chef's Choices of the Day)

Roasted Herbs Marinated Chicken

Oven-Roasted Beef Striploin

Slow-Roasted Lamb Leg

Home-Style Roasted Vegetable

#### Condiments

Rosemary Jus | Red Wine Jus | Dijon Mustard | Horseradish

#### PASTA STATION

(1 x Chef's Choice of the Day)

Freshly Cooked Tortellini with Morel Mushroom Cream  
Pasta with Basil Pomodoro or Aglio Olio

#### LOCAL DELIGHTS

(5 x Chef's Choices of the Day)

Stir-Fried Chicken with Spring Onion, Ginger and Sesame Oil  
Crispy Whole Seabass with Assam Sauce

Wok-Fried Salted Egg Yolk Baby Squid and Crispy Curry Leaves  
Crispy Boneless Chicken with Lemon Sauce

Braised Long Cabbage with Mushroom

Nyonya Chap Chye

Deep-Fried Seabass with Spicy Kumquat Sauce

Braised Tofu with Seasonal Vegetable

Crispy Yam Ring with Sautéed Prawn and Cashew Nut

Red Snapper with Nyonya Sauce

Durian "Kampong Fried Rice"

Seasonal Vegetable

Steamed Jasmine Rice

#### AUTHENTIC BARBEQUE CLASSICS

Crispy Pork Belly | Chinese Sausage

#### SOUP OF THE DAY

(1 x Chef's Choice of the Day)

Double-Boiled Chicken Herbal Soup | Winter Melon Soup | Fish Maw Soup

#### NOODLE STATION

Signature Laksa

Prawn | Cockle | Fish Cake | Quail Egg | Bean Sprout | Tau Pok | Sambal Chilli | Laksa Leaves

#### INDIAN SPICE AND TANDOOR

(5 x Chef's Choices of the Day)

Plain and Garlic Naan

Chicken Kebab

Ikan Tikka

Tandoori Chicken

Palak Paneer

Beef Rendang

Yellow Dal

Dal Makhani

Aloo Gobi

Biryani Rice

Curry Chicken with Potato

Sambal Prawn with Onion

Karai Mutton

Spicy Fried Chicken

Spicy Durian Sambal

Malay Style Roasted Durian Coconut Chicken

Assorted Indian Chips

#### SWEET DELIGHTS

(5 x Chef's Choices of the Day)

Linzer Torte

Durian Cream Pudding

Fresh Durian Crème Brûlée

Durian Bubur Cha Cha with Coconut Milk

Durian Puff

Durian Crepe

Pandan Chiffon Cake

Mango Sago Pomelo

Jackfruit Crumble Tart

Fresh Fruit Platter

#### HOT DESSERTS

(1 x Chef's Choice of the Day)

Pineapple and Banana Crumble

Red Bean and Sago Soup

#### Chocolate Fountain

Assorted Rainbow Marshmallow | Dried Mango | Dried Kiwi | Melon

#### LIVE STATION

Freshly-Made Lemon Pancake

Banana Compote | Berries Compote



## International Buffet with KING of FRUITS

11 August to 15 September 2024

Add-on \$20++ per guest to enjoy Unlimited Durians at our Live Outdoor Station!

### DINNER

Sunday - Thursday

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

Friday - Saturday

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

#### APPETIZERS

(4 x Chef's Choices of the Day)

Smoked Chicken Salad with Apricot and Cilantro  
Niçoise Salad with Olive Tapenade  
Couscous Salad with Almond and White Balsamic  
Roma Tomato with Balsamic Reduction  
Smoked Duck Salad with Oriental Dressing  
Tuna Tataki with Ponzu Dressing  
Thai Beef Salad with Sesame Garlic Dressing  
Smoked Salmon Tartare with Microcress  
Grilled Pumpkin Salad with Pine Nut and Parsley  
German Potato Salad with Bacon and Caramelized Onion  
Apple and Celery Salad with Raisin  
Asparagus Salad with Semi-Dried Tomato Dressing  
Smoked Barbecue Chicken with Gherkin and French Shallot

#### HEALTHY CORNER

Green Leaves Lettuce

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun  
*Choice of Companions*

Heirloom Tomato | Citrus Olive | Sundried Tomato | Green Peas | Edamame | Haricot Bean  
Japanese Cucumber | Corn Kernel  
*Choice of Dressing*

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

Caesar Salad

Romaine Lettuce | Caesar Dressing | Crispy Bacon | Shaved Parmesan Cheese

#### GOURMET MEAT SELECTIONS

Applewood Smoked Salmon | Honey Chicken Cold Cut | Smoked Turkey  
*Condiments*

Sun-Dried Tomato | Olive | Capers | Char-Grilled Pepper

#### CHEESE SELECTIONS

(3 x Chef's Choices of the Day)

Brie | Cheddar | Port Salut | Marinated Feta | Goat Cheese  
*Condiments*

Pumpkin Seed | Sunflower Seed | Toasted Walnut | Dried Cranberry  
Breadstick | Cracker | Grape | Dried Apricot

