



# INTERNATIONAL BUFFET DINNER

Daily 6.30pm - 10pm

Sunday - Thursday | Adult: \$55++ Child : \$27++ (6-12 years)

Friday - Saturday | Adult: \$75++ Child : \$37++ (6-12 years)

## SALAD

- Green Mango Salad with Anchovy and Grated Peanut
- Pineapple Chicken Salad
- Thai Beef Salad
- Smoked Duck Salad
- Steamed Broccoli
- Seasonal Greens with Dressing and Condiments

## SEAFOOD ON ICE

- Half Shell Mussel
- Sweet Poached Prawn
- Manila Clam

## OCEAN GEMS ( Fri & Sat )

- Fresh Shucked Oysters
- Sashimi (Salmon, Tuna, Octopus)

## LIVE STATION

### CREATE-YOUR-OWN UDON

- Choice of Japanese Fish Cake
- Vegetables, Tofu, Seaweed

### LIVE BBQ

- Squid, Chicken Wing,
- Japanese Scallop with Minced Garlic
- Zucchini, Mushroom

### ROASTED DELIGHTS

- Roasted Duck
- Roasted Chicken
- Roasted Pork Belly

## SOUP OF THE DAY

- Braised Fish Maw with Sea Cucumber and Crabmeat

## MAINS

- Chilli Crab with Mini Mantou
- Baked Pumpkin with Cheese Gratin
- Pan-seared Snapper Fillet with Dill Cream Sauce
- Garlic Eggplant with Minced Chicken Meat
- Slow Braised Beef Cubes in Red Wine Sauce
- Wok-fried Prawn and Scallops in Oyster Sauce
- Sauteed Asparagus & Shimeiji Mushroom in White Wine Sauce

## “LOK LOK” DELIGHTS

### MEAT SELECTION

- Fishball, Cuttlefish, Crabstick
- Hot Dog, Seafood Beancurd Roll,
- Quail Egg, Luncheon Meat, Cheese Tofu

### VEGETABLES SELECTION

- Broccoli, Cabbage
- Shitake Mushroom
- Golden Mushroom

*With choice of Mala Soup, Herbal Soup and Tom Yum Soup*

## SWEET SENSATIONAL DESSERTS

- Strawberry Short Cake
- Durian Pengan
- Assorted Nyonya Kueh
- Tiramisu in Mini Cup
- Blackforest Gateaux
- White Chocolate and Raspberry Mousse
- Peach Almond Tart
- Soya Beancurd with Longan
- Aloe Vera Jelly in Shooter Glass
- Mango Sago Pomelo
- Chocolate Fondue with Fruits Skewer and Marshmallow
- Assorted Tropicana Cut Fruits
- DIY Chendol Station with Condiments
- Assorted Ice Cream