



## LUNCH 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 Beef Salad**

Glass Noodle, 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**

Tiger Prawn, Green-lipped Mussel, Yabby, White Clam

**Seasonal Oysters (available every Friday to Sunday only)**

**Boston Lobster (available every Saturday and Sunday only)**

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) (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**

**(Saturday & Sunday only)**

Tempura Prawn, Chicken Teriyaki, Tako Yaki

## **ASIAN DELIGHTS**

Spicy Prawn Tom Yam

Seafood Char Kway Teow

Ikan Goreng Kunyit

Coffee Glazed Chicken

Black Pepper Seafood

Stir-fried Broccoli with Mushroom

Claypot Seafood Tofu

## **EUROPEAN DELIGHTS**

Roasted Pumpkin Soup

Slow-cooked Beef Brisket, Red Wine Jus

Gratinated Saffron Seafood with Fennel

Pan-seared Duck Breast, Orange Jus

Pan-seared Sea Bass, Crunchy Tomato Salsa

Sauteed Medley Of Vegetables

Mashed Potatoes, Garlic Bread

Prawn Crackers, Spicy Tapioca Chips

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### **Chinese Roasts**

Poached Chicken

Roasted Chicken

Chicken Rice & Condiments

### **Noodle Stall**

#### **Signature Prawn Laksa**

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

## **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 Piaz (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

## **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

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**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

68 per adult

Friday

78 per adult

Saturday and Sunday

98 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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