

Greenhouse

G

## **ALL HAIL THE BUFFET KINGS AND QUEENS**

**DINNER BUFFET MENU I | 18:00 to 21:30**

**Monday to Thursday: SGD 76++ per adult, SGD 38++ per child (under 12 years of age)**

**Friday to Sunday & Public Holidays: SGD 82++ per adult, SGD 41++ per child (under 12 years of age)**

### **SALAD BAR**

Assortment of air flown salad greens and compound salad

\*\*\*

### **SEAFOOD ON ICE**

Ocean Prawns  
Scallops  
Green Lip Mussels  
Gong Gong

\*\*\*

### **THAI KITCHEN**

#### **Thai Appetisers**

Gai Deang Yang (Thai BBQ Chicken Skewer)  
Larb Gai (Thai Northern East style Minced Chicken Salad with Herbs)  
Moo Manow (Spicy Lime Pork Salad)  
Som Tum (Green Papaya Salad)  
Yum Som O (Pomelo Salad with Prawns)

#### **Thai Hot Entrée**

Tom Yum Poh Tak (Spicy and Sour Clear Soup with deep-fried Seabass and Mushrooms)  
Pla Muek Phad Nam prik Phao (Wok-fried Squid with Thai Smoked Chilli and Thai Sweet Basil)  
Gaeng Kiew Waan Gai (Thai Green Curry with Chicken and Thai Eggplant)  
Phad Phak Ruam (Wok-fried Vegetables)  
Khao Suay (Steamed Jasmine Rice)

\*\*\*

140723DNRv1

All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).



### **JAPANESE KITCHEN**

Sashimi Platter – *Norwegian Salmon | Tuna | Swordfish*  
Selection of Sushi – *Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki | Futo Maki | Unagi Nigiri | Inari Sushi | Tako Nigiri*  
Assorted Tempura  
Chawanmushi  
Kujo Negi, Edamame and Fushimi Pepper

\*\*\*

### **CHINESE KITCHEN**

Double-boiled Pork Ribs Soup with Winter Melon  
Hong Kong style Steamed Cod Fillet  
Stir-fried Pork Cutlet with Onion and Ginger  
Wok-fried Prawns and Asparagus in XO Sauce  
Wok-fried Chinese Cabbage with Garlic  
Braised Vermicelli with Minced Chicken

#### **Roasting Station**

Cantonese Roasted Duck  
Barbeque Honey Pork Belly

\*\*\*

### **MEDITERRANEAN KITCHEN**

Lamb Ragoût  
Assorted Sausages  
Beef Bolognese  
Roasted Seasonal Vegetables  
Désirée Mashed Potato

#### **Carving Station**

Roasted Beef Striploin  
New Zealand Grass-fed Roasted Beef

\*\*\*

140723DNRv1



### **INDIAN KITCHEN**

Chicken Tikka  
Aloo Bhindi  
Matar Paneer  
Plain Pilau

\*\*\*

### **PATISSERIE**

Chocolate Fudge Cake  
Baked Cheesecake  
White Chocolate and Orange Mousse  
Chestnut Tako Cake  
Raspberry Chocolate Sable Tart  
Chocolate Cupcakes  
Mango Pudding  
Tiramisu in Chocolate Cup  
Raspberry Trifle  
Chocolate Donut

### **Thai Selection**

Thai Mango Sticky Rice

### **Warm Selection**

Bread and Butter Pudding with Crème Anglaise

### **Cold Selection**

Refreshing Longan Cocktail  
Selection of Gelato and Ice Cream – *Strawberry | Chocolate | Madagascar Vanilla | Thai Tea*

### **Cookies and Candies**

Assortment of Cookies  
M&M's Chocolate  
Marshmallow

\*\*\*

*Buffet menus are on rotational basis and dishes are subject to change.*

140723DNRv1

*All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).*

Greenhouse

G

## **ALL HAIL THE BUFFET KINGS AND QUEENS**

### **DINNER BUFFET MENU II | 18:00 to 21:30**

**Monday to Thursday: SGD 76++ per adult, SGD 38++ per child (under 12 years of age)**

**Friday to Sunday & Public Holidays: SGD 82++ per adult, SGD 41++ per child (under 12 years of age)**

#### **SALAD BAR**

Assortment of air flown salad greens and compound salad

\*\*\*

#### **SEAFOOD ON ICE**

Ocean Prawns  
Scallops  
Green Lip Mussels  
Gong Gong

\*\*\*

#### **THAI KITCHEN**

##### **Thai Appetisers**

Gai Yang Khamin (Thai Turmeric Chicken Skewer)  
Yum Talay (Spicy Seafood Salad)  
Yum Woon Sen (Spicy Glass Noodles Salad)  
Yum Mamuang (Spicy Green Mango Salad)  
Nam Prik Gapi (Assorted Vegetables with Spicy Thai Shrimp sauce dip)

##### **Thai Hot Entrée**

Mushroom Tom Yum (Spicy and Sour Soup with Mushroom and Tomatoes)  
Gaeng Poo (Thai Yellow Crabmeat Curry)  
Pad Prieu Wan Pla (Wok-fried Sweet and Sour Fish)  
Khao Kha Moo (Braised Pork Leg with Kai Lan)  
Khao Suay (Steamed Jasmine Rice)

\*\*\*

140723DNRv2

All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).



