



CRUSTACEANS GALORE DINNER BUFFET

Sunday – Thursday 6pm to 10pm
Adult \$68++ | Child \$34++
Friday & Saturday 6pm to 10pm
\$88++ with Live BBQ | Child \$44++ with Live BBQ

CRUSTACEANS SEAFOOD

Poached Tiger Prawns, Poached Green Lip Mussel,
Poached Pink Scallop, Pacific White Clam,
Alaskan Snow Crabs, Poached Boston Lobster (Fri & Sat only)

Lemon slice, Tabasco, Shallot Mignonette, Thousand Island, Wasabi Mayo & Thai Green dip

SALAD & APPETIZERS

Charcuterie & Fromage board
Organic Mixed Salad with Thousand Island, Balsamic & EVOO
Coleslaw with Nuts & Raisin / Apple Waldorf Salad with Berries
Potato Salads with Bacon bits & Scallion
Tuna Niçoise salad / Spicy Beef & Zucchini salad / Mala Chicken & Fungus salad

FROM SOUP KETTLE

Herbed Wild Mushroom / Roasted Pumpkin Soup / English Seafood Chowder served with assorted rolls and butter

FROM PIZZA OVEN

Margherita Pizza Hawaiian Pizza *Supreme Pizza Singapore Chilli Seafood Pizza (Fri & Sat)



FIRE GRILL & TRADITIONAL ROAST

Grilled Beef Striploin with Crushed Black Pepper
Roast Lamb Leg with Cumin
Gourmet Swiss Chicken Cheese Sausage
Herbed Chipolata Sausage
Chargrilled Australia Tomahawk with Kampot Pepper
(Fri & Sat)

Side Sauce:

Fresh Peppercorn Cream, Curry Wurst Sauce, Mint Jelly, Mustard, Spiced Pineapple Jam

ALFRESCO BBQ (FRI & SAT)

Grilled Jumbo Ocean Shrimps
Pacific Sea Scallop
Charred Beef Medallions
Grilled Marinated Lamb Chop
Black Pepper BBQ Chicken Wing

SAVOURY

Steamed Sustainable Fresh catch with House Savory sauce
Tempura Shrimp with Soy Kewpie Mayo
Battered Halibut Chunks with Tartare sauce
Chicken Spam Fries with Soy Mayo
Citrus Baked Chicken Wing with Thyme
Salt Crust Whole Salmon with Dill Cream
(Fri & Sat)

Roast Delights stall Roast Duck, Roast Chicken, Pork belly with Hainan rice Baked Ocean Oysters with Mentaiko Mayonnaise (Fri & Sat)

NOODLES

Asian Soup

Laksa Yong Tau Foo Thick Rice Noodle
Hawker Prawn Yellow Noodle
Tom Yum Goong Mama Noodle
Rock & Slipper Lobster
(Fri & Sat)
*on rotation



PAN ASIAN

*Singapore Chili style Seafood with Deep-fried Mantou Singapore Chili Crabs with Deep-fried Mantou (Fri & Sat)

Black Peppery / White Peppery / Gam Hiong Styles Tiger Prawns on Banana leaf Mala Seafood casserole | Creamy Salted Yolk Seafood | Korean Seafood Army Stew Wok fry French bean with Olive | Local Vegie Egg white sauce | Braised mushroom & Egg Tofu

TASTE OF MALAYA

Sotong Goreng Merah | Udang Goreng Merah | Ikan Goreng Merah Nasi Goreng Kampung | Nasi Goreng Seafood | Nasi Goreng Mamak

Sambel Belachan, Green lime, Kecap Manis Chilli, Crackers

LAND OF SPICE

Tandoori Fish | Chicken Tikka | Chicken Tandoor Punjabi Palak Paneer Naan bread & Saffron Basmati rice

Onions, Chutney, Raita, Papadum

FROM THE WEST

Beef Cheek Bourguignon | Classic French Lamb Shank | Hungarian Beef Goulash Truffled Potato Mash | Potato Au Gratin | Herbed Baby Potato

Menu is on rotational basis and subject to changes.



DESSERTS

D24 Durian Puree

Mango Pudding/Raspberry Pannacotta/Vanilla Crème Brulee
Cinnamon Bavarian Chocolate cake /Black Forest / Hazelnut Klimt Torte
Pistachio Orange Savarin /Pistachio Cream Puff / Mixed- berries Vol-au-vents /
Maple Pecan Tart / Almond Peach Tart / Dark Sweet Cherries Almond Tart
Strawberry Cheesecake / Lemon Cheesecake / Blueberry Cheesecake
Pineapple Jalousies / Cinnamon Raisin Bread & Butter Pudding /Red Bean Pancake
Chilled Lime with Aloe Vara/ Grand Marnier Orange Fruit Cocktail/ Yuzu Ice Jelly Drink

ICE KACHANG

Sweeten Red Bean Grass Jelly Attap Seed Pandan Agar Sweet Corn Evaporated Milk Rose Syrup Gula Melaka

ICE-CREAM SELECTION

Double Chocolate, Salted Caramel, Green Tea, Vanilla Coconut

Coffee / Tea

Menu is on rotational basis and subject to changes.

Prices are subject to 10% service charge & prevailing government taxes | All food items are subject to changes and availability |

Not applicable with any other discounts | Images used are for illustration purposes only