

## ALL HAIL THE BUFFET KINGS AND QUEENS

LUNCH BUFFET MENU I | 12:00 to 14:30
Monday to Friday: SGD 62++ per adult, SGD 31++ per child (under 12 years of age) Saturday, Public Holidays: SGD 68++ per adult, SGD 34++ per child (under 12 years of age)

SALAD BAR<br>Assortment of air flown salad greens and compound salad<br>\section*{THAI KITCHEN}<br>Tom Yum Goong (Spicy and Sour Prawn Soup with Mushroom and Tomatoes)<br>Gaeng Poo (Thai Yellow Crabmeat Curry)<br>Pad Priew Wan Pla (Wok-fried Sweet and Sour Fish)<br>Khao Kha Moo (Braised Pork Leg with Kai Lan)<br>Khao Suay (Steamed Jasmine Rice)<br>\section*{Thai Noodles Station}<br>DIY Thai Boat Noodles<br>Selection of Noodles - Thai Rice Noodles / Glass Noodles / Yellow Noodles<br>Choice of Meat - Chicken Cubes / Sliced Pork / Sliced Beef<br>Choice of Vegetables - Bean Sprouts / Chinese Cabbage | Kai Lan | Cabbage / Carrot<br>\section*{JAPANESE KITCHEN}<br>Sashimi Platter - Air flown Norwegian Salmon | Tuna | Swordfish<br>Selection of Sushi - Assorted Maki | Ebi Tempura Maki | Kappa Maki | Tamago Maki |<br>Futo Maki | Unagi Nigiri | Inari Sushi | Tako Nigiri<br>Tori Katsu<br>Japanese Vegetable Curry with Rice<br>Kujo Negi, Edamame and Fushimi Pepper

## CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Winter Melon
Steamed Cod Fish Fillet with Chinese Pickles
Wok-fried Five Spices Salt and Pepper Pork Cutlet
Stir-fried Prawn with Superior Soy Sauce
Wok-fried Chinese Baby Cabbage with Garlic

Dim Sum
Chicken Siew Mai
Char Siew Pau
Chives Dumplings
Deep-fried Bean Curd Chicken Roll
Local Station
Nonya Laksa
Rice Vermicelli Noodle, Shrimp, Fish Cake, Egg, Chopped Laksa Leaves and Sambal

## MEDITERRANEAN KITCHEN

Action Pasta Bar
Selection of Pasta - Bucatini | Casarecce / Rigatoni | Spaghetti | Penne Choice of Sauce - Beef Bolognaise / Gourmet Chicken Sauce

Pizza Station
Margherita
Frutti di Mare
Tandoori

INDIAN KITCHEN
Aloo Gobi (Potato and Cauliflower)
Dal Tadka (Lentils)
Murgh Makhani (Butter Chicken)
Jeera Rice
Papadums
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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.


## ALL HAIL THE BUFFET KINGS AND QUEENS

## LUNCH BUFFET MENU II | 12:00 to 14:30

Monday to Friday: SGD 62++ per adult, SGD 31++ per child (under 12 years of age) Saturday, Public Holidays: SGD 68++ per adult, SGD 34++ per child (under 12 years of age)

SALAD BAR<br>Assortment of air flown salad greens and compound salad

## THAI KITCHEN

Tom Kha Gai (Spicy and Sour Chicken Coconut Soup with Mushroom) Gaeng Kiew Waan Goong (Thai Green Curry with Prawn and Thai Eggplant) Goong Ob Woonsen (Clay pot Glass Noodles with Prawns)
Khana Moo Krob (Wok-fried Kai Lan with Roasted Pork Belly) Khao Suay (Steamed Jasmine Rice)

Thai Noodles Station
DIY Thai Tom Yum Noodles
Selection of Noodles - Thin Thai Rice Noodles / Glass Noodles | Bee Hoon
Choice of Seafood - Prawns / Squid | Green Mussel
Choice of Vegetables - Bean Sprouts / Chinese Cabbage | Kai Lan | Cabbage / Carrot

