



BUFFET DINNER MENU

Buffet items are subject to availability and may vary from time to time.

CARVING STATION

Whole Sea Bass baked in Salt Crust (White Wine Sauce), Roasted Duck (Bigarade Sauce)

“CREATE YOUR OWN PASTA” LIVE STATION

Spaghetti, Penne, Ricotta and Spinach Tortellini, Fettuccine
Tomato Sauce, Arrabiata, Mushroom Cream Sauce, Carbonara
Udon and Soba Noodles, Condiments

HOT ENTREES

Seafood Thermidor, Beef Parmentier, Baked Snapper and Grapefruit Salsa, Poached Salmon White Wine Sauce,
Seafood Cioppino, BBQ Chicken Leg with Black Bean Sauce, Quinoa à la Jardinera

SUSHI AND SASHIMI

with Condiments

COLD STATION

Prawns, Clams, Mussels, Snow Crab, Oysters, Whole Poached Salmon, Salmon Pâté en Croûte,
Prawn Cocktail, Mortadella, Salami, Parma Ham, Bresaola, Condiments

CURED FISH

Smoked Salmon, Peppered Tuna, Smoked Snowfish

SOUP

Lobster Bisque

CHILLED SOUP

Chilled Gazpacho Andaluz

ASIAN

Tangy Sweet & Sour Pork, Stir-fried Prawn with Asparagus, Singapore Black Pepper Crab,
'La La' with Supreme Sauce, Poached Fish with Pickled Vegetables, XO Fried Rice, Seafood Hot & Sour Soup

Yoghurt 'Garam Masala' & Cheese Minced Lamb Kebab, Kerala-Style Coconut Fish Curry,
Eggplant & Potato Masala, South Indian 'Maysore' Dhal, Indian Cottage Cheese with Trio Capsicum



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MEDITERRANEAN

Jerusalem Hummus, Baba Ghanoush, Tomato Pesto, Feta Cheese, Assorted Olives,
Onion Confit, Sun Dried Tomato, Black Olive Tapenade

SALAD STATION

Romaine Lettuce, Radicchio, Oakleaf, Frisee, Arugula, Lollo Rosso, Carrot, Red Radish, Cucumber,
Pea Sprout, Onion, Cauliflower, Fennel, White Mushroom, Bean Sprout, Celery, Daikon, Capsicum, Bread Croutons,
Anchovy, Grated Parmesan Cheese, Hard Boiled Egg, Cherry Tomato, Diced Chicken Breast

DRESSINGS

Balsamic Dressing, Red Wine Vinaigrette, Lemon Parsley Vinaigrette, Ranch Dressing,
Thousand Island, Blue Cheese Dressing, Extra Virgin Olive Oil, Balsamic Vinegar

MIXED SALADS

Tuna Niçoise Salad, Shrimp and Pomelo Salad, Marinated Tomato Salad, Indian-Style Chickpea Salad,
Marinated Roasted Pepper Salad, Waldorf Salad

CHEESE

Reblochon, Fourme d'Ambert, Chaource, Pont l'Évêque, Époisses de Bourgogne, Mimolette,
Tomme de Savoie, Ossau-Iraty, Livarot

FRUITS, CUT & WHOLE

Selection of the day

DESSERTS

Milk Chocolate Praline Lemon Mousse Cake, Carrot Cream Cheese Cake, Dark Chocolate Caramel Delice,
Orange Almond Pudding, Bread and Butter Pudding, Chocolate Hazelnut Pudding,
Peppermint Chocolate Chips Ice Cream, Vanilla Ice Cream, Passion Mango Fruit Sherbet, Raspberry Lychee Sherbet