



WESTERN SET LUNCH



MENU

Earl grey tea cured salmon
Cucumber | Mesclun | Horseradish puree



Roasted chicken
Wild mushroom | Truffle sauce



"Strawberry semi marmalade"
Green tea chantilly cream | Almond sable



Freshly brewed coffee, decaffeinated coffee
Selection of fine teas



INTERNATIONAL BUFFET LUNCH

(NO PORK / NO LARD)

MENU

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

APPETIZER

(Western)

- Granny smith apple salad with raisins and Cajun chicken
- Smoked duck with Spanish onion and cilantro
- Japanese mushroom salad tossed with heirloom cherry tomato (V)
- Green lentil salad with smoked duck and balsamic dressing
- Fresh hydroponic mesclun salad with different varieties of dressing and condiments (V)



(Asian)

- Thai style beef with fresh holy basil salad
- Top shell salad with chilli, coriander leaves and lime
- Sliced cucumber and avocado mint yoghurt (V)
- Asian coleslaw with mandarin orange (V)



SOUP

- Woody mushroom soup (V)
- Minestrone soup (V)
- Snow pear soup with white fungus and carrot (V)
- Dal shorba (V)



- Handmade fresh rolls and breads
- Salted and unsalted butter





MAIN COURSE

(Western)

Fried chicken with citrus butter sauce
Fish fillet with zucchini and fennel sauce
Neapolitan seafood stew in tomato sauce
Roasted asparagus with gratinated parmesan cheese (V)
Roasted tuber with rosemary (V)
Spirali pasta with basil pesto and long bean (V)
Saffron pilaf rice (V)



(Asian)

Grilled beef with Korean fermented bean paste
Chicken and asparagus sautéed with spicy galangal sauce
Assorted mushrooms with oyster sauce (V)
Pan-seared sea bass with superior teriyaki sauce
Rice noodles with seafood, spring onion and fish cake
Sambal belachan vegetables fried rice



(Chinese)

Hong Kong style steamed red snapper
Poached chicken with flower mushroom
Sliced beef with sweet barbecue sauce
Braised silken tofu with nameko and spring onion (V)
Seasonal Chinese leaves with silver bait and wolfberries
Vegetarian fried rice (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)





DESSERT

Mango and passionfruit genoa sponge cake
Rose velvet cheese cake
72% chocolate sable pie
Raspberry panna cotta
Choux pastry
Cherry and vanilla financier
Sliced seasonal fresh fruits



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Selection of fine teas