



## **WEEKDAY LUNCH**

Available from Monday to Friday

12pm to 2.30pm

SGD55 (Adult), SGD27.50 (Child 6 to 12 Years)

All prices quoted are subject to 10% service charge and prevailing government taxes.  
Please note that buffet menu items are on rotation basis and are subject to change without any prior notice.



### **Seafood on Ice**

Sweet Prawns, Black Mussels, White Clams, Flower Crabs,  
Venus Clams

### **Sauces & Condiments**

Lemon Wedges, Shallot Vinegar, Spicy Hot Sauce, Sriracha  
Mayonnaise, Tabasco Sauce

### **Japanese Street Food**

Nitsuke Sanaka, Steamed Tamaki Rice with Chestnut,  
Japanese Chicken Curry with Carrots and Pineapples

### **Sashimi**

Yellow Fin Tuna, Salmon, Stocked Poached Tako

### **Sushi**

Salmon Mayo Maki, Unagi Maki, Soft Shell Crab Maki, Chukka  
Hotate Gunkan, Tobiko Gunkan

### **Condiments**

Kikkoman Sauce, Wasabi and Pickled Ginger

### **Healthy Salad Bar**

A Selection of Four Varieties will be Available:

Mesclun Mix / Radicchio / Endive / Arugula / Mizuna /  
Romaine Lettuce / Yellow Frisee



## **Condiments**

Cherry Tomatoes / Dutch Cucumber / Onion Rings / Celery /  
Corn Kernels / Chick Peas / Marinated Artichokes / Pepper  
Dews / Olive Green / Olive Kalamata / Olive Black / Sunflower  
Seeds / Walnuts / Pine Nuts / Almonds / Pistachios

## **Sauces & Dressings**

Olives Oil, Aged Balsamic Vinegar, Balsamic Vinaigrette,  
French Dressing, Italian Dressing, Ranch Dressing, Thousand  
Island, Goma Dressing, Sherry Vinegar, Yuzu Dressing, Sea  
Salt, Crushed Pepper

## **Compound Salad**

A Selection of Four Varieties will be Available:

Antipasto Salad with Bocconcini and Green Olive Tapenade /  
Summer Farro Salad with Barley / Anchovy and Roasted-  
Pepper Salad with Goat Cheese Mozzarella / Summer Squash  
with Black Olives and Smoked Duck / Seafood Salad with  
Shaved Fennels, Celery, Parsley Leafs and Lemon /  
Giardiniera with Ham and White Beans / Eggplant Caponata /  
Lemon Chickpeas Salad / Zucchini Escabeche with Raisins  
and Mint / Burrata Cheese with Heirloom Tomatoes

## **Tossed Caesar Salad**

Romaine Lettuce

## **Condiments**

Eggs, Bacon Bits, Croutons, Capers, Smoked Salmon, Smoked  
Chicken, Onion Rings, Parmesan Cheese, Caesar Dressing



## **Panini Sandwich Station**

A Selection of Two Varieties will be Available:

Focaccia, Ciabatta, Baguette, Rye

### **Condiments**

Sliced Tomatoes, Sautéed Onion, Roasted Bell Pepper, Gherkins, Grilled Eggplant, Basil Pesto, Cajun Chicken Breast, Sliced Beef, Virginia Ham, Mayonnaise, Olive Tapenade, Shredded Cheddar Cheese, Mozzarella

### **Sauces & Spices**

Hummus, Baba Ganoush, Beetroot Tzatziki, Sweet Paprika, Dukkha Spice, Ground Cumin, Sea Salt, Extra Virgin Olive Oil

## **House-crafted Cold Cuts**

A Selection of Four Varieties will be Available:

Honey Baked Ham / Beef Salami / Virginia Ham / Black Pepper Salami / Beef Pastrami / Smoked Turkey / Pork Mortadella / Toscana Salami

