

Premium Semi Buffet

Unlimited
À La Carte
Orders

LET'S SERVE YOU

Caesar Salad

Romaine Lettuce, Quail Eggs and Caesar Dressing
Crispy Turkey Ham, Crispy Beef Bacon,
Parmesan Cheese, Crouton
Cherry Tomatoes, Sliced Cucumber, Capsicum,
Chickpeas, Artichoke, Baby Corn, Carrots,
Red Radish, Kidney Beans, Bulgur, Quinoa, Couscous

JAPANESE DELIGHTS

Assorted Nigiri Sushi and Maki Rolls

Fish Slice on Rice Mound and Wrapped Sushi Rolls

Fresh Sashimi

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

Sake Ikura Donburi

Fresh Salmon Sashimi Rice Bowl with Salmon Caviar

Condiments: Wasabi, Pickled Ginger and Soya Sauce

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

FROM THE GRILL

Whole Tilapia or Black Pomfret

Portuguese Chilli Paste, Brinjal and Lady Fingers

Lobster Pan Mee Noodle

Fresh Lobster and Spinach Flat Noodle
with Lobster Soup

Live Mud Crab

Choose your preferred gravy: Chilli Gravy,
Mongolian Gravy, Nyonya Gravy

Condiments: Calamansi

Green Pickled Chilli, Sambal Belacan Chilli, Chilli Padi
Mini Deep-fried Mantou Bun

Enjoy Your Buffet

APPETISERS

Cheese and Cold Cuts Platter On Board

Garlic and Herb Soft Cheese, Cheddar, Brie and Emmental
Red Grapes, Cheese Biscuits, Fresh Strawberries
Smoked Salmon, Beef Salami, Smoked Chicken Loaf, Pastrami

Composed Salad

Grilled Tomato and Bell Pepper with Feta Cheese and Balsamic Reduction
'Fish Tikka Salad' Oven-Baked Fish with Special Paste and Yoghurt
Waldorf Salad
Marinated Poached Prawn served with Soba Noodle and Mango Salsa
Poached Quail Egg with Garlic Aioli and Tobiko

Soup of the Day

Creamy Wild Mushroom Soup
Malay Spice Oxtail Soup

Bread Station

Sliced Multigrain Bread, Rustic Country Bread Loaf, Walnut Raisin Baguette
French Rolls, Brioche Rolls, Sun-dried Tomato and Olive Focaccia, Breadsticks and Lavash
Condiments: *Salted Butter and Unsalted Butter*

Seafood On Ice

Live Irish Oysters
Tiger Prawns, Clams, Half-shell Scallops, Green Mussels
Condiments: *Lemon Wedges, Cocktail Sauce and Thousand Island*

THE MAINS

Grilled Lamb Shoulder with Rosemary Gravy
Indian Style Buttered Chicken
Red Snapper Fish Head Curry
Whole Squid with Green Sambal Paste
Braised Sangkar and Bean Curd with Minced Chicken
Poached Asparagus with Hollandaise Sauce
Roasted Potato with Thyme and Butter
Wok-fried Hong Kong Kailan with Garlic and Sliced Abalone
Fried Wonton Noodle with Assorted Seafood
'Nasi Putih' Steamed White Rice

DESSERTS

Individual Desserts

Assorted Chocolate Truffle
Roasted Nut Madeleines
Layered Chocolate Feuillantine
Cocoa Raspberry Tartlet
Cherry Black Forest in Glass
A Variety of Mini Macarons

Chocolate Fountain with Condiments

Colourful Meringues in Jar

Hot Dessert

Warm Chocolate Fondue with Vanilla Sauce

Assorted Fruits Skewer

Local and Imported Whole Fruits

Ice Cream and Yoghurt Ice Cream

Condiments: Double Chocolate Chip, Ground Peanuts, Granola

Note: This menu serves as a guide on the buffet spread.
Dishes are on rotation and may change based on the availability
of the ingredients during the season or time.