

# THE BEST OF



## A LA CARTE BUFFET DINNER

**Sunday to Thursday:**

SGD68++ per adult

**Friday and Saturday:**

SGD78++ per adult

## JAPANESE

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### SASHIMI SANKAN PLATTER

Salmon, Tako and Tuna

### ASSORTED SUSHI

An assortment of Maki Rolls (V)

### SALTED EGG LAVA TEMPURA SEAFOOD HAND ROLL

Assorted Seafood, Golden Mushrooms  
and Vegetables

## STARTERS

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### MUSHROOM SOUP WITH TRUFFLE OIL (V)

Served with Hard or Soft Rolls

### ASSORTED CHEESE PLATTER (V)

Served with Cheese Crackers, Dried  
Fruits, Nuts and Grapes

### CLASSIC CAESAR SALAD

Served with Condiments, Pork Bacon,  
Croutons and Parmesan Cheese

### SMOKED SALMON\* NICOISE SALAD

### CRANBERRY QUINOA SALAD (V)

Served with Roasted Sesame Dressing

### SIGNATURE SALAD WITH BALSAMIC VINAIGRETTE (V)

PRICES QUOTED ARE SUBJECT TO 10% SERVICE CHARGE  
AND 7% GOODS AND SERVICES TAX.

## SEAFOOD

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### SEAFOOD PLATTER

Live Prawns\*, Black Mussels, Golden  
Clams, Whelks and Oysters\*

## ASIAN

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### BAK KUT TEH PLATTER

Pig Stomach, Meat Balls, Prime Pork  
Ribs, Golden Mushrooms, Beancurd  
Skin and Straw Mushrooms

### ROTI JALA WITH CHICKEN CURRY

### LOCAL DELIGHTS PLATTER

Kueh Pie Tee (V), Unagi Popiah and  
Chicken Satay

### SALT AND PEPPER CRISPY OYSTER

### SINGAPORE CHILLI CRAB

Served with Fried Mantous

## NOODLES

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### PICKERING LOBSTER LAKSA

Served with Sambal Onions and Dried  
Laksa Leaves

### SHANGHAISE SCALLION NOODLES

Served with "Tang Xin" Egg and Miso  
Bolognaise

### CREAMY TRUFFLE MUSHROOM PASTA (V)

Served with Your Choice of Spaghetti,  
Tagliatelle or Penne

### BEEF BOLOGNAISE PASTA

Served with Your Choice of Spaghetti,  
Tagliatelle or Penne

MENU IS SUBJECT TO CHANGE | (V) DENOTES VEGETARIAN-  
FRIENDLY DISHES | \* INCLUDES SUSTAINABLY-SOURCED  
INGREDIENTS

## WESTERN

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### CARAMELIZED MINI ANGUS BEEF SIRLOIN

Served with Truffle Mashed Potatoes  
and Assorted Mustard

### CASSEROLE CHICKEN CHASSEUR

### AUSTRALIAN LAMB CHOP

Served with Truffle Mashed Potatoes  
and Assorted Mustard

### GRILLED PLANT-BASED SAUSAGE (V)

Served with Truffle Mashed Potatoes  
and Assorted Mustard

### ROASTED IDAHO POTATOES WITH GRUYERE CHEESE (V)

Served with Mushroom Ragout and  
Chopped Fresh Parsley

## HONG LIM HAWKER FAVOURITES | FRI & SAT ONLY

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### HENG KEE CURRY CHICKEN BEE HOON MEE

Noodles served with Curry Chicken

### TAI WAH PORK NOODLES

Traditional Bak Chor Mee. Awarded  
Michelin Bib Gourmand, 2018

### MORNING BAK KUT TEH

Herbal Pork Rib Soup

## CANTONESE

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### ROASTED MEAT SET

An Assortment of Roasted Chicken,  
Roasted Pork and Roasted Duck, served  
with Hainanese Chicken Rice

### WOK-FRIED BROCCOLI WITH GARLIC AND OYSTER SAUCE (V)

### SEAFOOD FRIED RICE WITH SALTED EGG

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VEGETARIAN-FRIENDLY DISHES | PRICES QUOTED ARE  
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## DESSERTS

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### LONG XU TANG

Dragon Beard Candy

### HOMEMADE MOCHI WITH DURIAN PENGAT

### SOUFFLÉ

Vanilla or Chocolate

### CREPES

With Nutella Banana or Assorted  
Berries

### ICE CREAM

Coconut Kaffir Lime Sorbet, Vanilla or  
Gula Melaka

### FRESH FRUIT PLATTER

Watermelon, Dragon Fruit, Honeydew  
Rock Melon and Assorted Berries

## FREE FLOW FEVER

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To elevate the experience, sign yourself  
up for the bottomless beverage  
upgrade which entitles you to  
unlimited servings of Prosecco, house  
wines and beers for three solid hours!

	PER PAX
PROSECCO, WINE & BEER	43++
WINE AND BEER	38++
WINE	27++
BEER	25++

## DIETARY REQUESTS

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Please feel free to speak to us if you  
have any special dietary requirements.