



LUNCH BUFFET MENU

All menu items are subject to change upon availability.

SALAD AND APPETIZERS

Daily Fresh Selection of Salads

Salad Bar

Selections of Fresh Lettuce

Goma Sauce, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Heart of Palm, Pomelo, Capsicum, Spanish Onions

Grated Parmesan, Croutons, Bacon Bits, Sun-Dried Tomatoes

Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SELECTIONS OF COLD CUT PLATTER

Chicken Ham, Salami, Smoked Salmon, Turkey Ham

Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

CHEESE PLATTER

Gourmet Selection of Cheeses

Accompanied by Jams, Crackers, Nuts and Dried Fruits

Sourdough, Bread Sticks, Crackers and Grapes

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon, Tuna

Hamachi, Tako

(Available on Saturday and Sunday only)

Sake (Salmon), Tamago, California, Ebi Fry (Prawn), Kani Sarada (Crab)

Kappa (Cucumber), Sansuko (Vegetables)

Wasabi, Pickled Ginger, Shoyu

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

(Available on Saturday and Sunday only)

SEAFOOD PLATTER

Seasonal Oysters

Tiger Prawns

White Clams

Mussels

Mud Crab

Boston Lobster

(Available on Saturday and Sunday only)

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

CHEF IN ACTION

Grain Fed Beef or Leg of Lamb

Roasted Chicken

Assorted Mustard, Mint Sauce, Red Wine Jus

ASIAN DELIGHTS

Noodle Stall

Singapore Laksa

Dry Chicken Noodles

Braised Mushroom with Chicken

Chicken Rice Stall

Poached Chicken

Roasted Chicken

Spiced Salt, Chilli, Ginger Paste

Soup

(Two selections available per day)

Double Boiled Black Chicken Herbal Soup

Old Cucumber with Chicken

Watercress and Chicken

Seafood Tom Yam

Cream of Pumpkin

Forest Mushroom

Seafood Chowder

Corn Chowder

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

HOT FOOD SELECTIONS

Selections of Fresh Market Ingredient and Seasonal Produce

Served in Western, Chinese, Asian or Local Style

Beef, Lamb, Chicken, Fish, Seafood, Vegetables and Noodles

INDIAN DELIGHTS

Selection of Assorted Tandoori Specialties and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadoms

Indian-Style Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Forest Berry Yoghurt Mousse

Citrus Almond Tart

Travel Cake and Mascarpone Chantilly

Bavarian Cream and Fruit Verrine

Cheesecake

Choux Pastries

Assorted Nonya Kueh

Classic Bread and Butter Pudding with Vanilla Sauce

Baked Waffles

with Choice of Chocolate Ice Cream, Vanilla Ice Cream

Yoghurt Ice Cream or Strawberry Sorbet

Assorted Chocolate Pralines and Cookies

Seasonal Fruit Platter

Monday to Friday

65 per adult

Saturday and Sunday

72 per adult

32 per child

7 to 12 years old

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Add on 32

with Free Flow of House Pour Wines, Beers

Chilled Juices and Soft Drinks

Add on 48

with Free Flow of Prosecco, House Pour Wines, Beers

Chilled Juices and Soft Drinks

Add on 78

with Free Flow of "R" de Ruinart Champagne

House Pour Wines, Beers, Chilled Juices and Soft Drinks

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