**JAPANESE KITCHEN**

Sashimi Platter – *Norwegian Salmon | Tuna | Swordfish*  
Selection of Sushi – *Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki | Salmon Aburi Maki | Unagi Nigiri | Saba Sushi | Tobiko Gunkan*  
Su Udon  
Tori Momo  
Cha Soba  
Kujo Negi and Manganji Pepper

\*\*\*

**CHINESE KITCHEN**

Double-boiled Pork Ribs Soup with White Fungus  
Stir-fried Garoupa Fillet with Onion and Ginger  
Wok-fried Wagyu Beef Cubes in Black Pepper Corn Sauce  
Grilled Chicken with Sesame Barbeque Sauce  
Stir-fried Broccoli  
Braised Noodles with Minced Chicken

**Roasting Station**

Cantonese style Roasted Duck  
Teochew style Braised Chicken

\*\*\*

**MEDITERRANEAN KITCHEN**

Oven Baked Salmon with Herbs  
English Beef Stew  
French Bean with Confit Cherry Tomato  
Roasted Seasonal Vegetables  
Truffle Mashed Potato

**Carving Station**

Smoky Barbeque Pork Ribs

\*\*\*



### **INDIAN KITCHEN**

Tandoori Lamb Chop  
Aloo Gobi  
Matar Pulao  
Paneer Tikka

\*\*\*

### **PATISSERIE**

Chocolate Brownies Cake  
Baked Marble Cheesecake  
Rainbow Cake  
Apple Crumble  
Matcha Opera Cake  
Chocolate Cheese Tart  
Blueberry Cupcakes  
Crème Caramel  
Matcha and Chocolate Trifle  
Mango Panna Cotta  
Chocolate Donut

### **Thai Selection**

Durian Pengat with Thai Sticky Rice

### **Warm Selection**

Warm Chocolate Pudding

### **Cold Selection**

Aiyu Jelly with Calamansi  
Selection of Gelato and Ice Cream – *Strawberry | Chocolate | Madagascar Vanilla | Thai Tea*

### **Cookies and Candies**

Assortment of Cookies  
M&M's Chocolate  
Marshmallow

\*\*\*

*Buffet menus are on rotational basis and dishes are subject to change.*

140723LCHv2

*All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).*



Greenhouse

G

## **ALL HAIL THE BUFFET KINGS AND QUEENS**

**DINNER BUFFET MENU III | 18:00 to 21:30**

**Monday to Thursday: SGD 76++ per adult, SGD 38++ per child (under 12 years of age)**

**Friday to Sunday & Public Holidays: SGD 82++ per adult, SGD 41++ per child (under 12 years of age)**

### **SALAD BAR**

Assortment of air flown salad greens and compound salad

\*\*\*

### **SEAFOOD ON ICE**

Ocean Prawns  
Scallops  
Green Lip Mussels  
Gong Gong

\*\*\*

### **THAI KITCHEN**

#### **Thai Appetisers**

Gai Ta Krai (Deep-fried Lemongrass Chicken Bites)  
Yum Woon Sen (Spicy Glass Noodles Salad)  
Nam Prik Gapi (Assorted Vegetables with spicy Thai Shrimp sauce dip)  
Yum Talay (Spicy Seafood Salad)  
Moo Manow (Spicy Lime Pork Salad)

#### **Thai Hot Entrée**

Tom Kha Gai (Spicy and Sour Chicken Coconut Soup with Mushroom)  
Gaeng Gai Normai (Thai Red Curry Chicken with Bamboo Shoot and Thai Sweet Basil)  
Hoi Lai Phad Nam Prik Phao (Wok-fried Green Mussel with Thai Smoked Chilli Paste and Thai Sweet Basil)  
Khao Kha Moo (Braised Pork Leg with Kai Lan)  
Khao Suay (Steamed Jasmine Rice)

\*\*\*

140723DNRv3

All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).



### **JAPANESE KITCHEN**

Sashimi Platter – *Norwegian Salmon | Tuna | Swordfish*  
Selection of Sushi – *Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki |  
Swordfish Maki | Unagi Nigiri | Asparagus Maki | Inari Sushi | Ebi Nigiri*  
Shisamo Tempura  
Tebasaki  
Mizuna Shimeiji  
Satsuma Potato  
Marinated Baby Tako

\*\*\*

### **CHINESE KITCHEN**

Double-boiled Pork Ribs Soup with Assorted Mushroom  
Wok-fried Five Spices Salt and Pepper Garoupa Belly  
Stir-fried Wagyu Beef Cubes with Pineapple  
Stir-fried sliced Sea Whelk with Capsicums  
Wok-fried Choy Sum  
Braised Ee Fu Noodles with Beansprouts

#### **Roasting Station**

Honey Barbeque Pork Belly  
Cantonese Braised Soya Sauce Chicken

\*\*\*

### **MEDITERRANEAN KITCHEN**

Honey Glazed Baby Pork Ribs  
Chilli Con Carne  
Baked Salmon with Lemon Beurre Blanc  
Roasted Seasonal Vegetables  
Potato Gratin

#### **Carving Station**

Roasted Leg of Lamb

\*\*\*

140723DNRv3





### **INDIAN KITCHEN**

Lamb Rogan Josh  
Piaz Pakora  
Jeera Rice  
Aloo Gobi

\*\*\*

### **PATISSERIE**

Black Forest Cake  
Matcha Cheesecake  
Strawberry Yogurt Yuzu Cake  
Pulut Hitam Cake  
Ondeh Ondeh Cake  
Banana Cupcakes  
Cocktail Jello  
Double Chocolate Trifle  
Crème Brûlée with Toffee  
Chocolate Donut

### **Thai Selection**

Thai Coconut Tart  
Thai Red Ruby

### **Warm Selection**

Chocolate Banana Bread and Butter Pudding Crème Anglaise

### **Cold Selection**

Selection of Gelato and Ice Cream – *Strawberry | Chocolate | Madagascar Vanilla | Thai Tea*

### **Cookies and Candies**

Assortment of Cookies  
M&M's Chocolate

\*\*\*

*Buffet menus are on rotational basis and dishes are subject to change.*

140723DNRv3

*All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).*