

# PREMIUM SEMI-BUFFET

Unlimited À La Minute Orders of premium ingredients  
for your indulgence.

## JAPANESE DELIGHTS 🍣

### Assorted Nigiri Sushi and Maki Rolls

Fish Slice on Rice Mound and Wrapped Sushi Rolls

### Fresh Sashimi 🍣

Scallops 🍤, Chilled Salmon, Chilled Maguro, Shiro Maguro, Boiled Octopus, Hamachi

### Sake Ikura Donburi

Fresh Salmon Sashimi Rice Bowl with Salmon Caviar

**Condiments:** Wasabi 🍯, Soya Sauce 🍷 and Pickled Ginger 🍯🍷🍷



## FROM THE GRILL

Choose your own seafood

Live Tiger Prawns and Mud Crabs from the Aquarium 🍤🦀🍷



## GUERIDON SERVICE

### Australian Black Angus Beef Wellington

Shortcrust Pastry Wrap with Beef Steak 🍷, Mushroom Duxelles and Spinach, served with Crushed Potatoes and Grilled Mediterranean Vegetables with Feta Cheese 🍷🍷

**Condiments:** Rosemary Sauce and Thyme Sauce 🍷🍷

### Boston Lobster Ramen

Fresh Lobster with Ramen in Soup or Dry 🍤🍷🍷

### Tilapia or Black Pomfret 🍷🍷

Portuguese Chilli Paste, Brinjal and Lady Fingers

Sauces available for cooking:  
Kam Heong, Oyster Sauce 🍷,  
Hot & Spicy, Mongolian, Asam, Garlic Wok-fry 🍷, Sweet & Sour 🍷, and Butter Cream

**Special Bun:** Deep-fried Mantau Bread 🍷

## SPECIAL DESSERT

Warm Chocolate Fondue 🍷🍷

## CAESAR SALAD

Romaine Lettuce, Cherry Tomato, Crispy Turkey Ham, Parmesan Cheese  
Quail Eggs and Caesar Dressing

Crispy Beef Bacon, Parmesan Cheese, Croutons

Cherry Tomatoes, Sliced Cucumber, Capsicum, Chickpeas, Artichoke,  
Baby Corn, Carrot, Red Radish, Kidney Bean, Bulgur, Couscous,  
Quinoa

## CHEESE & COLD CUTS PLATTER ON BOARD

Cheddar, Brie, Emmental, Garlic and Herb Soft Cheese

Red Grapes, Fresh Strawberries,

Cheese Biscuits,

Smoked Salmon, Beef Salami, Smoked Chicken Loaf, Pastrami

## COMPOSED SALADS

Marinated Japanese Octopus

Chicken and Vegetable Terrine

Smoked Salmon with Red Cabbage and Red Radish Salad

Cobb Salad

Thai Mango Salad

## SOUP

Szechuan Hot and Sour Broth with Chicken Minced and Mushrooms

Classic French Onion Soup with Garlic Croutons

## BREAD

French Rolls, Brioche Rolls,

Walnut Raisin Baguette, Sliced Multigrain, Rustic Country Bread Loaf,

Sun-dried Tomato and Olive Focaccia, Bread Sticks and Lavosh

Salted Butter and Unsalted Butter

























## SEAFOOD SUCCULENCE

Irish Live Oysters, Tiger Prawns, Clams, Half-shell Scallops, Green Mussels

**Condiments:** Lemon Wedges and Thousand Island,

Cocktail Sauce

## THE MAIN DISHES

- Stuffed Chicken Roulade with Mushroom Sauce   
Braised Oxtail Asam Pedas    
Herb-marinated Lamb Shoulder with Caffeine Black Pepper Sauce   
Seared Norwegian Salmon with Creamy Spinach Sauce   
Braised Mussel in Coconut Milk Gravy     
Deep-fried Butter Oat Prawn    
Maple-glazed Trio-Colour Sweet Potato      
Eight-treasure Vegetables with Macadamia Nut     
Seafood Paella     
"Nasi Putih" Steamed White Rice    

## BEFORE END

- Mini Raspberry Cones   
Marmalade Choux   
Assorted Pure Chocolate Truffles   
Matcha Yuzu Cheesecake   
Forest Berries Trifle   
Variety Mini Macarons    
  
Chocolate Fountain with Condiments   
  
Colourful Meringue in Jar    
  
Warm Chocolate Fondue with Vanilla Sauce   
  
Assorted Fruits Skewer      
  
Local and Imported Whole Fruits      
  
Ice Cream and Yoghurt Ice Cream   
**Condiments:** Granola , Double Chocolate Chip,   
Ground Peanuts   

Note: This menu serves as a guide on the buffet spread.  
Dishes may have changes subject to the availability of  
ingredients during the season or time.