

International Buffet

with Peranakan Specials

1 June 2024 - 31 July 2024

Dinner

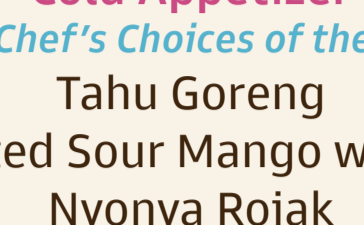
Sunday - Thursday | Friday - Saturday

Adult: \$98⁺⁺ | Adult: \$108⁺⁺

Child: \$49⁺⁺ | Child: \$54⁺⁺

16 June 2024 (Sunday)

Adult: \$108⁺⁺ | Child: \$54⁺⁺



Cold Appetizer

(2 x Chef's Choices of the Day)

Tahu Goreng
Marinated Sour Mango with Chilli
Nyonya Rojak
Kerabu Ayam (Friday & Saturday)
Chicken Strip with Pickled Papaya
Nonya Achar

(1 x Chef's Choice of the Day)

Gado Gado with Lemon Grass Peanut Sauce
Foo Yong Hai
Kerabu Kobis

Warm Starters

(2 Chef's Choices of The Day)

Ayam Pedas Siam
Asam Ikan
Sotong Sumbat Sambal
Kepiting Masak Tau Cheow
Beef Rendang (Friday & Saturday)

Seafood Island

Chilean Scallop | Chilled Prawn | Black Mussel | Flower Clam | Green Lips Mussel
Freshly Shucked Seasonal Oyster | Snow Crab Leg

Condiments

Lemon Wedge | Cocktail Sauce | Red Wine Vinaigrette | Shallot Balsamic | Wasabi Mayo

HEALTHY CORNER

Green Leaves Lettuce

Mixed Mesclun Salad | Green Kale | Romaine | Baby Spinach | Arugula | Red Chicory
Choice of Companions

Heirloom Tomato | Char-Grilled Vegetable | Preserved Beetroot | Preserved Artichoke
Pickled Mushroom | Pickled Onion | Marinated Citrus Olive | Sundried Tomato | Sweet Corn
Edamame | Haricot Bean | Japanese Cucumber | Pumpkin Seed | Sunflower Seed
Toasted Walnut | Dried Cranberry | Crispy Bacon | Shaved Parmesan Cheese
Choice of Dressings

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

Gourmet Cold Cut Selections

(1 x Chef's Choice of the Day)

Royale Salmon | Togarashi Salmon | Beetroot Salmon

Cheese Selections

(4 x Chef's Choices of the Day)

Brie | Camembert | Cheddar | Port Salut | Brussel Blue
Marinated Feta | Marinated Bocconcini
Condiments
Sourdough | Bread Stick | Cracker | Grapes

Superfood Selections

(2 x Chef's Choices of the Day)

Roasted Beetroot | Caramelized Onion | Shaved Fennel
Crumbled Feta | Organic Quinoa Scented with Lemon Sea Salt
Vegetable Roasted Pumpkin | Toasted Walnut | Chickpea

WESTERN DELIGHTS

Soup

(1 x Chef's Choice of the Day)

Cataplana Seafood Bouillabaisse | Sweet Clam Chowder | Porcini Mushroom
Roasted Pumpkin | Carrot | Minestrone

Roast Selections

(2 x Chef's Choices of the Day)

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

Gourmet Beef Offerings

(1 x 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 Vegetable
Slow-Cooked Australian Lamb Leg, Rosemary Garlic Sauce and Mint Sauce
Beef Wellington with Veal Jus (Friday & Saturday)

Exquisite Poultry Fare

(1 x Chef's Choice of the Day)

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

Signature Salmon and Sea Bass Delicacies

(1 x Chef's Choice 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

Harvest of The Day

(1 x Chef's Choice of the Day)

Sautéed Truffle Butter Seasonal Vegetable
Gratin Cauliflower with Crusted Walnut and Almond Flakes | Ratatouille Vegetable
Roasted Herbs Seasonal Vegetable | Grilled Seasonal Vegetable | Honey Glazed Pumpkin
Boiled Truffle Corn on Cob | Medley Mushroom Confit | Portobello Confit

Signature Seafood

(1 x Chef's Choice 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 Clam with Potato Stew

Live Station

(1 x Chef's Choice of the Day)

