



DINNER BUFFET MENU

Non-Promotional

Items subject to change upon availability

SALAD BAR

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

Dressings and Emulsions

Asian Goma, Balsamic, Caesar, Thousand Island and Honey Mustard

Condiments

Cherry Tomatoes, Cucumber, Fava Bean, Olives, Corn Kernel

Kidney Bean, Board Bean, Heart of Palm, Pomelo

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower, Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

SALAD AND APPETIZERS

Daily made fresh selections of 5 compile salads available from the market

SELECTIONS OF COLD CUT PLATTER

Chicken Ham, Chicken Mushroom, Salami, Smoked Salmon

Wagyu Pastrami, Turkey Ham

Sun-Dried Tomatoes, Silver Onion, Olives, Capers, Peppers and Grilled Zucchini

CHEESE

Gourmet Selection of Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts and Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1810

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn, Tako

Tamago, Ika, California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetables), Crab Stick

Wasabi, Shoyu, Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

Hot Selections

Tempura Prawns

Chicken Katsu

Pork Katsu

Takoyaki

SEAFOOD COLOSSEUM

Seasonal Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Jonah Crab Claws

Accompanied by Yuzu Mayo, Spicy Thai Chili, Mango Dip

Coriander and Mint, Szechuan Mayo, Wasabi Mayo, Lemon and Tabasco

CARVING

Grain Fed Beef

Leg of Lamb

Roasted Chicken

Crispy Pork Knuckle

Assorted Mustard, Mint Sauce, Red Wine Jus

Drunken Prawn and Broth

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CHINESE ROASTED MEAT

Roasted Chicken
Roasted Duck
Crackling Pork Belly
Barbecue Char Siew

CRACKERS

Assorted Asian and Western Crackers
Garlic Bread

SOUP

(3 Daily)

Double Boiled Black Chicken Herbal Soup
Old Cucumber with Pork Ribs
Watercress and Chicken
Seafood Tom Yam
Cream of Pumpkin
Forest Mushroom
Seafood Chowder
Corn Chowder

HOT FOOD SELECTIONS

Selections of Fresh Ingredients from the Market and Seasonal Product
Preparing in Western, Chinese, Local and Asian Cuisine
Beef, Pork, Lamb, Chicken, Fish, Seafood, Vegetables and Noodles to Starch

INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs
Plain or Garlic Naan
Selection of Indian Curries
Masala and Plain Papadoms
Indian Rice of the Day with Condiments

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BBQ @ THE ALFRESCO

(Only Available Friday & Saturday)

Selections of Seafood, Meat, and Poultry

Grilled to Perfections

Lamb Chop

Beef Steak

Chicken Wings

Farm Prawns

Salmon Fillet

Baby Whole Fish

Pork Roulade

Pork Collar

Barbecue Pork Ribs

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chili

Tomato Sauce, Chili Sauce

Selection of Mustards

DESSERT AND SWEETS

“The Melt” Chocolate Cake

Caramel Profiterole

Banana Cream with Lime Jelly

Strawberry Marmalade Cheese Cake

Yuzu Tainori

Almond Blueberry

Petit Gateau Salt Caramel Chocolate Brownies

Morello Cherry Sable Tart

Chocolate Sensation Bar

Flamboyant Travel Cake City

Canele De Bordeaux

De Macaroons

Poached Pear with Red Wine

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Chocolate Fountain

Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Freshly Scooped Homemade Gelato

Homemade Ice-creams served with Freshly Baked Waffles

Topped with Your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Shooters and Jars

Willamette Raspberry Marmalade with Crumble

Araguani Chocolate Cream with Chocolate Pearls

Mandarin Orange and Macaroon Trifle

Mango Pudding

Fromage Blanc and Tahitian Vanilla Bavarois

Panna Cotta

Crème Caramel

Garden of Fruits

Selection of Refreshing Sliced Fruits and Juices

78

Per Adult

Inclusive of Chilled Juices

Every Sunday to Thursday

88

Per Adult

Inclusive of Chilled Juices

Every Friday and Saturday

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