

Asian Market Café

Seafood Extravaganza



LUNCH BUFFET

16TH SEP TO 1ST DEC 2019

\$68++ PER ADULT, \$36++ PER CHILD

JOO CHIAT

Black Mussel, Tiger Prawn, Half-Shell Scallop, Ocean Clam

Tabasco, Hot Sauce, Thai Chilli Sauce, Wasabi Mayonnaise

Fresh Lemon, Tabasco, Hot Sauce, Thai Chilli Sauce, Roasted Garlic Sauce

Cocktail Sauce, Wasabi Mayonnaise, Picquante Mayonnaise

JAPANESE CORNER

Assorted Sushi and Maki

Salmon Sashimi & Condiments

Wasabi, Soya Sauce, Pickled Ginger

COMPOSED SALAD

Wardolf Salad, California Raisin

Roasted Parsnip, Celeriac, Fleur De Sel

Tomato Salad, Capers, Basil

Crispy Fish Salad, Tau Pok, Thai Sauce

DIY SALAD

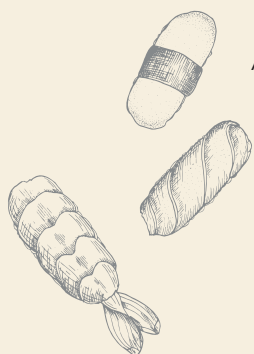
Mesclun Salad, Romaine Lettuce, Cherry Tomato,
(Thousand Island, Honey Lemon Dressing, Herb Dressing)

CONDIMENTS

Lemon Wedge, Tabasco, Hot Sauce, Thai Chili Sauce

Thai Lime Chilli Garlic Sauce, Cocktail Sauce, Wasabi Mayo

Almond Flakes, Capers, Black Olives, Green Olives, Dried Fruits, Toasted Sesame Seed,
Gherkin, Raisins Asian Dressing Thousand Island, Caesar Dressing



**The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.
All prices are in Singapore Dollars, subject to Service Charge & prevailing Government Taxes



COLD WHOLE SALMON

Poaches Whole Salmon with Seafood Symphony

DIY SEAFOOD SALAD

Thai Seafood Salad, Poaches Prawn, Mussel, Squids, Claim & Crab Stick
Lime Chilli Sauce, Lime Leaf, Coriander Leaf, Slice Shallots, Chilli, Dice Tomatoes

TASTE OF ASIA INTERACTIVE STATIONS

Singapore Laksa

Spicy Coconut Broth, Laksa Noodles Dau Pok, Prawn, Giant Beansprout, Fish Cake, Laksa Leaf

Cracker Station

Prawn Crackers, Fish Crackers, Belinjo Crackers, Papadom
Samabl Tumis, Sambal Belacan, Thai Chilli Sauce

House-made Indian Roti Prata

Plain, Egg, Cheese, Onion
Vegetable Dalca Curry, Potato Aloo Ghoobi, Prawn Masala

Grilled Station

Fish Otak-Otak in Coconut Leaf
Chilli, Soya Sauce, Thai Chili Sauce, Sambal Ulik

Soup of the Day

Seafood Chowder soup
Sweet Corn Crab Meat Soup

Singapore Chicken Rice

Roasted Chicken, Ginger Rice and condiments

SERANGOON

CLASSIC ASIAN STYLE

Singapore Chilli Crab

Shallot, Onion, Red Chilli, Ginger, Galangal, Garlic, Chilli Sauce, Fresh Egg, Crispy Mantou

Seafood Mee Mamak

Prawns, Squid, Fried Noodles

Fried Lala Seafood with Ginger Sauce

Clams, Ginger, Soya Sauce

Squid Berlado and Ring Onion

Indonesia Chilli, Squid, Onion

Cereal Flower Crab

Flower Crab, Curry Leaf, Chilli, Egg, Cereal

Stir-Fried Shrimps with Cabbage

Dry Shrimps, Cabbage, Oyster Sauce





PASIR PANJANG

Fruits Stall

Pineapple, Papaya, Red Watermelon, Honeydew, Longan and Mini Orange

GEYLANG

ICE CREAM POTONG STATION

Vanilla, Chocolate, Mango, Strawberry and Condiment

Kueh Talam

Portuguese Egg Tart

HAJI LANE

ICE CREAM POTONG STATION

Vanilla, Chocolate, Mango, Strawberry and Condiment

Kueh Talam

Portuguese Egg Tart

DESSERT MENU

Signature Durian Penyat

Brown Sugar Cake

Chendol Coconut

Pandan Chiffon Cake

Gula Melaka Cake

Kueh Talam

Kueh Lapis Penang

Kueh Ang Ku Coconut

Caramelized Banana Crumbles

Raspberries Passion Fruit Mousse

Black Sesame

Double Chocolate Chip

Gluten Free Cookies

Warm and Cold Dessert

Thai Red Ruby

Kueh Putri Ayu

Portuguese Egg Tart



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