### **Condiments**

Cornichons, Gherkins, Pearl Onion, Olive Provencal, Caper Berries, Capers

## **Premium Cheese and Dairies**

Eight Varieties of Farm Cheese

### **Condiments**

Almond Crisp, Lavoosh, Grissini, Cheese Sticks

## **Dried Fruits & Chutney**

Dried Prune, Dried Fig, Dried Apricot, Dried Apple, Dried Mango, Dried Kiwi, Manuka Honey, Chutney

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### **Whole Fruits**

Green Apple, Valencia Sunkist, Fragrance Pear, Banana, Red Plum, Rose Apple

### **Tropicana Cut Fruits**

Grape, Watermelon, Honeydew, Rock Melon, Honey Pineapple, Dragon Fruit

### **Pasta Station**

Spaghetti, Fettucine, Beef Bolognese, Tomato Concusses, Aglio Olio, Carbonara, Basil Pesto

### **Pizza Oven**

A Selection of Three Varieties will be Available:

Capricciosa Pizza / Margherita Pizza / Marinara Pizza / Frutti di Mare Pizza / Quattro Formaggi Pizza / Crudo Pizza / Tonno E Cipolla Pizza / Salami Pizza / Gamberi E Zucchine Pizza

### **Tandoori**

Lamb Tandoori / Chicken Tandoori / Fish Tandoori / Organic Vegetable Tandoori

### **Peranakan Favourites**

Babi Assam / Enchi Kebin / Kari Kapitan / Seabass Goreng Chilli with Kaffir Lime Leaves / Ayam Goreng Berempah / Deep-fried Brinjal with Sambal Belacan / Seafood Goreng Petai and Dried Shrimps / Bakwan Kepiting / Nyonya Chap Chye / Sayur Lemak / Nasi Kukus Berasa

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## Naan

A Selection of Two Varieties will be Available:

Plain Naan / Mushrooms & Cheese Naan / Chicken Masala Naan / Vegetable Naan / Sardine Naan / Potato Naan / Traditional Chutney & Pickles Naan

## Asian Soup

Chef's Special

## Chinese Roast Station

Maltose Glazed Barbecued Pork Char Siew / Roasted Five Spice Chicken / Roasted Cantonese Whole Duck

## Chinese Noodles Station

"Yong Tau Foo" Laksa, Milky Fish Soup Noodle

Selection of Noodles: Thick Vermicelli, Thin Vermicelli, Flat Noodles, Yellow Noodles

## Condiments

Chilli Fish Balls, Assorted Fish Paste Stuffed Vegetables and Bean Curds, Prawns, Fish Cakes, Quail Eggs, Bean Sprouts, Puffed Bean Curds

## Dim Sum Baskets

A Selection of Three Varieties will be Available:

Steamed Glutinous Rice with Chicken / Steamed Spinach Dumplings / Steamed Chive Dumplings / Steamed Scallop Dumplings / Steamed Prawn Dumpling / Steamed Red Bean Paste Bun / Steamed Chicken Char Siew Bun / Steamed Stuffed Bean Curd / Steamed Black Bean Pork Ribs

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## **Baker's Oven**

Dark Rye Loaf / Walnut Wholemeal Loaf / Sourdough / Boule  
Mini French Baguette and Soft Roll / Gluten Free Roll / Gluten  
Free Sliced Bread / Pistachio Cranberry Loaf / Wholemeal Loaf  
/ Brioche / Focaccia / Ciabatta / Muesli Bread / Zopf Bread /  
Multi Grain Roll

## **Desserts**

Low Gluten Brownie, Marble Cheese Cake / Chocolate  
Truffle Cake / Yuzu Mousse Cake / Raspberry Lychee Rose  
Gateau / Chocolate Caramel Pear Gateau / Earl Grey  
Entremets / Cherry Almond Tart / Black Forest Swiss Roll /  
Vanilla Cream Puffs / Red Velvet Raspberry Cake / Assorted  
Ice Creams / Homemade Waffles / Imagawayaki Pancakes /  
Bread & Butter Pudding / Caramelized Pineapple Crumble /  
Pear Clafoutis / Peach Butter Milk Pudding / Banana Crumble  
/ Apricot Crumble / Durian Pengat Verrine / Crème Brûlée /  
Cherry Vanilla Chocolate Verrine / Chocolate Creamy  
Raspberry Verrine / Coconut Panna Cotta / Passion Fruit with  
Mango Verrine / Matcha Lychee Yuzu Verrine / Blueberry  
Lime White Chocolate Verrine / Earl Grey Lemon Verrine /  
Almond Beancurd with Logans / Strawberry Dulcey & Milk  
Namelaka Verrine / Chocolate Panna Cotta with Raspberries /  
Chocolate Fondue Fountain