Kueh Pie Tee (Friday & Saturday)
Popiah
Otak Otak Pangang

FLAVOURS OF JAPAN

Sashimi

Salmon | Tuna | Octopus
Meguro Hamachi

Tempura

Sweet Potato | Enoki Mushroom | Shitake Mushroom | Crispy Maki

Cold Noodle Selections

(1 x Chef's Choice of the Day)

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

ASIAN SPECIALITIES

Soup of The Day

(1 x Chef's Choice of the Day)

Double-Boiled Chicken Herbal | Angelica Sinensis Black Chicken | Cordyceps Flower Chicken
Szechuan Hot and Sour Seafood | Chinese Style Seafood Chowder
Chinese-Style Mushroom Chowder | Double-Boiled Herbal Pork Rib | Winter Melon Chicken
Bakwan Kepiting
Hee Peow
Itek Tim (Friday & Saturday)

Daily Noodle Specials

(1 x Chef's Choice of the Day)

Signature Laksa | Penang Prawn Mee
Penang Assam Laksa | Bak Chor Mee | Lor Mee

Authentic Barbeque Classics

(1 x Chef's Choice of the Day)

Roasted Chicken | Crispy Pork Belly | Roasted Duck
Spicy Braised Chicken | Braised Duck | Pork Sausage

LOCAL DISHES

Beef

(1 x Chef's Choice of the Day)

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

Fish & Shellfish

(1 x 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 Bean | 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 Clam | Clam in Chinese Wine Broth | Sweet Basil Clam
Singapore Chilli Crab (Friday & Saturday)

Exquisite Poultry Fare

(1 x 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
Ayam Buah Keluak (Friday & Saturday)

Harvest of The Day

(1 x Chef's Choice of the Day)

Braised Tofu and Seasonal Vegetable | Braised Mushroom and Spinach
Lo Han 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
Four Treasures Vegetable | Fried Mung Bean and Mushroom
Wok-Fried Seasonal Vegetables with Nut | Braised Chinese Cabbage with Julienne Ham
Stir-Fried Cabbage with Dried Red Chilli

Artisanal Pork Specialities

(1 x Chef's Choice of the Day)

Braised Sweet Soy Pork Belly | Stir-Fried Pork Belly with Leek
Braised Pork Trotter in Black Vinegar
Signature Pork Knuckle with Groundnut | Braised Pork with Yam | Honey Soy Pork Rib
Prawn Paste Pork Rib | Sweet and Sour Pork | Braised Spiced Pork Intestine
Babi Pongteh (Friday & Saturday)

INDIAN SPICE AND TANDOOR

Tandoori

(1 x Chef's Choice of the Day)

Prawn | Fish | Lamb Kofta

Freshly Made Naan

(1 x Chef's Choice of the Day)

Plain | Garlic | Butter

Rice

(1 x Chef's Choice of the Day)

Biryani | Cumin | Pulao | Yellow

Dal

(1 x Chef's Choice of the Day)

Dal Pachranga | Palak Dal | Dal Tadka | Dal Makhani

Vegetable

(1 x Chef's Choice of the Day)

Aloo Gobi | Vegetable Korma | Aloo Capsicum | Palak Kadai

Chicken and Lamb

(1 x Chef's Choice of the Day)

Butter Chicken | Kadai Chicken | Chicken Tikka | Lamb Rogan Josh | Mutton Rendang
Satay Babi (Friday & Saturday)

Savoury

(2 x Chef's Choices of the Day)

Soto Ayam | Chicken Kicap Manis
Wagyu Beef Cheek Rendang | Mutton Kurma | Prawn Curry
Curry Squid | Sambal Egg | Steamed Lady Finger
Chicken Kapitan | Beef Kicap Manis Berempah | Mutton Rendang | Prawn Lemak
Sambal Sotong | Egg Kurma | Stir Fried Cabbage
Chicken Curry with Potato | Beef Gula | Lamb Shank Kurma
Prawn Sweet and Sour | Squid Kicap Manis | Egg Curry | Brinjal Gulai

DAZZLING DESSERT

Single Serve Delight

(1 x Chef's Choice 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 | Butter Cupcake with Vanilla Chantilly | Banana Cupcake
Dark and White Chocolate Mousse Cake
Red Velvet Cupcake | Double Chocolate Chip Cupcake

Whole Cake

(2 x Chef's Choices of the Day)

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

Hot Desserts

(1 x 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 x Chef's Choice of the Day)

Bread and Butter Pudding | Croissant and Butter Pudding
Whole Wheat Bread and Butter Pudding

Crème Brûlée

(1 x 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

Assorted Nyonya Kueh

