

Asian Market Café

Seafood Extravaganza



LUNCH BUFFET

16TH SEP TO 1ST DEC 2019

\$68++ per adult, \$36++ per child

JOO CHIAT

SEAFOOD ON ICE

Black Mussels, Steamed Live Prawns, Half Shell Scallops, Ocean Clams
Lemon Wedges, Tabasco, Hot Sauce, Thai Chilli Sauce, Wasabi Mayonnaise
Assorted Sushi and Maki
California Maki, Salmon Nigiri, Seaweed Maki, Prawn Nigiri,
Tuna Nigiri, Inari Nigiri, Salmon Sashimi
Wasabi, Japanese Soy Sauce, Ginger

COMPOSED SALAD

Roasted Beef with Ginger Flower, Lime Juice
Mussel and Bean Sprout with Roasted Coconut
Prawn and Glass Noodles Cilantro
Spicy Anchovies Onion and Tempeh
Thai Papaya Salad with Dred Shrimp
Masala Chana Chaat

DIY SALAD

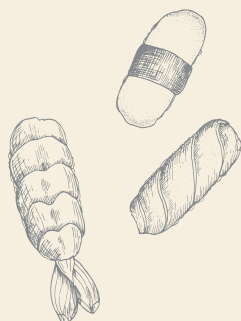
Mesclun Salad, Romaine Lettuce, Cherry Tomato,
Thousand Island, Honey Lemon Dressing, Herb Dressing

Condiments

Lemon Wedges, Tabasco, Hot Sauce, Thai Chilli 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

Cold Whole Salmon

Poaches Whole Salmon with Seafood Symphony



**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



MIDDLE EAST CORNER

Hummus
Baba Ghanoush
Fattoush
Pita Bread
Cheese Rakakat
Falafei
Black Olives, Green Olives

TASTE OF ASIA INTERACTIVE STATIONS

Singapore Laksa

Spicy Coconut Broth, Laksa Noodles Dau Pok, Prawn, Bean Sprout,
Fish Cake, Quail Egg, Laksa Leaf, Sambal

Cracker Station

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

House-made Indian Roti Prata

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

Beef Rendang

Coconut, Lemongrass, Chilli, Onion, Blue Ginger

GRILLED STATION

Kajang Style Chicken and Beef Satay
Cucumber, Onion, Lotong Rice, Peanut Sauce

Soup of the Day

Seafood Chowder
Sweet Corn Crab Meat

Singapore Chicken Rice

Roasted Chicken, Fragrant Ginger Rice
Cucumber, Coriander Leaf, Dark Soya Sauce, Ginger Paste, Chilli, Tomatoes

SERANGOON

Lamb Leg Kuzi

Bryani Rice, Papadom, Masala Sauce, Mint Chutney

Roasted Duck

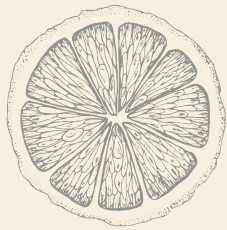
Hoi Sin Sauce

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 Long Cabbage

Cabbage, Mushroom, Carrot, Vegetarian Oyster Sauce

PASIR PANJANG

Seasonal Fruits from Singapore

Honey Pineapple, Papaya, Red Watermelon, Honeydew, Rock Melon, Mandarin Orange

GEYLANG

Ice Cream Potong Station

Vanilla, Chocolate, Mango, Strawberry and Condiment

HAJI LANE

Dessert

Signature Durian Penyat

Vanilla, Kueh Talam

Portuguese Egg Tart

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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