## MONDAY

### **Western Hot Stone**

Pan Seared Salmon with Lemon and Fennel Sauce / Oven Baked Pork Loin with Barley Stew and Nuts / Grilled Beef Flank with Sautéed Rosemary Onion / Baked Seabass Fillet with Sautéed Fennels and Capes / Butter Poached Broccoli with Sautéed Button Mushrooms and Almond Nuts / Steamed Brown Rice / Grilled Chicken, Roasted Red Potatoes and Mushroom Cream / Onion Green Peas Stew / Seafood Quiche

### **Western Hot Stove**

Monaco Chicken Stew, Lamb Navarin with Onion and Root Vegetables

### **Carving Station**

Baked Pesto Seabass with Sour Cream, Brick Oven-roasted Rosemary Lamb with Shallot Jus

### **Western Soup**

Zucchini, Tomato and Sausage Soup, Wild Mushrooms Velouté

Served with Housemade Bread Croutons

### **Indian Delights**

Malabar Prawn Curry, Lamb Palak, Paneer Tikka Masala, Bhindi Yoghurt Curry, Aloo Geera, Dhal Pancharathan, Pulao





### **Chinese Hot Stone**

Mushrooms, Pork Ribs and Potatoes Stew / Steamed Yellow Wine Chicken / Steamed Baked “Lap Mei Fan” with Ginger and Spring Onion / Wok-fried White Clams with Black Beans and Dried Chilli / Stir-fried Asian Vegetables with Golden Garlic / Fish Tofu with Mushrooms and Spinach Egg Sauce

### **TUESDAY**

### **Western Hot Stone**

Beef Taco Casserole / Baked Dijon Salmon with Sautéed Savoy Cabbage / Cilantro-Lime Chicken / Glazed Hassel Back Squash with Sesame-Honey-Sriracha / Stir Fried Squid with Garlic Thyme / Steamed Organic Brown Rice / Buttered Garlic Roasted Potatoes / Grilled Vegetables with Olives and Tomatoes / Sardine Puff /

### **Western Hot Stove**

Rosemary Beef Stew with Potatoes, Chicken Cacciatore with Roasted Vegetables and Potatoes, Spinach and Egg Pie

### **Carving Station**

Roasted Salmon with Herb Crust and Brown Shrimp Butter, Grilled Lamb Cutlet in Spicy Green Miso

### **Western Soup**

Black Beans and Chicken Soup, Mixed Lentil Cream Soup  
Served with Housemade Bread Croutons

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### **Indian Delights**

Madras Fish Curry, Lamb Vindaloo, Methi Paneer, Ghobi Mater, Malai Vegetables, Dhal Pancharathan, Pulao

### **Chinese Hot Stone**

Wok-fried "Sha Cha" Beef / Sliced Sesame Ginger Chicken / Yang Zhou Fried Rice / Wok-fried Garlic Chilli Prawns / Steamed Nyonya Fish with Chilli and Coriander / Stir-fried Sweet and Sour Tofu with Cucumber and Tomatoes

### **WEDNESDAY**

### **Western Hot Stone**

Roasted Salmon with Herb Crust and Brown Shrimp Butter / Cuban Mojo Marinated Pork Loin / Green Peas Mash / Grilled Cumin Lamb with Peppery Sauce / Cilantro-Lime Chicken / Steamed Organic Brown Rice / Roasted Cabbage Steak with Hazelnut Dressing / Lamb with Pesto and Beans / Chicken Puffs

