



SAMPLE WEEKDAY LUNCH BUFFET MENU

Journey Through
Southeast Asia With Us

THAILAND & VIETNAM

HOT

Green Chicken Curry

Beef Tenderloin with Massaman Curry

Chicken with Chilli & Thai Basil

Spicy Mixed Seafood (Prawns, Mussels, Squid)

Stir-Fried Minced Pork with Sweet Basil

Grilled Iberico Pork Neck

Wok-Fried Vegetables with Prawns

Deep-Fried Crispy Oyster Mushrooms

Braised Pork Belly with Boiled Egg & Coconut Water

COLD

Green Papaya Salad

Mango Salad with Shrimps

Marinated Thai Fruit Salad

Vietnamese Rice Paper Rolls with Prawns

SINGAPORE

PERANAKAN / MALAY / INDIAN

Babi Pongteh

Nyonya Chap Chye

Wagyu Beef Cheek Rendang

Seabass Assam Pedas

Nasi Lemak with Condiments

Sayur Lodeh

Butter Chicken

Lamb Masala

Tandoori Cauliflower

Dhall

Vegetable Biryani

CHINESE

Pork Ribs with Coffee Sauce

Prawns with XO Sauce

Wok-Fried Beef with Sweet Peppers & Oyster Sauce

Poached Anxin Corn-Fed Chicken

Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip

SOUP

Pork Rib Soup with Turnip

NOODLE

Singapore Laksa

SEAFOOD ON ICE

Tiger Prawns, New Zealand Blue Mussels, Venus Clams, Scallops on the Half Shell
Atlantic Snow Crab, Greenland Shrimps, Irish Sea Whelks

DIPS

Homemade Thai Green Chilli, Cocktail

SASHIMI & SUSHI

Norwegian Fresh Salmon*, Octopus, Yellowfin Tuna

Aburi Salmon, Jellyfish Gunkan

California Rolls, Rainbow Maki, Unagi Tobiko

Shoyu, Wasabi, Pickled Ginger

Cold Soba Noodles with Condiments

*Sustainable

Menu is on rotation basis and subject to change. Terms and Conditions apply.

CHEF'S CORNER

CARVINGS

Australian Stanbroke Beef Ribeye

Baked Herbed Seabass

Iberico Pork Rack

Salt Marsh Lamb Leg

HOT

Mafaldine Pasta in Parmesan Wheel

Grilled Salmon Fillet with Pesto

Sautéed Broccolini with Almond Flakes & Echire Butter

Sautéed Potatoes, Gratin Cauliflower, Baked Eggplant

SALADS

Caesar Salad with Fresh Parmigiana, Croutons, Bacon Bits

Potato Salad with Crispy Pancetta, Green Beans, Boiled Egg, Olives, Pesto, Olive Oil

Frisee, Carrots, Orange Segments, Honey Mustard Dressing

Asparagus, Cherry Tomatoes, Fresh Basil Leaves, Baby Rocket, Fresh Parmesan, Pine Nuts

Hummus, Baba Ghanouj, Tahini, Guacamole, Tzatziki, Pita

French, Thousand Island, Goma

CHEESES & BREADS

Époisses, Pont-l'Évêque, Taleggio, Morbier, Brillat Savarin, Gubbeen, Münster, Banon, Langres, Scamorza, Stilton

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental, Multiseed, Mustard, Mediterranean Focaccia, Grissini, Lavosh, Sourdough Cereal, Rye Sourdough, Walnut, Cranberry & Red Wine Sourdough

SMOKED FISH & CHARCUTERIE

Hot Smoked Salmon* with Crème Fraîche, Dill, Horseradish Sauce

Truffle Salami, Beef Pastrami, Prosciutto, Mortadella

SOUP

Cream of Tomato

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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