



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