



SAMPLE WEEKEND LUNCH BUFFET MENU

Journey Through Southeast Asia With Us

SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Alaskan King Crab, Atlantic Snow Crab, Norwegian Greenland Shrimps, Tiger Prawns, Australian Blue Mussels, Venus Clams, Half Shelled Scallops, Irish Sea Whelks

DIPS

Homemade Thai Green Chilli Sauce, Chimichurri, Nước Mắm Gừng, Cocktail Sauce, Lemon Wedge

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna,

Soft Shell Crab Sushi, Grilled Eel Nigiri, Gunkan Seaweed, Crab Salad Gunkan, California Roll, Vegetarian Maki, Aburi Salmon

Shoyu, Wasabi, Pickled Ginger, Brown & Green Soba with Japanese Pickles, Nori, Furikake, Mushrooms, Seaweed, Namiko

SALAD GREENS, COMPOUND/WELLNESS SALAD & MEZZE

Mesclun, Butter, Coral Sweet Peppers, Purple Onions, Fennel, Tomatoes, Japanese Cucumber, Quinoa, Wild Rice, Kidney Beans, Green Beans, Asparagus Spears, Corn Kernels Caesar, Citrus Vinaigrette, Red Wine Vinaigrette, Japanese Sesame Dressing, Thousand Island

COMPOUND SALADS

Purple Cauliflower Salad, Lemon Mustard Tahini
Beetroot & Halloumi Salad, Rocket, Cracked Hazelnuts, Caramelised Onion Dressing
Shaved Fennel, Croutons, Walnuts, Parmesan

MEZZE

Hummus, Baba Ghanouj, Tahini, Spicy Carrot, Mediterranean Eggplant Salad, Red Pepper Hummus, Pita

CHEESES & BREADS

Banon, Langres, Scamorza

Chabichou, Valençay, Neuchâtel, Morbier, Gubbeen, Munster, Brillat Savarin Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental, Multiseed, Mustard Mediterranean Foccacia, Grissini

SMOKED FISH & CHARCUTERIE

Smoked Salmon*

Hot Smoked Salmon* with Crème Fraiche, Dill, Horseradish Cream

Black Forest Ham, Bresaola, Prosciutto

SOUPS

Lobster Bisque

CARVINGS/LIVE COOKING

Australian Wagyu Prime Ribs

Za'atar Baked Whole Salmon*, Hollandaise Sauce with Tarragon

Salt Marsh Whole Baby Lamb, Tandoori Marinade, Mint Chutney

Jus, Bearnaise, Herb Butter, Maldon Salt,

Old Fashioned Dijon Mustard

Fresh Pasta Carbonara Tossed in Parmesan Wheel

HOT WESTERN

Cod Fillet, Tomatoes, Olives, Fresh Basil
Australian Smoked Roast Beef Short Ribs
Duck Confit
Risotto

Sautéed Broccolini with Almond Flakes & Echire Butter
Sautéed Potatoes, Grilled Vegetables
Parmegiana

SINGAPORE

NYONYA

Ayam Buah Keluak Nyonya Chap Chye

CHINESE

Sri Lankan Crab with Homemade Chilli Sauce
Stir-Fried XO Prawns
Shanghai Style Pork Knuckle
Braised Seafood Longevity Noodles
Braised Duck

CHICKEN RICE

Anxin Chicken with Fragrant Rice & Condiments

INDIAN

Lamb Kebab Butter Chicken Lamb Biryani

MALAY

Wagyu Beef Rendang Assam Pedas Seabass

THAILAND

COLD

Green Papaya Salad Young Mango Salad with Prawn Meat

HOT

Yellow Chicken Curry with Baby Eggplant

Massaman Wagyu Beef Curry

Baby Corn, Broccoli, Mushrooms with Scallops

Minced Black Pork with Thai Sweet Basil & Chilli

Seabass Fillet Topped with Lime Broth

Hot & Sour Prawn Soup

Grilled Pork Neck with Sweet Tamarind Sauce

VIETNAM

HOT

Deep-Fried Oyster Mushrooms

Grilled Seabass Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger, Lemongrass, Chilli with Pineapple & Fish Sauce Dipping Pork Belly with Coconut Water & Boiled Egg

COLD

Vietnamese Fresh Rice Paper Rolls with Prawns

KIDS STATION

Only Available for Sunday Lunch

Macaroni & Cheese

Miso-Marinated Baked Salmon with Asparagus
Chicken Chipolata on Mash Potato
Pizza Margarita
Buttered Corn Kernels
Cupcakes
Macaroons
Chocolate & Candies

SWEET ENDINGS

WHOLE CAKE

Ondeh Ondeh Cake

Kaffa Chocolate Cake

Strawberry Shortcake

New York Cheesecake

MINIATURE & SHOOTER GLASS

Chempedak Cheese Tart

Salted Chocolate Macadamia Tart

Coconut Mango Mousse

Raspberry Panna Cotta

Pulut Hitam Mousse Cake

LOCAL DELIGHTS

Kueh Talam

Sago Lapis

WARM DESSERT

Peach Gum Longan Soup

LIVE STATION

Peanut Mochi

Ice Chendol

ICE CREAM & SORBET

Rum & Raisin Ice Cream

Chocolate Ice Cream

Coconut Lime Sorbet

Mango Passion Fruit Sorbet