

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



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

Mee Rebus & Curry Laksa

with Freshwater Prawn, and choice of Yellow Mee, Kuey Teow, Bee Hoon

Condiments: Egg Wedges, Chicken Slices, Beansprouts, Long Bean, Sawi, Tau Fu Pok, Dried Shallots, Lime, Red Chilli



FROM THE GRILL

Choose your own seafood

Chicken & Beef Satay

with Assorted Condiments

Mud Crabs from the Aquarium



Classic Lobster Thermidor

with Creamy Mustard and Tarragon Sauce

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 Assam 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 Yogurt 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.