



Ramadan Iftar Dinner Buffet

5 May to 4 June 2019

Monday to Sunday

6.30pm to 10.00pm

Appetisers

Salads

Spicy seafood salad with Tang Hoon

Gado Gado

Kerabu mango salad with prawns

Singapore fruits Rojak salad

Vegetable Acar-Acar

Thai asparagus salad with smoked salmon

Traditional Caesar salad with condiments

Mixed Mesclun salad

Salad Dressings: Caesar Dressing, Extra Virgin Olive Oil

Salad Condiments: Capsicums, carrot, Cherry tomato, corn kernel, cucumber, mixed olives, Parmesan cheese, pickled onion

Seafood On Ice

Freshly shucked Canadian oyster

Poached tiger prawns

Queen scallop

Cold Canadian black mussels

Lala clam

Condiments: Cocktail sauce, mango chilli sauce, lemon wedges, Tabasco

Soups

Soto Ayam
Seafood Tom Yum soup

Selection of Gourmet Breads

Unsalted Butter, Margarine

Porridge

Bubur Lambuk (Spiced congee)

Japanese Dishes

Salmon Sashimi
Assorted Sushi
Wasabi, Soy Sauce, Pickled Ginger

DIY Station

Kueh Pie Tee with condiments

Moroccan Corner

Baba Ghanoush
Fattoush Salad
Hummus
Pita Bread

Local Crackers

Prawn crackers
Fish crackers
Pappadum

Heating Lamp Station

Assorted Satay with peanut sauce and condiments
Tempura prawn with Wasabi Mayo
Butterfly prawn with Wasabi Mayo

Hot Dishes

Ayam Masak Merah in spicy tomato sauce
Baked Teriyaki chicken thigh with Japanese pickles
Nasi Goreng Kampung
Sambal egg Belado with onion
Seafood Mee Goreng
Singapore Chilli Crab with Golden Mantou
Spanish Mackerel "Asam Pedas"
Spiced Beef Rendang
Stir-Fried Lo Han Vegetables/Sayur Lodeh
Wok fried tiger prawn with scallion
Steamed Jasmine Rice

Noodle Station

Chef's signature Singapore Laksa
Prawn noodle soup
Mee Rebus

Tandoor, North Indian Corner

Chicken Biryani
Mixed Raita

Sauces & Dips

Chicken rice chilli, chilli bean sauce, Chincalok, red cut chilli, Sambal Belachan, Sambal Kicap Pedas, soya sauce with chilli padi

Desserts

Assorted Nyonya Kueh & Lapis
Bread & butter pudding with vanilla sauce
Chia seed pudding
Children's Lollipop
Crème Brulee
Crème caramel
Mango pudding with mixed berries
Miniature Jivara with chocolate tart
Red Velvet with marshmallow
4 types of seasonal cut fruit

Hot Desserts

Pulut Hitam

Red bean soup

Ice Cream

3 flavors

5 condiments

**Menu items are subject to change based on availability and at the culinary team's discretion.*