



## DINNER BUFFET MENU

All menu items are subject to change upon availability

### **SALAD BAR**

Selection of Market Fresh Lettuce

Sesame Dressing, Apple-Balsamic Vinaigrette, Caesar Dressing, Thousand Island

#### **Selection of Condiments**

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onion, Sun-dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almond, Walnuts

#### **Flavoured Vinegars and Oils**

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

### **SALAD AND APPETIZERS**

#### **Thai Seafood Salad**

Cucumber, Tomato, Coriander, Shallots, Lemongrass

#### **Heirloom Tomato and Mozzarella Salad**

Raspberry, Basil Pesto, Balsamic Glaze

#### **Roasted Potato Salad**

Quail Eggs, Gherkins, Creamy Mayonnaise

#### **Somtam Thai Green Papaya Salad**

Onion, Tomato, Bird's Eye Chilli, Spicy Dressing

### **SELECTION OF COLD CUT PLATTER**

Salami Milano, Mortadella, Wagyu Pastrami, Turkey Ham

Smoked Salmon, Smoked Mackerel, Cured Snow Fish, Smoked Rainbow Trout

Sun-dried Tomatoes, Olives, Capers, Peppers, Grilled Zucchini

### **CHEESE**

Finest Selection of Gourmet Farmhouse Cheeses

Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers, Grapes

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 8% government tax

## **SEAFOOD COLOSSEUM**

Seasonal Oysters, Boston Lobster, Tiger Prawn  
Green-lipped Mussel, Yabby, White Clam  
Tartar Sauce, Thai Mayonnaise, Wasabi Aioli, Mango Emulsion  
Mignonette, Lemon, Tabasco

## **JAPANESE PLATTER**

### **Selections of Sashimi, Sushi and Maki**

Tako and Salmon Sashimi

### **Ama Ebi (Sweet Prawn) (Friday, Saturday and Sunday only)**

Kani Gunkan, Inari Sushi, Salmon and Tamago Nigiri  
California, Ebi Fry, Vegetable and Kappa Maki  
Wasabi, Shoyu, Ginger

### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito, Seaweed Strips

### **Hot Selection**

Tempura Prawn, Chicken Teriyaki, Tako Yaki

## **ASIAN DELIGHTS**

Double-boiled Chicken Soup  
Stir-fried Prawn Noodle  
Teochew Style Steam Fish  
Salted Egg Chicken  
Kamheong (Golden Fragrance) Seafood  
Stir-fried Broccoli with Mushroom  
Minced Meat Tofu

## **EUROPEAN DELIGHTS**

Forest Mushroom Soup  
Slow-cooked Beef Brisket  
Seafood Tomato Stew  
Oven-baked Chicken, Shallot thyme jus  
Pan-seared Sea Bass, Crunchy Tomato Salsa  
Roasted Root Vegetables, Baked Baby Potatoes  
Prawn Crackers, Spicy Tapioca Chips

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### **Chinese Roasts**

Crackling Pork Belly

Barbecue Pork Char Siew

Mustard, Barbecue Sauce and Chilli

### **Noodle Stall**

#### **Signature Prawn Laksa**

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

### **BBQ @ THE ALFRESCO**

**Available every Friday to Sunday**

**Selections of Seafood, Meat and Poultry**

#### **Grilled to Perfections**

Rosemary and Garlic Lamb Chop

Thai Style Grilled Pork Neck

Beef and Chicken Satay

Lime Coriander Grilled Prawns

Mint Jelly, Peanut sauce, Grain Mustard, Nam Jim, Nonya Acar

### **INDIAN DELIGHT**

#### **Tandoori Specialty**

Zafran Murg (chicken)

Ajwaini Fish Tikka

Vegetable Shami Kabab

#### **Curry Set**

Machar Jhol (fish)

Keema Matter (lamb and peas)

Paneer Hara Piaaz (cheese and onion curry)

Saag Khumb (spinach and mushroom)

Dal Makhani

Masala and Plain Papadum

Plain or Garlic Naan

Indian Rice of the Day with Condiments

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## **PASTRY AND SWEET ENDINGS**

### **Mignardises**

Signature Melt Chocolate Cake

Tiramisu in Chocolate Cup

Baked Mango Cheesecake

Pistachio Crunchy Choux with Pistachio Soft Ganache

Apricot and Lavender Bavarian Verrine

Assortment Nonya Kueh

Matcha pound cake

Raspberry Chocolate Sable Tart

### **Warm Dessert**

Walnut & Cinnamon Bread and Butter Pudding

Served with Vanilla or Chocolate Sauce and Nutty Condiments

### **Baked Waffles**

Served with a Selection of Vanilla and Chocolate Sauce

Honey Maple Syrup and Crunchy Pearls

Fruit Compote, Fruit Coulis and Chantilly

### **Gelato**

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt

Selections of Topping

### **Garden of fruit**

Selections of Tropical and Seasonal Fruits

Monday to Thursday

98 per adult

Friday to Sunday

108 per adult

Children aged 7-12 yrs old dine at 50% of the adult price, 0-6 yrs old dine for free with every full paying adult

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