



DINNER

Available from 6.30pm to 10.30pm daily

Monday & Tuesday

SGD78 (Adult), SGD39 (Child 6 to 12 Years)

Wednesday to Sunday

SGD88 (Adult), SGD44 (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, Venus Clams, Flower Crabs, Alaska King Crab Legs, Snow Crabs, Seasonal Oysters

Sauces & Condiments

Spicy Hot Sauce, Tabasco, Sriracha Mayonnaise, Red Wine Mignonette, Wasabi Mayonnaise, Ponzu Dressing, Fresh Lemon

Japanese Sushi

Assorted Gunkan, Nigiri & Maki Rolls

Sashimi

Yellow Fin Tuna, Salmon, Stock Poached Octopus

Condiments

Wasabi, Kikkoman Sauce, Pickled Pink Ginger

Thai Station

White Tom Yum Soup, Stir-fried Beef with Flat Noodles, Stir-fried Holy Basil Minced Pork, Steamed Fish Fillet with Spicy Garlic Lime Gravy, Barbecued Giant Squid

Siam Specials

A Selection of Three Varieties will be Available:

Seafood Glass Noodle Salad / Authentic Boneless Chicken Feet Salad / Green Mango Salad / Top Shell Salad / Cucumber Salad / Prawns in Spicy Fish Sauce / Minced Pork Salad / Salmon with Lime and Dried Chilli Dressing



Marinated Dishes with Assorted Japanese Pickles

Baby Octopus with Sesame / Chukka Hotate / Wakame /
Truffle Green Soba / Top Shell

Healthy Salad Bar

A Selection of Four Varieties will be Available:

Mesclun Mix / Radicchio / Endive / Arugula / Baby Beet
Chard / Romaine Lettuce / Yellow Frisee / Ice Lettuce

Condiments

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

Dressing & Vinaigrette

Olive Oil, Aged Balsamic Vinegar, Balsamic Vinaigrette,
French Dressing, Raspberry Dressing, Italian Dressing, Ranch
Dressing, Thousand Island, Goma dressing, Sherry Vinegar,
Yuzu Dressing, Sea Salt & 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, Celeries, Parsley Leaves and Lemon /
Giardiniera with Ham and White Beans / Eggplant Caponata /
Lemony Chickpea Salad / Zucchini Escabeche with Raisins
and Mint / Burrata Cheese with Heirloom Tomatoes

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House-crafted Cold Cuts

A Selection of Six Varieties will be Available:

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

Condiments

Cornichons, Gherkins, Pearl Onions, Provencal Olives, Caper Berries, Capers

Premium Cheese and Dairies

A Selection of Eight Varieties will be Available:

Camembert / Brie / Boursin Garlic / Scamorza / Saint Maure / Reblochon / Port Salute / Breese Blue / Kikorangi / Pont Leveque / Tomme De Savoie / Port Wine Cheddar / Aged Cheddar / Smoked Cheddar / Manchego / Gorgonzola / Porter Cheddar

Condiments

Almond Crisps, Lavoosh, Grissini, Cheese Sticks, Dried Prunes, Dried Figs, Dried Apricots, Dried Apples, Dried Mangoes, Dried Kiwis, Manuka Honey, Chutneys

Whole Fruits

Green Apples, Valencia Sunkist, Fragrance Pears, Bananas, Red Plums, Rose Apples

Tropicana Cut Fruits

Grapes, Watermelon, Honeydew, Rock Melons, Honey Pineapples, Dragon Fruit

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Singapore Rojak

Sliced Fruits, Shrimp Paste, Ground Peanuts, Sugar, Chili Paste, Fried Dough Fritters

Grilled Station

Bratwurst / Spicy Sausage / Garlic Sausage / Sirloin Steak / Salmon Fillet / Marinated Chicken Thigh / Marinated Squid / Marinated Fish / Lamb T-Bone / Prawns

