

International Buffet with Peranakan Specials

1 June 2024 - 31 July 2024

Lunch Monday - Saturday

(Excludes 08 June 2024)

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

Cold Appetizers

(1 x Chef's Choice of the Day)

- Tahu Goreng
Nyonya Rojak
Chicken Strip with Pickled Papaya
Nonya Achar

Warm Starters

(1 x Chef's Choice of the Day)

- Kerabu Kobis
Sotong Sambat Sambal
Ayam Pedas Siam
Asam Ikan
Sotong Sambat Sambal
Kepiting Masak Tau Cheow
Beef Rendang

Seafood Island

Chilean Scallop | Chilled Prawn | Flower Clam | Black Mussel | Green Lips Mussel

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

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 of The Day

(1 x Chef's Choice of the Day)

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

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 with Rosemary Garlic Sauce and Mint Sauce

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 Pepered 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

Live Station

(1 x Chef's Choice of the Day)

Kueh Pie Tee
Popiah
Otak Otak Pangang

FLAVOURS OF JAPAN

Sashimi

Salmon | Tuna | Octopus

Tempura

Sweet Potato | Enoki Mushroom | Crispy Maki

Cold Noodle

(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 | Winter Melon Chicken
Chinese-Style Mushroom Chowder | Double-Boiled Herbal Pork Rib

Bakwan Kepiting
Hee Peow
Itek Tim

Daily Noodle Specials

(1 x Chef's Choice of the Day)

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

Signature Prawn Dishes

(1 x 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

Signature Fish and Shellfish Dishes

(1 x Chef's Choice of the Day)

Teocheu Style Poached Fish | Nyonya Steamed Fish | Assam Pedalio Fish | Sweet and Sour Fish
Fried Fish with Fried Fish with Fryerong Steamed Fish | Gassam Ceddion 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

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 Chicken
Szechuan Fried Chicken | Prawn Paste Chicken | Butter Curry Chicken

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 Curry Ring with Gluten Bean and Vegetables | Braised Bean Curd
Four Treasure Vegetable | Fried Sweet Pea and Mushroom
Wok-Fried Seasonal Vegetables with Nut | Braised Chinese Cabbage with Julienne Ham
Stir-Fried Cabbage with Dried Red Chili

Artisanal Pork Specialties

(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

Authentic Barbeque Classics

(2 x Chef's Choices of the Day)

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

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 | Cummin | 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

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 Sambal Berempah | Mutton Curry | 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

SWEET DELIGHTS

Whole Cake

(2 x Chef's Choices of the Day)

64% Chocolate Swiss 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

