



VALENTINE BUFFET AT 204 BISTRO

14TH FEBRUARY 2025

APPETIZERS

Assorted Greens Salad with A Medley of Crisp Garden Vegetables
Smoked Salmon on Bagel Bread with Horseradish Cream
Shrimp With Tomato Salad on Cucumber
Parma Ham and Melon
Grilled Capsicum with Pesto Sauce on Crostini

SEAFOOD ON ICE

Shrimp, New Zealand Mussels, Snail, Rock Lobster, King Crab, Blue Crab

OYSTER BAR

4 types of oysters with condiments

FROM THE SMOKEHOUSE

Smoked Red Snapper, Smoked Salmon, Marinated Salmon

COLD CUTS

Mortadella, Salami, Air-dried Beef, Smoked Chicken
Duck Terrine, Parma Ham and Pickles



SASHIMI AND SUSHI

Salmon Nigiri, Akami Nigiri, Prawn Nigiri, Californian Rolls
with Condiments
Fresh Salmon Sashimi, Tuna Sashimi, Yellow Tail Sashimi

CHEESEBOARD

Edam, Gouda, Cheddar and Emmenthal
Rye & Wheaten Crackers, Walnut Bread, Dried Fruits

Raclette Cheese with Condiments

Kalamata Olives, Pimento Olives, Capers, Kosher Dill
Pickles, Silverskin Cocktail Pearl Onions, Sun-Dried
Tomatoes, Minced Garlic, Red Onion Brunoise, Sliced
Spring Onions, Roasted Bell Peppers, Artichoke Hearts

PAD THAI AND HOI THORDS

Stir Fried Thai Noodle with Prawns and Tamarind Sauce
Crispy Fried Mussel Pancake

THAI SALAD STATION

Fresh Vietnamese Spring Rolls with Peanut Sauce
Baked Seabass with Thai Condiments (Miang Pla Pao)



DIM SUM and BBQ

Seaweed With Prawn, Pork Buns, Black Bean Buns,
Sui Mai, Hakāo
Suckling Pig, Barbecue Red Pork, Roasted Duck with
Condiments

NOODLE STATION

Braised Duck Noodles

MAIN DISHES

Beef Massaman Curry
Sautéed Chicken Fillets with Creamy Mushroom Sauce
Pan Seared Salmon with Mango Salsa
Steamed Seafood with Lime and Chili Sauce
Baked Spinach with Cheese
Mashed Potatoes
Fried Rice with Crab Meat

CARVING

Roasted Barbecue Pork Spare Ribs
Baked Whole Salmon
Roasted Sirloin with Red Wine Sauce and Condiments

GRILL STATION

Marinated Chicken, Beef, Lamb, Seafood Skewers;
Mixed Sausage, Fish Fillets, Pork



+

DESSERTS

Crape
(Banana, Strawberry and Raspberry)
Compotes: Pineapple
Mango Wjth Sticky Rice
Chocolate Fountain with Fruit Skewer
Marshmallow
Cookies

Blueberry Cheesecake
Opera Cake
Carrot Cake
Chocolate Mousse or Browne
Mango Pudding
Crème Caramel
Lemon Tart
Crème Brûlée
Assorted Thai Dessert
+ Mixed ice cream
Fresh Fruit Tartlet

SEASONAL FRUITS

Papaya,
Pineapple
Watermelon
Cantaloupe
Dragon Fruit