#### FLAVOURS OF JAPAN

Sashimi

Tuna | Salmon | Octopus | Hamachi  
Sushi and Maki Rolls

Assorted Maki Sushi Rolls | California Roll | Aburi Sushi  
*Condiments*

Soya Sauce | Wasabi | Pickled Ginger

Tempura

Prawn | Pumpkin | Sweet Potato | Enoki Mushroom | Crispy Maki Roll  
*Condiments*

Grated Daikon | Warm Tempura Sauce

#### SEAFOOD ISLAND

Snow Crab Leg | Oyster | Tiger Prawn | New Zealand Green Lipped Mussel  
Spanish Black Mussel | Scallop with Roe  
*Condiments*

Cocktail Sauce | Tomato Salsa | Tartar Sauce | Mignonette Dressing  
Thai Nam Jim Sauce | Mala Dip | Thai Green Chili Dip | Wasabi Dip | Lemon Wedge | Tabasco

#### HOT SELECTIONS

(4 x Chef's Choices of the Day)

Chicken Scallopini with Spicy Tomato Sauce  
Braised Beef with Yukon Gold Potato  
Chicken Roulade with Creamy Tomato Sauce

Butter Glazed Vegetable  
Vegetable Lasagne  
Roasted Sweet Potato  
Mushroom Fricassee

Lamb Stew with Root Vegetable  
Meatball with Napoletana Sauce  
Creamy Spinach

Braised Chicken with Mushroom  
Plant-Based Lasagne

#### WESTERN DELIGHTS

Gratin Parmigiana Durian  
Durian and Corn Pizza

#### SOUP OF THE DAY

(1 x Chef's Choice of the Day)

Mushroom Soup | Carrot Soup | Pumpkin Soup | Clam Chowder

#### GOURMET CARVINGS

(2 x Chef's Choices of the Day)

Roasted Herbs Marinated Chicken  
Oven-Roasted Beef Striploin  
Slow-Roasted Lamb Leg  
Home-Style Roasted Vegetable  
*Condiments*

Rosemary Jus | Red Wine Jus | Pommery Mustard | Dijon Mustard | Horseradish

#### PASTA STATION

(1 x Chef's Choice of the Day)

Freshly Cooked Tortellini with Morel Mushroom Cream  
Pasta with Basil Pomodoro or Aglio Olio

#### LOCAL DELIGHTS

(5 x Chef's Choices of the Day)

Singapore Chilli Crab with Mantou (Available only for dinner on Friday and Saturday)  
Stir-Fried Chicken with Spring Onion, Ginger and Sesame Oil  
Crispy Whole Seabass with Assam Sauce  
Wok-Fried Salted Egg Yolk Baby Squid and Crispy Curry Leaves  
Crispy Boneless Chicken with Lemon Sauce  
Braised Long Cabbage with Mushroom  
Nyonya Chap Chye  
Deep-Fried Seabass with Spicy Kumquat Sauce  
Braised Tofu with Seasonal Vegetable  
Crispy Yam Ring with Sautéed Prawn and Cashew Nut  
Red Snapper with Nyonya Sauce  
Durian "Kampong Fried Rice"  
Seasonal Vegetable  
Steamed Jasmine Rice

#### AUTHENTIC BARBEQUE CLASSICS

Crispy Pork Belly | Chinese Sausage

#### SOUP OF THE DAY

(1 x Chef's Choice of the Day)

Double-Boiled Chicken Herbal Soup | Winter Melon Soup | Fish Maw Soup

#### NOODLE STATION

Signature Laksa

Prawn | Cockle | Fish Cake | Quail Egg | Bean Sprout | Tau Pok | Sambal Chilli | Laksa Leaves

#### INDIAN SPICE AND TANDOOR

(5 x Chef's Choices of the Day)

Spicy Fried Chicken | Spicy Durian Sambal  
(Available only for dinner on Friday and Saturday)  
Plain and Garlic Naan  
Chicken Kebab  
Ikan Tikka  
Tandoori Chicken  
Palak Paneer  
Beef Rendang  
Yellow Dal  
Dal Makhani  
Aloo Gobi  
Biryani Rice  
Curry Chicken with Potato  
Sambal Prawn with Onion  
Karai Mutton  
Malay Style Roasted Durian Coconut Chicken  
Assorted Indian Chips

#### SWEET DELIGHTS

(5 x Chef's Choices of the Day)

Linzer Torte  
Durian Cream Pudding  
Fresh Durian Crème Brûlée  
Durian Bubur Cha Cha with Coconut Milk  
Durian Puff  
Durian Crepe  
Pandan Chiffon Cake  
Mango Sago Pomelo  
Jackfruit Crumble Tart  
Fresh Fruit Platter

#### HOT DESSERTS

(1 x Chef's Choices of the Day)

Pineapple and Banana Crumble  
Red Bean and Sago Soup  
Chocolate Fountain  
Assorted Rainbow Marshmallow | Dried Mango | Dried Kiwi | Melon

#### LIVE STATION

Freshly-Made Lemon Pancake  
Banana Compote | Berries Compote