

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

Assortment of air flown salad greens and compound salad

THAI KITCHEN

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

Thai Noodles Station

DIY Thai Boat Noodles

Selection of Noodles – Thai Rice Noodles | Glass Noodles | Yellow Noodles

Choice of Meat – Chicken Cubes | Sliced Pork | Sliced Beef

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 |
Futo Maki | Unagi Nigiri | Inari Sushi | Tako Nigiri
Tori Katsu
Japanese Vegetable Curry with Rice
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

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INDIAN KITCHEN

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

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)
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SALAD BAR

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

Margherita Diavola Green Curry Chicken

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INDIAN KITCHEN

Aloo Matar Rajma Masala Murgh Masala Plain Pilau Papadums

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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LUNCH BUFFET MENU III | 12:00 to 14:30

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SALAD BAR

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

Margherita Porcini 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

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