

Buffet Menu (available every Mon)

Lunch : \$30.80++ / Dinner: \$33.80++ (Adult)

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (above 60yrs)

Seafood-on-Ice

Whelk Snail (from Canada)
Poached Prawn
Spanner Crab

Sashimi & Maki Station

Salmon Sashimi
Assorted Maki

Salad & Cold Appetizer

Thai Papaya Salad
Thai Style Prawn with Vermicelli, Coriander Salad
*with Thai Chilli, Chilli Fish Sauce, Lime
& Green Chilli*

Chef's Daily Soup

Seafood Tom Yum Soup
with steamed rice

Live Noodles Station

Wok Fried Pad Thai
with lime, peanut, chili flakes

Main Course

Wok Fried Crawfish Lobster with Thai Basil & Garlic
Fried Thai Crab Cake
Thai Green Chicken Curry
Wok Stirred Kai Lan Vegetable
Steamed Fish Seabass Steak with Lime Chilli Broth
Baked Pandan Chicken
Prawn Tail Spring Roll

Carving Station

Roasted Pork Belly or Roasted Pork Char Siew
(on rotation basis)
Roasted Beef Ribeye with Lemongrass Gravy
& Lime Sweet Chilli
Otak-otak slider

Dessert Platter (Serve To Table)

Chilled Red Ruby
Baked Taro Custard
Thai Pandan Cake
Coconut Jelly
Durian Sticky Rice
Fresh Fruit Platter

COMPLIMENTARY

One serving per table

Choice of

- Chili Crab OR
- Sashimi-grade Oyster

Buffet Menu (available every Tues)

Lunch : \$30.80++ / Dinner: \$33.80++ (Adult)

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (above 60yrs)

Seafood-on-Ice

Whelk Snail (from Canada)
Poached Prawn
Spanner Crab

Sashimi & Maki Station

Salmon Sashimi
Assorted Maki

Salad & Cold Appetizer

Japanese Wakame
Japanese Edamame
Soba Noodles with Wasabi Citrus Dressing

Chef's Daily Soup

Japanese Miso Broth
with Japanese Pearl Rice

Live Noodles Station

Wok Fried Japanese Udon
with Eel & Bean Sprout

Japanese Ramen in Pork Bone Soup
with Hard Boiled Egg, Pork Slice, Spring Onion & Seaweed

Main Course

Teriyaki Chicken Bites
Baked Miso Char Siew
Japanese Beef Curry, Carrot & Potato
Baked Saba Fish Fillet
Steamed Seafood Gyoza served with Black Vinegar
Salmon Croquette with Kimchi Dipping

Tempura Counter

Assorted Tempura
(Vegetable, Squid Chunk, Prawn & Shishamo)
with Shoyu Glaze

Dessert Platter (Serve To Table)

Mochi
Wasabi Cheesecake
Japanese Strawberry Shortcake
Matcha Swiss Roll
Black Sesame Mousse Cake
Fresh Fruit Platter

COMPLIMENTARY

One serving per table

Choice of

- Chili Crab OR
- Sashimi-grade Oyster

Buffet Menu (available every Wed & Sun)

Lunch : \$30.80++ / Dinner: \$33.80++ (Adult)

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (above 60yrs)

Seafood-on-Ice

Whelk Snail Canada
Poached Prawn
Spanner Crab

Sashimi & Maki Station

Salmon Sashimi
Assorted Maki Maki

Salad & Cold Appetizer

Chinese Jellyfish
Fruit Rojak

Chef's Daily Soup

Bak Kut Teh
*with Steamed Rice, You Tiao, Salted Vegetables,
Red Cut Chilli, Dark Soya Sauce*

Live Noodles Station

Char Kway Tiao
with Cockles, Chive, Fish Cake & Bean Sprout

Main Course

Baked Pork Knuckle
Wok Stirred Mixed Vegetable
Black Pepper Crayfish
Shrimp Paste Chicken
Wok Fried Sliced Beef with Spring Onion &
Capsicum