### **Western Hot Stove**

Chicken Casserole with Onion, Lemon and Black Olives, Guinness Beef Stew, Spiced Potato Puffs

### **Carving Station**

Brick Oven-baked Herb Marinated Sea Bass, Lemon Glazed Free Range Chicken



## **Western Soup**

Minestrone Soup, Braised Black Bean Chicken Broth

Served with Housemade Bread Croutons

## **Indian Delights**

Govan Fish Curry, Methi Chicken Curry, Kadai Mushrooms, Palak Paneer, Aloo Capsicum, Dhal Pancharathan, Pulao

## **Chinese Hot Stone**

Slow-cooked Black Pepper Pork with Braised Enokitake Mushrooms / Stir-fried Chicken Cubes in Chinese Yellow Bean Sauce / Steamed Five Grain Rice with Peas / Wok-fried Clams with Shaoxing Wine and Ginger / Slow Poached Tomato Fish Fillet / Wok-fried Chinese Garlic Chives with Young Corn

## **THURSDAY**

### **Western Hot Stone**

Stir-fried Sweet and Spicy Chicken and Vegetables / Beef Shepherd's Pie / Dauphinoise Potatoes with Peas and Cheese / Pan-fried Seabass with Giant Beans and Sweet Chard / Roasted Carrots with Citrus Glaze / Steamed Organic Brown Rice / Roasted Chicken and Wild Rice with Black Beans / Cheesy Brussels Sprouts Gratin / Seafood Puffs

### **Western Stove**

Hungarian Beef Goulash, Pork Stew with Dried Fruits, Feta Cheese Puffs

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### **Carving Station**

Hoisin and Chilli Marinated Salmon Fillet, Sous Vide Roasted Lamb Rump with Chardonnay Sauce

### **Western Soup**

Mexican Chicken Soup, Ocean Catch Seafood Chowder

Served with Housemade Bread Croutons

### **Indian Delights**

Karikudi Chicken Curry, Lamb Pepper Masala, Malai Paneer, Aloo Ghobi, Matar Paneer, Dhal Pancharathan, Pulao

### **Chinese Hot Stone**

Stir-fried Beef with Bamboo Shoots / Rice Wine Chicken with Garlic Spinach / Chinese Mushroom with Maggie Seasoning Fried Rice / Wok-fried Celery with Black Fungus and Dried Chilli / Deep-fried Seabass with Preserved Szechuan Vegetable Gravy / Steamed Minced Pork with Preserved Vegetables & Salted Fish

## **FRIDAY**

### **Western Hot Stone**

One-pot Paprika Snapper with Chickpeas / Garlic Mustard Grilled Beef Steak / Sweet Potatoes Casserole with Pearl Onion / Scandi-style Salmon with Potatoes and Peas Stew / Grilled Corn on the Cob with Parmesan Cheese Gratin / Steamed Organic Brown Rice / Chicken Potpie / Roasted Garlic Cauliflower with Herb Mushrooms / Cheese Puffs

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### **Western Stove**

Chicken Casserole with Onion, Lemon and Black Olives, Beef  
in Beer and Potatoes Stew

### **Carving Station**

Roasted Snapper with Fennels and Hazelnuts / Roasted Pork  
Shoulders with Chilli Herb Rub

### **Western Soup**

Corn and Tomato Chowder, Creamy Celeriac Soup with  
Chestnuts

Served with Housemade Bread Croutons

### **Indian Delights**

Chettinadu Prawns Masala, Saffroni Chicken Curry, Aloo  
Banarasi, Navaratan Vegetables Korma, Pumpkin Poriyal, Dhal  
Pancharathan, Pulao

### **Chinese Hot Stone**

Deep-fried Peppery Salt Chicken / Stir-fried Cuttlefish with  
Black Beans and Capsicum / Tom Yum Seafood Fried Rice /  
Stir-fried Big Head Bean Sprouts with Ikan Bilis / China Style  
Deep-fried Fish in Hot Bean Sauce / Twice-Cooked Chinese  
Pork Belly with Star Anise