



CRAB BUFFET PROMOTION

JANUARY 2018

SALAD BAR

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

Dressings and Emulsions

Asian, Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Toppings for your Salad

Cherry tomatoes, Cucumber, Capsicum, Olives, Corn Kernel

Kidney beans, Board beans, Heart of Palm and Beetroot

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower

Almond and Hazelnut

Sun-dried Tomatoes, Marinated Onion, Peppers and Grilled Zucchini

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

SALADS AND APPETISERS

German Potato Salad with Mustard and Bacon

Crab Gateaux with Avocado and Organic Cress

Seafood Pasta Salad with Capsicum

Tuna, Green Beans and Olive with Raspberry Vinaigrette Dressing

Roasted Mushroom and Aged Balsamic, Crushed Hazelnut

EUROPEAN CHARCUTERIES

Smoked Pork Ham

Mortadella with Pistachio

Chicken Ham

Beef Salami

Smoked Salmon

Snow Fish

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

ARTISAN CHEESE DISPLAY

Gourmet Selection of Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts and Dried Fruits

Bread Sticks, Lavosh, Crackers, Dried Fruits and Grapes

BREAD CREATIONS

Daily Selection of Freshly Homemade Breads

French Baguette, Multigrain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf

Salted and Unsalted Butter

SEAFOOD COLOSSEUM

Selections of Seasonal Oyster

Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Jonah Crab, Snow Crab, Spanner Crab

Accompanied by Cocktail Sauce, Yuzu Mayo, Thai Chili Dip, Raspberry Sauce

Wasabi Mayo, Capes and Gherkin

Lemons, Mignonette and Tabasco

JAPANESE COUNTER

Selection of Sashimi, Sushi and Maki

Salmon, Tuna, Tako

Tamago, Prawn

California, Kani (Crab), Unagi (Eel), Sansuko (Vegetable)

Wasabi, Soyu, Ginger

SOUP AND CHIPS

Crabmeat and Sweet Corn Soup

Double Boiled Chicken with Market Vegetable

Cream of Forest Mushroom

Chips and Crackers

Garlic Bread

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

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LIVE STATION

Carving of the Day

Slow Cooked Grass-Fed Beef

Roasted Leg of Lamb

Baked Root Vegetables, Assorted Mustard, Red Wine Sauce

Noodles

King Crab Laksa

Thick Vermicelli Noodles, Dried Beancurd, Fish Cake

Laksa Leaf, Sambal Chili

Asian Crab Meat Ragout

Spaghetti, Fusilli, Penne

Garlic, Chili, Coriander, Lime Zest

HOT FOOD SELECTIONS

Salted Egg Crab, Chili Padi and Curry Leaf

Chili Crab with Mantou

Sarawak Black Pepper Crab

Braised Beancurd with Crabmeat Stew

Steam Fish with Salted Vegetables and Mushroom

Roasted Meat of the Day

Roasted Duck, Crackling Pork Belly, Farm Chicken

Stir Fried Beef, Black Bean Sauce and Capsicum

Breaded Crab Cake, Spicy Tomato Mayo

Braised Beef with Root Vegetables

Baked Chicken, Mushroom Ragout

Grilled Fish Fillet, White Wine and Dill Cream

Roasted Daily Vegetables, Tomato Confit

Wok Fried Seasonal Vegetable with Mushroom

Sautéed Mixed Vegetables, Garlic Butter Sauce

Oven Roasted Cajun, Herbs Potato

Prawn "AglioOlio" with Garlic, Chili and Parsley

Vegetable Fried Noodle

Crab Meat and Garlic Fried Rice

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PASTRY AND SWEET ENDINGS

“Melt” Chocolate Gateaux
Blueberries Chestnut Sabarin
Coconut Exotic Entrement
Almond Bienenstich
Raspberry Linzer Torte
Apricot Hazelnut Roast Sable
Rote Grutze Mix Berries with Diplomat Cream
Forest Berries Ice Jelly with Citrus Foam
Red Wine Gelo with Petti Pear Compote

UNDER THE LAMP

Classic Apple Strudel with Crème Anglaise
Mirabella Almond Bread Milk Flan

CHOCOLATE FOUNTAIN

Dark Melted Valrhona Chocolate
Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Pretzel Cookies

FRESHLY SCOOPED GELATO

Homemade Ice Creams

WAFFLE

Freshly Baked Waffles and Topped with your Choice of
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

GARDEN OF FRUITS

Selection of Freshly Sliced Tropical and Seasonal Fruits

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