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## SAMPLE WEEKEND LUNCH BUFFET MENU

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Journey Through  
Southeast Asia With Us



# SEAFOOD ON ICE

Boston Lobster, Rock Lobster, 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

\*Sustainable

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



## **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 Focaccia, Grissini

## **SMOKED FISH & CHARCUTERIE**

Smoked Salmon\*  
Hot Smoked Salmon\* with Crème Fraiche, Dill, Horseradish Cream  
Black Forest Ham, Bresaola, Prosciutto

## **SOUPS**

Lobster Bisque

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## **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

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# 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



# 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