



## WESTERN SET LUNCH



### MENU 1

Modern Greek Salad  
with Cherry Tomatoes, Cucumber, Olives,  
Marinated Feta Cheese and Sherry Vinaigrette



Oven-baked Chicken Breast  
with Dauphinoise Potatoes,  
Confit of Vegetable and Thyme Jus



Ivory Chocolate Bar  
with Pineapple and Passion fruit



Freshly brewed coffee, decaffeinated coffee  
Selection of fine teas



## WESTERN SET LUNCH



### MENU 2

House-smoked Cured Salmon  
with Capers, Mesclun Mix, Egg Crème Fraiche  
and Lemon Vinaigrette



Pan-seared Barramundi  
with Potato Mash, Farm grown Vegetables  
and Citrus Noilly Prat Reduction



Italian Genoese  
with Orange Sauce, Balsamic and Olive Oil



Freshly brewed coffee, decaffeinated coffee  
Selection of fine teas



## INTERNATIONAL BUFFET LUNCH (NO PORK/ NO LARD)

### MENU 1

Select up to **5** items each from  
(Appetizers / Main Course / Dessert selections and 1 item from Soup selection)  
(Maximum of 16 items)

#### **APPETIZERS & SALAD (Western)**

Chicken Waldorf Salad with Raisins  
Baked Tomato and Mushrooms Salad (V)  
Smoked Salmon Platter with Traditional Condiments  
Smoked Duck with Lychee and Cilantro  
Garden Greens with a Selection of Dressings (V)

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#### **(Asian)**

Thai Marinated Beef with Basil Salad  
Chicken with Cucumber and Middle East Style Yoghurt Dressing  
Singaporean Rojak with Condiments  
Top Shell Salad with Chilli, Coriander Leaves and Lime  
Garden Greens with a Selection of Dressings (V)



#### **SOUP**

Tom Yam Soup  
Minestrone Soup (V)  
Chinese Herbal Chicken Soup  
Mulligatawny with Lentils (V)

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Handmade Fresh Rolls and Breads  
Salted Butter and Unsalted Butter





**MAIN COURSE**  
**(Western)**

Roasted Beef Striploin with Port Wine Sauce  
Slow-cooked Shoulder of Lamb with Roasted Vegetables  
Lemon-herbed Chicken with Roasted Potatoes  
White Fish Fillet with Baby Tomato and Saffron Sauce  
Herb-buttered Vegetables  
Red Skin Potatoes with Celeriac  
Penne Pasta with Tomato Pesto  
Saffron Pilaf

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**MAIN COURSE**  
**(Asian / Local / Nonya)**

Indonesia BBQ Chicken  
Braised Lamb with Turnip and Beancurd Skin  
Sambal Prawn with Tomato  
Stir-fried Lady Finger with Sambal Chilli  
Wok-fried Beef Hor Fun  
Dried Shrimp Yam Rice

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**(Thai Cuisine)**

Gaeng Massaman Kae (*"Thai-Muslim" curry with lamb*)  
Pla Pad Cha (*fried fish in spicy pepper and Thai herb*)  
Gaeng Phed Ped Yang Gub (*roasted duck and grapes in red curry*)  
Phad Ma Khua Yao Khing Hed (*wok-fried eggplant with mushrooms*)  
Stir-fried Rice Noodle with Chicken  
Fried Rice with Shrimps and Tom Yam Paste

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**(Chinese Cuisine)**

Wok-fried Beef Cubes with Black Pepper  
Stewed Duck with Chinese Wine and Red dates  
Wok-fried Prawn and Scallop with Black Peppercorns  
Braised Beancurd with Assorted Mushrooms  
Stewed "Udon" with Chives  
XO Fried Rice with Prawns  
Steamed Fragrant Rice

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**(Indian Cuisine)**

Palak Murg (*spinach with chicken*)  
Khara Masala Gosht (*Indian mutton stew in spices*)  
Banglora Fish Curry  
Dhal Makhani (*rich, cream and luscious mixed lentil stew*)  
Kadhai Kumbh (*stir-fried mushrooms*)  
Pudina Pulao (*mint rice*)  
Steamed Basmati Rice



