

SEMI-BUFFET LUNCH

2 to 30 September 2024 12pm to 3pm

\$48++ per person
Inclusive of free-flow poke bowl ingredients and handcrafted desserts

STARTER (D.I.Y Poke Bowl)

Romaine Lettuce, Mesclun Greens, Arugula
Quinoa, Brown Rice, Seasoned Chilled Noodles
Garbanzo Beans, Edamame, Chilled Tofu
Broccoli, French Beans, Radish
Sakura Ebi, Seaweed Wakame, Furikake
Onions, Tomatoes, Cucumber
Corn Kernel, Kalamata Olives, Beetroot, Parmesan
Croutons, Raisins

CHOICE OF MAIN COURSE

WESTERN SIGNATURES

Wagyu Beef Burger Hot Pepper Spread, Fried Egg, Roquefort Cheese

> Grilled Bavette Steak (Add on \$10++) Sweet Potato Purée, Pinot Noir Jus

Corn-fed Yellow Chicken Supreme

Duck Confit Iberian Pancetta, Beluga Lentil Ragoût

48-Hour Slow Cooked Pork Belly Chorizo, Barley Stew

Seared Norwegian Salmon Caramelised Endives

Pan-Seared Hokkaido Scallops (Add on \$12++) Seasonal Greens, Pomelo, Sauce à la Meunière

> Plant-based Meatballs 🔗 Orecchiette Pasta, Tomato Coulis, Kalamata Olives, Fresh Basil

Cauliflower Steak Cauliflower Purée, Roasted Hazelnut, Sherry Vinegar

ASIAN DELIGHTS

Australian Grain-fed Braised Beef Rendang

Singapore Spiny Lobster Laksa (Add on \$10++) Thick Rice Noodles

Seafood Wat Tan Hor Fun Rice Noodles, Seafood in Silky Egg Gravy

> Wok-fried Hokkien Noodles Seafood, Roast Pork

Egg Fried Rice Crispy Sakura Shrimps, Garlic

Steamed Sea Bass Fillet Fermented Bean Paste

Deep-fried Chicken and Prawn Roulade (Add on \$10++) Truffle Foie Gras Sauce

Impossible Plant-based Meat & Mapo Tofu, Shiitake Mushrooms, Leek

> Braised Truffle Gnocchi 🕏 Asparagus, Local Cress

DESSERT

Diplomat Vanilla Bavarian Cream Puff Strawberry Tart Matcha Opera Vegan Chocolate Cake Sliced Fruits

