

Creamy Lobster Bisque

Chef's selection of Bread Rolls & Croissants

SEAFOOD ICE BAR

Chilled Lobster

Snow Crab Legs

Freshly Shucked Oysters

Prawns

NZ Half Shell Mussels

LIGHT BITES

DIY Lobster Kueh Pie Tee

Lobster Pizza with Salmon Roe

Breaded Oysters

Lobster Thermidor with Wild Mushrooms

Lobster Pasta with Truffle Mushroom Cream

BBQ Lobster with Onion Sambal

Chilli Lobster with Fried Mantou

Stir-Fried Lobster with Black Pepper

Lobster "Yongzhou" Fried Rice

Stir-Fried Seafood Noodles

Sautéed Seasonal Vegetable

Chicken & Lamb Satay with Peanut Sauce and Condiments

Mashed Potatoes

Cajun Corn on the Cob

Braised 24-hour Beef Cheek with Pearl Onion

Roasted Chicken Roulade with Raisin Jus





SALAD SELECTION

Lobster & Apple Salad with Tobiko Roe

Thai Lobster Glass Noodle Salad

Asparagus Salad with Pearl Couscous & Pimento

Lettuce Mixed Leaves

CARVERY

Roast Striploin with Red Wine Sauce

ROAST STATION

Roasted Duck

Roasted Chicken

Roasted Pork Belly

Hainanese Chicken Rice

NOODLE STATION

Singapore Lobster Laksa

INDIAN

Butter Chicken

Lobster Masala

Chana Masala

Dal Tadka

Pakora

Basmati Rice

Garlic Naan

Plain Naan

DESSERT

Rainbow Cake

Red Velvet Cake

Mini Cheese Cake

Assorted Nonya Kueh

Seasonal Fresh Fruits

Ice Cream

Thai Iced Tea | Vanilla | Chocolate

ELEVATE YOUR DINING EXPERIENCE

Bottomless Booze +\$68

Free-flow Taittinger, Perlino Spumante, Tiger Draught, House Pour Wines & Aperol Spritz