**DESSERT**

Black Rice Cheese Cake  
Milk Curd with Berries  
Guanaja Dark Chocolate Cream in Chocolate Cup  
Baked William Pear Jalousie  
Crème Diplomate with Raspberry Marmalade  
Chocolate Gateau "Tropilia"  
Alfonso Mango and Pameló Pudding  
Harum Manis (*an apam-like steamed sponge cake embellished with slices of bananas*)  
Sliced Seasonal Fresh Fruits (V)



Freshly brewed coffee, decaffeinated coffee  
Selection of fine teas



## INTERNATIONAL BUFFET LUNCH (NO PORK/ NO LARD)

### MENU 2

Select up to **5** items each from  
(Appetizers / Main Course / Dessert selections and 1 item from Soup selection)  
(Maximum of 16 items)

#### **APPETIZERS & SALAD**

##### **(Western)**

Roasted Duck, Caramelized Onion Pasta Salad and Orange Compote  
Cherry Tomato and Dutch Cucumber Salad with Herb Vinaigrette (V)  
Snow Crab and Watercress Salad  
Roasted Beef Salad with Pickled Vegetables  
Garden Greens with a Selection of Dressings (V)

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##### **(Asian)**

Peking Duck Salad  
Drunken Chicken Salad  
Curry-infused Tuber Salad (V)  
Five-Spiced Seafood Beancurd Roll  
Garden Greens with a Selection of Dressings (V)



#### **SOUP**

Country Corn Chowder (V)  
Seafood Winter Melon Soup  
Lentil and Smoked Bacon Soup  
Spicy Chicken Broth with Shredded Chicken and Vegetables

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Handmade Fresh Rolls and Breads  
Salted Butter and Unsalted Butter





**MAIN COURSE**  
**(Western)**

Braised Beef with Vegetables in Shallot Wine Sauce  
Lamb Stew with Mixed Capsicum and Fresh Herbs  
Breaded Chicken with Sweet Potatoes  
Pan-seared Sea Bass Fillet with Pickled Vegetables and Dill Cream  
Vegetarian Lasagne (V)  
Baked Baby Potatoes with Veal Jus and Fresh Herbs  
Spaghetti with Basil Pesto and Black Olives  
Buttered Rice with Mixed Raisins and Nuts

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**MAIN COURSE**  
**(Asian / Local / Nonya)**

Ayam Rendang  
Braised Kiam Chye Duck  
Deep-fried Fish Fillet with Szechuan Sauce  
Wok-fried Long Beans with Sambal Belacan  
Wok-fried Seafood Noodles  
Fragrant Crabmeat Fried Rice with Silver Sprouts

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**(Thai Cuisine)**

Gaeng Khiew Waan Kea (*green curry lamb with eggplant*)  
Gai Phad Bai Gaprow (*minced chicken with hot basil*)  
Pla Phad Bai Tang Oh (*wok-fried fish with Chinese celery*)  
Phad Naw Mai Frua (*stir-fried asparagus with bean paste*) (V)  
Bamee Haeng (*spicy egg noodle with beansprouts, shrimp and chilli flakes*)  
Khao Pad Sapparod (*pineapple fried rice*)

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**(Chinese Cuisine)**

Roasted Chicken with Golden Garlic  
Stir-fried Beef with Black Pepper Sauce  
Wok-fried Fish Fillet with Five Spice Powder  
Braised Hairy Gourd with Cellophane Noodles (V)  
Braised Ee-fu Noodles with Yellow Chives  
Yang Zhou Fried Rice  
Steamed Fragrant Rice

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**(Indian Cuisine)**

Dhansak Chicken (*spicy chicken and lentil stew*)  
Achari Gosht (*lamb cooked with achari spice*)  
Chingri Malaikari (*fish fillet in creamy coconut gravy*)  
Dhal Bukhara (*lentil cooked overnight with Indian spices*) (V)  
Khile Phool (*cauliflower florets cooked in cumin and garlic paste*) (V)  
Banarasi Pulao (*basmati rice cooked with green chilli and dried fruits*) (V)  
Steamed Basmati Rice



**DESSERT**

Chocolate Truffle Cake with Crispies  
Skewered Forest Berries Puff  
Lychee Mascarpone Trifle  
Stoned Fruit Tarte  
Exotic Flavoured Macarons  
Jaffa Orange Candied Stick Dipped Chocolate  
Glutinous Rice Balls with Duo Fillings  
Pisang Goreng with Vanilla Sauce  
Sliced Seasonal Fresh Fruits (V)



Freshly brewed coffee, decaffeinated coffee  
Selection of fine teas