



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

### MENU

(Select up to 6 items each from Appetizer / Main Course / Dessert and 1 item from Soup)  
(Maximum of 19 items)

### APPETIZER

#### **(Western)**

- Summer panzella salad (V)
- Beetroot salad with feta cheese and honey dressing (V)
- Apple-wood smoked duck breast and fig sauce
- House-cured salmon served with traditional condiments
- Fresh hydroponic mesclun salad with different varieties of dressing and condiments (V)



#### **(Asian)**

- Quinoa salad with lemongrass marinated chicken breast and kaffir lime vinaigrette
- Jicama, green papaya, coriander with sweet chilli (V)
- Japanese wakame, udon salad tossed with goma shoyu dressing (V)
- Eggplant salad and miso dressing (V)
- Baby octopus with garlic and parsley



### SOUP

- Cauliflower veloute (V)
- Thai style chicken soup
- Seafood broth with tofu
- Dal shorba (lentil soup) (V)
- Handmade fresh rolls and breads
- Salted and unsalted butter





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### **MAIN COURSE**

#### **(Western)**

Slow-baked beef sirloin with sautéed mushrooms in natural roasting jus  
Char-grilled chicken thigh with red wine sauce and baby tomatoes  
Old fashion vegetables stew (V)  
Truffled mash potato (V)  
Fettuccine pasta with basil pesto and olives (V)  
Seafood butter rice



#### **(Asian)**

Deep-fried chicken in Japanese curry  
Tom yam fish fillet in Thai mango sauce  
Asparagus and cherries sautéed with spicy galangal sauce (V)  
Assorted mushrooms in hot and sour Indonesia style (V)  
Rice noodle with chicken and fish cake  
Sambal belachan seafood fried rice



#### **(Chinese)**

Braised chicken breast with potato and dried chilli  
Wok-fried sliced beef with spicy pepper sauce  
Stir-fried prawn with crispy butter cereal  
Fish fillet with chye poh and superior sauce  
Braised beancurd with king oyster mushroom and leek  
Braised ee-fu noodles with chives (V)



#### **(Indian)**

Lamb rogenjosh (spicy slow-cooked lamb curry)  
Chicken vindaloo (chicken curry with vinegar and Indian spices)  
Prawn Malabar (prawn curry with mustard seeds, tomatoes and chilli)  
Vegetable jalfrize (chunky vegetable curry with chickpeas) (V)  
Paneer makahanwala (cottage cheese simmered in tomato cashew gravy) (V)  
Mutter pilaf rice (basmati rice with peas) (V)  
Plain naan and garlic naan (V)





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## DESSERT

Grand cru dark chocolate gateau  
Pistachio cherry sable tarts  
Velvet Philadelphia cheese cake  
Raspberry panna cotta with coulis  
Osa citrus fudge chocolate moist cake  
Petit fruity pate choux  
Sliced seasonal fresh fruits



Freshly brewed coffee, decaffeinated coffee  
Selection of fine teas