Served with Barbecue Sauce

Starch

Steamed Brown Rice

Western Hot Stone

Monday: Steamed Mussels with Capers and Olives in Spicy Tomato Sauce / Slow Roasted Tuscan Pork / 48-Hour Slow Cooked Beef Pot Roast / Baked Cod on Spinach Leaves with Sesame Seeds / Roasted Garlic Cauliflower with Herbs

Tuesday: Sicilian Seafood Stew with Almonds and Couscous / Lemongrass Grilled Pork Belly with Walnut Syrup / Round Cabbage Beef Casserole / Colonial Chicken Chop with Mushroom Jus / Grilled Corn on the Cob with Gratin Parmesan Cheese

Wednesday: Cioppino Style Seafood Stew / Slow Roasted Tuscan Pork / Roast Beef with Remoulade Sauce / Lemon Garlic Tilapia / Roasted Butternut Squash with Pumpkin Seeds and Cider Sauce

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Thursday: Spanish Style Fish Stew / Pork Shoulder with Tamarind Glaze / Garlic Mustard Grilled Beef Steak / Chilli Salt Salmon with Chopped Vegetables / Fried Cabbage with Bacon, Onion and Confit Tomatoes

Friday: Oven Baked Lemon Rosemary Garlic Chicken and Potatoes / Pork Scaloppini with Fennel Salsa Verde / Baked Sea Bream Piccata with Asparagus / Roasted Butternut Squash with Pumpkin Seeds and Cider Sauce

Saturday: Steamed Mussels with Capers and Olives in Spicy Tomato Sauce / Honey Turmeric Pork with Beet and Carrot Salad / Beef in Beer with Potatoes / Pan Seared Tilapia with Chickpeas and Bell Peppers / Grilled Corn on the Cob with Gratin Parmesan Cheese

Sunday: Stir Fried Mixed Seafood with Pesto and Sundried Tomatoes / Pork Enchiladas Rojas / Grilled Chicken with Rustic Mustard Cream / One-pot Paprika Snapper and Chickpeas / Sautéed Haricot Beans with Bell Peppers and Garlic Flakes

Stew

Sicilian Chicken with Olives and Raisins / Lamb Navarin with Onion and Root Vegetables / Beef Stroganoff / African Chicken Stew / Slow Braised Lamb and Prune Stew / West African Gumbo / Midwest Irish Lamb Stew / 3-Hour Lamb Shoulder Stew / Mediterranean Chicken Stew / Cioppino Style Seafood Stew / Chicken Pot Pie / Slow Cooked Jamaican Beef Stew

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Korean Hot Stone

**Monday: Braised Beef Ribs with Soy Sauce / Stir Fried Chicken
Thigh with Gochujang / Japchae**

**Tuesday: Barley Bibimbap with Bean Paste Sauce / Stir Fried
Kimchi and Pork with Tofu / Chimaek**

**Wednesday: Korean Style Seared Mackerel / Pork Belly
Marinated with Bean Paste / Samgyetang**

**Thursday: Kimchi Capellini / Beef Griddle Pancakes /
Oribulgogi**

**Friday: Stir-fried Baby Octopus with Spicy Sauce / Pork
Bulgogi / Galbijim**

Saturday: Haejanguk / Kimchi Bokkeumbap / Gamjatang

Sunday: Sundubu Jjigae / Cold Bibimbap / Boshintang

Pasta Station

Spaghetti / Fettucine

**Choice of: Beef Bolognese, Tomato Concasse, Aglio Olio, Carbonara, Basil
Pesto**



Carving Station

Monday: Poseidon Seafood and Lobster Bisque Pot Pie / Brick Oven Roasted Rosemary Lamb with Shallot Jus

Tuesday: Brick Oven Roasted Rosemary Chuck Roll / Cuban Mojo Marinated Pork Loin

Wednesday: Broiled Beef Flank with Herb Oil and Chilli Flakes / Char-grilled Thyme Salt Cured Spring Chicken

Thursday: Slow Roasted Lamb Shoulder with Cinnamon, Fennels & Citrus / Garlic Mustard Prime Beef with Red Wine Sauce

