



### **DINNER BUFFET**

**1 to 19 Jan & 9 Feb to 22 April 2020**

#### **Sunday to Thursday**

\$78++ per adult, \$41++ per child

#### **Friday and Saturday**

1st seating (6pm to 8.15pm): \$85++ per adult, \$45++ per child  
2nd seating (8.30pm to 10.30pm): \$80++ per adult, \$42++ per child

### **JOO CHIAT**

#### **SEAFOOD ON ICE**

Prawn, Half-Shell Scallop, Black Mussel, Clam, Mud Crab  
French Oyster (*available Friday and Saturday*)

#### **Condiments**

Lemon Wedge, Tabasco, Hot Sauce, Thai Chili Sauce  
Thai Lime Chili Garlic Sauce, Cocktail Sauce, Wasabi Mayo  
Asian Dressing Thousand Island

### **JAPANESE CORNER**

Assorted Sushi & Maki  
Salmon Sashimi & Condiments  
Wasabi, Soya Sauce, Pickled Ginger

### **SALADS**

Lemony Brussels Sprout  
Spiralized Apple, Citrus Dressing  
Avocado Sesame Tamari Granola  
Ham, Grilled Bell Pepper  
Smoked Salmon Cucumber  
Roasted Chicken Breast, Pear Salad

### **DIM SUM STATION**

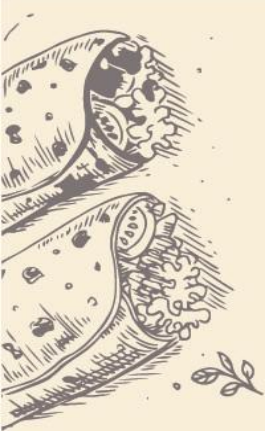
**Chicken Siew Mai, Prawn Har Gao**  
Tomato Ketchup, Chilli

**Deep- Fried Seafood Wanton, Pan-Fried Chicken Dumpling**  
Mayonnaise, Soya Sauce, Ginger

### **DIY SALAD**

Singapore Fruit Rojak  
Guava, Sweet Turnip, Cucumber, Mango, Papaya, Pineapple,  
Sesame Seeds, Grated Peanuts, Crispy Yu Tiew, Deep-Fried Bean Curd  
House-made Sauce





### **MIDDLE EAST VEGAN**

Hummus, Baba Ganoush, Fattoush, Pita Bread

### **LAKSA NOODLES STATION**

Laksa Noodles, Yellow Noodles, Bee Hoon  
Prawn Meat Fish Cake, Quail Egg, Bean Sprouts, Tau Pok,  
Sambal, Laksa Leaf, Fried Shallots

### **SOUP OF THE DAY**

Chicken Herbal  
Leek Potato

### **HOUSE -MADE INDIAN ROTI PRATA**

Plain, Egg, Cheese, Onion  
Chicken Curry  
Vegetable Dalcha  
Mutton Roganjosh  
Penang Fish Head Curry

### **SATAY STATION**

Chicken, Beef  
Cucumber, Onion, Peanut Sauce

### **KUEH PAI TEE**

Sweet Turnip, Egg, Shrimp, Peanut, Chilli, Coriander

### **LIVE STATION**

#### **Singapore Chicken Rice**

Steamed Chicken, Ginger, Dark Soya Sauce, Chilli, Cucumber, Coriander

#### **Hong Kong Style Steamed Red Snapper**

Spring Onion, Shallot, Coriander, Soya Sauce

#### **Marinated Roasted Duck**

Roasted Root Vegetables, Duck Sauce

### **SERANGOON**

#### **Oven Roasted Sirloin Beef**

Grilled Root Vegetables, Beef Jus Sauce

#### **Baby Cajun Lamb Leg (*available Friday & Saturday*)**

Roasted Baby Potato, Black Pepper Sauce

### **CLASSIC STYLE**

#### **Salted Fish Fried Rice**

Bean Sprout, Spring Onion, Fried Garlic

#### **Fried Mee Mamak**

Yellow Noodles, Chili Paste, Tomato, Chicken, Bean Sprout

#### **Chicken Sweet & Sour**

Sweet & Sour Sauce



### **Mapo Tofu**

Minced Chicken, Bean Paste, Chilli, Spring Onion, Peanut

### **Stir-Fried Sambal Eggplant**

Brinjal, Sambal Sauce

### **Singapore Chilli Crab**

Sri Lankan Crab, Chilli, Tomato Sauce

### **Mantau**

Deep Fried Sweet Mantau Bun

### **Stir-Fried Mixed Vegetables**

Broccoli, Cauliflower, Carrot, Mushroom, Baby Corn, Oyster Sauce

### **PASIR PANJANG**

Mixed Fruit, Orange, Watermelon, Honey Dew, Papaya, Longan

### **GEYLANG**

Selection of Ice Cream, Chocolate Fondue Station

Cookies, Marshmallow, Oreo Soil, Colour Sprinkles, Almond Nib

Ang Ku Kueh

Kueh Binka Ubi

Kueh Ongol Singkong

Kacang Hijau

Ubi Kayu

Penang Lapis

Pandan Kaya Cake

Prune Kueh Lapis

Cheese Cake

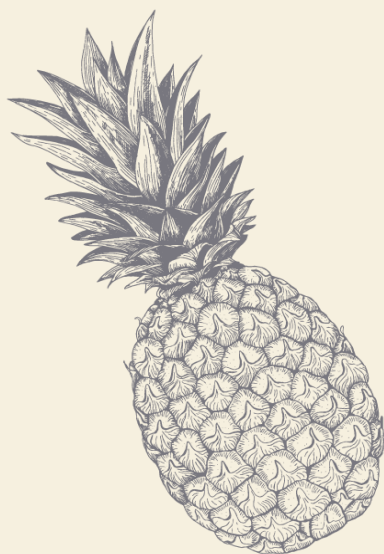
Chocolate Cake

Apple Crumble

House-made Durian Penyat

Kueh Lapis, Gula Melak, Pandan Kaya

Portuguese Egg Tart



The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.

Prices are subjected prevailing taxes and service charge. Please advise us of any special dietary requirements, including potential reaction allergen.