

FoodCapital

Durian King's National Day Buffet Extravaganza

01 August - 10 August 2024

LUNCH

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

Every second diner
enjoys
a special price of
\$5.90++

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 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 | Caper | 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

Chilled 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 Seasonal 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

Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes.
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01 August - 10 August 2024

DINNER

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

Every second diner
enjoys
a special price of
\$5.90++

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

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
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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 | Caper | 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

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Tempura

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

Condiments

Grated Daikon | Warm Tempura Sauce

SEAFOOD ISLAND

Snow Crab Leg | Oyster | Chilled 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

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(4 x Chef's Choices of the Day)

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Butter Glazed Vegetable

Vegetable Lasagne

Roasted Sweet Potato

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Creamy Spinach

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(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

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