Friday: Roasted Marinated Spiced Wine Duck with Vindaloo Sauce / Oven Glazed Beef Shank with Ginger Hoisin Sauce

Saturday: Roasted Pork Loin with Garlic, Rosemary and Paprika / Sous Vide Beef Rump with Roasted Cauliflower

Sunday: Char-grilled Thyme Salt Cured Spring Chicken / Grilled Marinated Beef Plate with Spiced Honey Soy

Pizza Oven

A Selection of Four Varieties will be Available:

Capriciosa / Magherita / Marinara / Carbonara / Fruitti di Mare / Quattro Formaggi / Crudo / Tonno E Cipolla / Salami / Gamberi E Zucchini

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Western Soups

Served with House-made Croutons

Monday: Zucchini, Tomato and Sausage Soup, Truffle Scented Wild Mushroom Veloute

Tuesday: Black Beans and Chicken Soup, Mixed Lentils Cream Soup

Wednesday: Milanese Minestrone Soup with Pesto, Braised Black Bean Chicken Broth

Thursday: Mexican Chicken Soup, Ocean Catch Seafood Chowder

Friday: Corn and Tomato Chowder, Creamy Celeriac Soup with Chestnuts

Saturday: Curry Lentils Veloute, Mushroom Black Eye Peas Broth

Sunday: White Beans and Escarole Soup with Chicken Sausages, Creamy Broccoli Veloute

Indian Copper Pot

Malli Prawn Masala / Maisur Chicken Masala / Squid Tikka Masala / Mutton Keema with Brinjal Pratal / Methi Fish Tikka Masala / Murgalai Chicken Curry / Madras Mussels with Okra Curry / Lamb Shank Chettinad

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Tandoori

Almond Mutton Tikka / Tandoori Lamb Chop / Tandoori Mutton / Hariyali Fish Tikka / Archari Fish Tikka / Ajwani Prawn Tikka / Tandoori Squid / Saffron Chicken Tikka / Malai Chicken Tikka / Murghalai Chicken Tikka / Red Chicken Tikka

Indian Vegetarian Options

A Selection of Four Varieties will be Available:

Paneer Shimla Mirch / Bagara Baingan / Broccoli and Pumpkin Kerala Masala / Bhindi Dhobiyasa / Soya Chick Pea Garlic Masala / Punjabi Aloo / Tandoori Ghobi with Zucchini / Paneer Butter Masala / Methi Kadai Vegetables / Mushroom Tikka Masala / Yellow Dhal Curry / Rajma Dhal / Green Dhal / Dhal Puri / Dhal Panchratan / Chef Special Pulao

Stuffed Naan

A Selection of Two Varieties will be Available:

Plain Naan / Chicken Masala Naan / Masala Kulcha Naan / Cheese Naan / Garlic Naan / Olive Naan / Traditional Chutney & Pickle Naan

Malaysian Lok Lok

Fish Balls / Sotong Balls / Beef Balls / Quail Eggs / Fish Stuffed Beancurd Puffs / Tau Kwa / Daikon / Shitake Mushrooms / Enoki Mushrooms / Chicken Sausages / Beancurd Skin / Baby Romaine / Bamboo Shoots / Okra / Young Corn / Mutton Satay / Chicken Satay / Beef Satay

Sauces, Condiments & Dips

Steamed Rice Cakes / Red Onion / Cucumber / Satay Peanut Sauce / Curry Gravy / Asian Dips

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Peranakan Delights

Udang Masak Lemak Nenas / Devil's Curry Chicken /
Chinchalok Omelette / Itek Tim / Nyonya Shrimp Fried Rice /
Nyonya Ikan Tempura / Nyonya Lemongrass Mutton Rendang
/ Nyonya Chap Chye / Nyonya Beef Rendang