## JAPANESE KITCHEN

Sashimi Platter - Air flown 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
Saba Shioyaki
Don Bento
Cha Soba
Kujo Negi and Manganji Pepper

## CHINESE KITCHEN

Double-boiled Pork Ribs Soup with White Fungus
Cantonese style Steamed Garoupa Fish Fillet with Minced Garlic
Grilled Chicken with Tropical Mango Sauce
Stir-fried Broccoli

Dim Sum
Steamed Shrimp Dumplings
Steamed mini Red Bean Bun Braised Chicken Feet in Black Bean Sauce

Vegetable Spring Roll

## Local Station

Nanyang Curry Chicken Noodles
Noodles served with locally spiced Curry with Coconut Milk and Poached Chicken

## MEDITERRANEAN KITCHEN

Action Pasta Bar
Selection of Pasta - Bucatini | Casarecce / Rigatoni | Spaghetti | Penne Choice of Sauce - Beef Bolognaise / Gourmet Chicken Sauce

Pizza Station<br>Margherita<br>Diavola<br>Green Curry Chicken

## INDIAN KITCHEN

Aloo Matar
Rajma Masala
Murgh Masala
Plain Pilau
Papadums
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## 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

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SALAD BAR<br>Assortment of air flown salad greens and compound salad

## THAI KITCHEN

Tom Yum Poh Tak (Spicy and Sour Clear Soup with deep-fried Seabass and Mushrooms) Gaeng Gai Normai (Thai Red Curry Chicken with Bamboo Shoot and Thai Sweet Basil) Hoi Lai Phad Nam Prik Phao (Wok-fried Flower Clam with Thai Smoked Chilli Paste and Thai Sweet Basil)

Suki Hang (Wok-fried Spicy Glass Noodles with Prawns and Cabbage)
Khao Suay (Steamed Jasmine Rice)
Thai Noodle Station
DIY Thai Curry Chicken Noodles
Selection of Noodles - Flat Yellow Noodles | Crispy Yellow Noodles
Choice of Ingredients - Chicken Cubes | Hard-boiled Egg | Lime Wedges
Choice of Vegetables - Bean Sprouts | Pickled Green Mustard / Sliced Shallots

## JAPANESE KITCHEN

Sashimi Platter - Air flown 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
Kani Croquette
Mizuna Shimeiji
Satsuma Potato
Marinated Baby Tako

## CHINESE KITCHEN

Double-boiled Pork Ribs Soup with Assorted Mushroom
Steamed Garoupa Belly
Wok-fried Wagyu Beef Cubes
Stir-fried sliced Sea Whelk in XO Sauce
Wok-fried Choy Sum

## Dim Sum

Pork Ribs with Black Bean Sauce
Beijing Pork Dumplings
Vegetable Dumplings
Crispy Breaded Prawn

## Local Station

Prawn Noodles Soup
Rice Vermicelli Noodles and Yellow Noodles, Shrimp, Fish Cake, Egg, Fried Shallot, Spinach, Chilli Padi and Soy Sauce

## MEDITERRANEAN KITCHEN

## Action Pasta Bar

Selection of Pasta - Bucatini | Casarecce | Rigatoni | Spaghetti | Penne
Choice of Sauce - Beef Bolognaise / Gourmet Chicken Sauce

Pizza Station<br>Margherita<br>Porcini<br>Hoisin Roasted Duck

## INDIAN KITCHEN

Bhindi Masala
Mushroom Masala
Goan Fish Curry
Jeera Rice
Papadums

## PATISSERIE

Black Forest Cake
Matcha Cheesecake
Strawberry Yogurt Yuzu Cake
Pulut Hitam Cake
Ondeh Ondeh Cake
Banana Cupcakes
Cocktail Jello
Double Chocolate Trifle
Crème Brulee 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

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