



## THE CHARM OF SINGAPORE DINNER BUFFET HIGHLIGHTS

MONDAY-THURSDAY, 6:00 PM – 10:00 PM  
\$58++ PER ADULT

### **ASIAN SECTION (SINGAPORE THEME)**

BLACK PEPPER CHILI CRABS  
CEREAL PRAWNS  
HOKKIEN MEE  
FLOWER CRAB WITH SALTED EGG SAUCE  
US ASPARAGUS WITH CRAB AND EGG DROP SAUCE  
CANTONESE PORK CHOPS

### **NOODLES STATION**

LAKSA WITH CRAB BALL  
PRAWN MEE WITH PORK RIBS

### **SEAFOOD ON ICE**

HALF SHELL SCALLOP, CHILLED PRAWN, MUSSEL, CHILLED CRAB, SNOW CRAB  
TARTARE SAUCE, COCKTAIL DRESSING, WASABI MAYONNAISE, LEMON WEDGES

### **ASIAN SECTION (SINGAPORE THEME)**

STEAMED FISH WITH BLACK BEAN SAUCE  
SALTED FISH FRIED RICE  
WOK FRIED BLACK PEPPER BEEF

### **ACTION STATION ON THE TRICYCLE**

SINGAPORE POH PIAH  
OYSTER OMELETTE

### **ASIAN GRILL**

OTAK-OTAK  
CHICKEN SATAY WITH CONDIMENTS

### **ROAST STATION**

CHAR SIEW  
ROAST PORK



ROAST DUCK  
STEAMED CHICKEN

### **WESTERN CARVING**

ROAST LEG OF LAMB WITH NATURAL SAUCE  
LAKSA LEAVES SCENTED BAKED SEABASS

### **WESTERN**

MAC & CHEESE WITH CRAB MEAT  
BEEF GOULASH  
TERIYAKI CHICKEN  
SAUTEED HARICOT VERT  
SEABASS WITH TOMATO OLIVE CAPERS SAUCE  
POTATO BRAVAS  
BREADED FISH WITH TARTARE SAUCE

### **SOUP OF THE DAY**

MUSHROOM SOUP  
CHINESE (LOCAL) SOUP- CRAB MEAT SOUP WITH CORN

### **ROJAK DIY CORNER**

CUCUMBER, ROSE APPLE, PINEAPPLE, BEANSPROUTS, CRUELLETS, TAU POK,  
CRUSHED PEANUTS, GINGER FLOWER

### **JAPANESE**

SASHIMI  
NIGIRI, URAMAKI, HOSOMAKI, TEMAKI, INARI

### **SALADS**

CAESAR SALAD: ROMAINE, CHICKEN, PARMESAN, ANCHOVIES, CROUTONS,  
CHOPPED BACON

HEALTHY: MESCLUN, CHICK PEAS, TOMATOES, CORN, EDAMAME, CUCUMBER,  
BABY RADISH TUNA, CELERY, CELERY, COUSCOUS, BROCCOLI, SPINACH, BUTTER  
HEAD, SUNFLOWER SEEDS, KIDNEY BEANS

### **CHEESE COUNTER**

CAMEMBERT, BRIE, GORGANZOLA, ST MAURE, INFUSED ROSEMARY HONEY,  
CHUTNEY, NUTS, RAISIN



### **COLD CUTS**

TERRINE, BEEF PASTRAMI, SLICED HAM, GRAVALAX, MUSTARDS, CAPERS

### **MEZZE**

SUN DRIED TOMATO, ARTICHOKE, GRILLED EGGPLANT, TAPENADE, FETA, HUMMUS, COCKTAIL ONIONS

### **SELECTION OF ASSORTED BREADS**

BAGUETTE, CIABATTA AND RYE BREAD

### **INDIAN**

INDIAN ROJAK SELECTION WITH CONDIMENTS

MUTTON KEEMA  
SAFFRON KISMIS PULAO  
TANDOORI CHICKEN  
BHAIGAN MASALA  
DHAL MAKHANI  
PAPADUM, PICKLE, CHUTNEY, RELISH, RAITA

CHAPATI, NAANS, ROTI PRATA

### **DESSERT**

SESAME SEED BALL SOUP  
TROPICAL SEASONAL FRUITS  
ICE CREAM  
NONYA KUEHS  
ÉCLAIRS  
CAKES  
RED VELVET CAKE