Served with Assorted House-made Sambal and Nyonya Achar

Singaporean Favourites

Chili Crab with Deep Fried Golden Buns / Stir Fried Flower
Squid with Spring Onions and Ginger / Peking Pork Chop with
White Sesame / Sautéed Satay Beef with Onion and Bitter
Gourd / Stir Fried Chicken Cubes with Chinese Yellow Bean
Sauce / Cantonese Steamed Chicken with Ginger / Wok Fried
Fish with Spicy Garlic Sauce / Fried Fish Fillets with Golden
Garlic, Ginger and Oyster Sauce Reduction / Steamed
Eggplants with Garlic, Chili and Celery Sauce / Stir Fried
French Beans with Chinese Sausages and Shao Xing Wine /
Thai Basil and Minced Pork Fried Rice / Egg White and
Shrimps Fried Rice

Double-boiled Soups

Pork Ribs Szechuan Vegetables Soup / Chinese Chicken
Mushroom Soup / Oxtail Daikon and Carrot Soup / Lotus
Roots and Pork Ribs Soup / Ginseng Chicken Soup / Chinese
Herbal Black Chicken Soup / Water Cress and Pork Ribs with
Red Dates Soup

Wok-fried Station

Ma La Xiang Guo

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Chinese Roast Station

Cantonese Roast Duck / Crackling Pork Belly / Cantonese Barbecued Pork / Roasted Chicken

Condiments & Sauces

Plum Sauce, Minced Ginger, Spring Onion Dip

Chinese Noodles Station

Singapore Nyonya Laksa, Prawn Noodle Soup

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

Condiments

Prawns, Fish Cakes, Bean Sprouts, Kangkung, Quail Eggs, Sliced Pork, Puffed Bean Curds

Dry Noodles Station

Heritage Zhu Rou Fen

Baker's Oven

Dark Rye Loaf / Walnut Wholemeal Loaf / Sourdough / Boule / Mini French Baguette / Soft Rolls / Gluten-Free Rolls / Gluten-free Sliced Bread / Wholemeal Loaf / Brioche / Black Olives Ciabatta / Multi Grain Rolls



Desserts

Gluten Free Madeline / Gluten Free Vegan Brownies / Gluten Free Strawberry Rose Cake / Low Gluten Pineapple Peach Cake / Low Gluten Vegan Brownies / Low Gluten Apple Caramel Cake / Manjari Truffle Cake / Chocolate Truffle Cake / Oreo Cheese Cake / New York Cheese Cake / Marble Cheese Cake / Strawberry Cheese Cake / Baker's Cheese Cake / Chocolate Fudge Cake / Raspberry Velvet Cake / Opera Cake / Purple Cake / Chrysanthemum Tea Cake / Red Velvet Cake / White Chocolate Cake / Royaltine Cake / Hojicha Roulade / Chocolate Éclair / Black Velvet Cake / Lemon Tart / Yuzu Gateaux / Carrot Cake / Lemon Cream Cheese Frosting Cake / Chocolate Pear William Gateau / Earl Grey Gateau / Chocolate Banana Gateaux / Chocolate Nutty Cake / Chocolate Duo Tart / Cappucine Cake / Coffee Chou Choux / Vanilla Chou Choux / Black Sesame Roulade / Strawberry Roulade / Strawberry Entremets / Hojicha Gateaux / Matcha Azuki Gateau / Yuzu Gateaux / Bread & Butter Pudding with Crème Anglaise / Apple Crumble with Crème Anglaise / Pear Clafoutis with Crème Anglaise / Strawberry Rhubarb Crumble with Crème Anglaise / Apple Strudel with Crème Anglaise / Chocolate Pudding with Crème Anglaise / Mix Berries Crumble Tart / Apricot Crumble Tart / Durian Pengat Verrine / Vanilla Crème Brûlée / Chocolate Creamy Bergamot Verrine / Chocolate Creamy Berries Verrine / Dulcey Apricot Verrine / Panna Cotta with Berries Verrine / Strawberry Lemon Verrine / Raspberry Lychee Verrine / Chocolate Panna Cotta Verrine / Chocolate Fondue Fountain / Assorted Ice Creams & House-made Waffles / Nitro Live Station with Opaly Cremeux, Berries Compote and Caramel Popcorn