Dim Sum Counter

Steamed Salted Egg Custard Bun
Steamed Prawn Siew Mai
Fried Seafood Bean Curd Roll
Fried Yam Dumpling

Carving Station

Baked King Seabass
with Sambal Chilli & Lime

Dessert Platter (Serve To Table)

Durian Cream Puff
Osmanthus Jelly
Mango Pomelo Cake
Pandan Kaya Cake
Hot Chng Tng
Fresh Fruit Platter

COMPLIMENTARY

One serving per table
Choice of
- Chili Crab OR
- Sashimi-graded Oyster

Buffet Menu (available every Thurs)

Lunch : \$30.80++ / Dinner: \$33.80++ (Adult)

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (above 60yrs)

Seafood-on-Ice

Whelk Snail (from Canada)
Poached Prawn
Spanner Crab

Sashimi & Maki Station

Salmon Sashimi
Assorted Maki Maki

Salad & Cold Appetizer

Caesar Salad
with Egg, Cheese & Croutons

Chef's Daily Soup

Black Forest Mushroom Soup
with soft bun and butter

Live Station

Beef Bolognese sauce with Choice of Spaghetti
or Hotdog Bun

Cheese and Beef Burger

Main Course

Grilled Pork Bratwurst Sausage with Mashed Potato
& Onion Gravy
Sautéed White Clam with Bacon & White Wine Sauce
Grilled Lamb Chop served with Gravy & Mint Sauce
Chicken Roulade served with Spinach Cream
Grilled Seabass Fish Fillet with Tomato Salsa & Basil
Baked Barbecue Pork Spare Ribs

Carving Station

Honey Glaze Baked Pork Ham

Chargrilled Seafood
(Half-shell Black Mussel, Crayfish, Baby Octopus)

Chargrilled Vegetable and buttered corn on cob

Dessert Platter (Serve To Table)

Classic Baked Cheesecake
Chocolate Éclair
Strawberry Mousse Cake
Mini Fruit Tartlet
Mango Pudding
Fresh Fruit Platter

COMPLIMENTARY

One serving per table

Choice of

- Chili Crab OR
- Sashimi-grade Oyster

Seafood Buffet Menu (available every Fri & Sat)

Lunch : \$48.80++ / Dinner: \$58.80++ (Adult)

Children: 40% off (6 to 12yrs) / Senior Citizen: 30% off (above 60yrs)

Seafood-on-Ice

Stone Crab Claw (served during Lunch) /
Sashimi Grade Oyster (served during Dinner)
Poached Prawn
Half Shell Black Mussel
Whelk Snail (from Canada)
Poached Neck Clam

Sashimi & Maki Station

Salmon Sashimi
Assorted Maki Maki
Assorted Sushi

Salad & Cold Appetizer

Caprese Salad
Cold Cut Platter

Chef's Daily Soup

Braised Crab meat Soup

Black Forest Mushroom Soup
with soft bun and butter

(Served only during dinner)

Live Laksa Station

Mini Abalone, Fish Cake, Eggs, Sambal Chilli &
Laksa Leaf

Main Course

Seafood Aglio Olio
Kam Xiang Mud Crab
Stir Fried Wok Mix Vegetable
Baked Pork Knuckle
Chilli Crab Pau
Stir Fried Black Pepper Crawfish Lobster
Grilled Fish Fillet with Basil Sauce & Tomato Salsa
Roasted Chicken
Slow-roast Leg Lamb Bone in with Herbs &
Vegetables

Carving Station

Roasted Beef Ribeye with Herbs, Seasoning & Gravy

Hawaiian Pizza

Crab Cake Mini Burger

Dessert Platter (Serve To Table)

Durian Cream Puff
Chocolate Brownie
Carrot cake
Orange Cheesecake
Jelly in shooter glass
Fresh fruit Platter