

estate

RESIDENTIAL BUFFET LUNCH EXPERIENCE

Price:

\$62++ per adult

(Mondays to Thursdays)

\$70++ per adult

(Fridays and Saturdays)

Child aged between 6 and 12 years old dines at 50% off adult price. Child aged 5 years old and below dines on complimentary.

Prices are subject to 10% service charge and prevailing government tax.

RAW & SEAFOOD KITCHEN

COLD SEAFOOD PLATTER

Tiger Prawns, Black Mussels, Clams, Scallops in Shell
served with assorted condiments

SMOKED AND CURED FISHES

Salmon Gravlax
Smoked Salmon
Smoked Snowfish
Cured Tuna with Tōgarashi

CHARCUTERIE

Prosciutto di Parma, Coppa Ham, Salami Rustic,
Salami Napoli, Salami Milano,
served with assorted condiments

CHEESES

Brie de Meaux, Mimolette, Reblochon, Saint Nectaire,
Camembert, Honeycomb
served with assorted condiments and cheese crackers

BREADS

French Baguette, Sourdough, Spinach and Cheese, Multigrain,
Olive Bread, Ciabatta
Served with assorted condiments

COLD APPETIZERS

Red Tiger Prawn with Mango and Quinoa
Grilled Halloumi with Bulgur Salad and Pomegranate
Chilled Gazpacho, Extra Virgin Olive Oil
Greek Style Salad with Feta Cheese
Soya Glazed Beef, Asian Mushroom Salad, Curry Leaf
Unagi with Tossed Soba Noodle, Spring Onion
Buffalo Mozzarella with Heirloom Tomatoes, Sweet Basil
Baby Romaine, Chicken Breast, Pear, Chives Hazelnut Vinaigrette

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SALAD BAR

SELECTED GREENS OF THE DAY

BEANS & SEEDS

Corn, Kidney Beans, Black Beans, White Beans, Chick Peas, Quinoa, Lentils, Mung Bean, Black Eyed Peas, Bulgur

PROTEINS

Chicken Breast, Ground Roasted Beef, Roasted Turkey, Baked Fish, Hard Boiled Eggs, Cottage Cheese

CONDIMENTS

Avocado, Cherry Tomatoes, Yellow Tomatoes, Cucumber, Carrot, Red Radish, Asparagus, Snow Peas, Alfalfa Sprout, Snow Sprout, Yellow Tomato, Beetroot, Capers, Kimchi, Wakame, Crouton, Bacon

DRESSINGS

Balsamic Dressing, Thousand Island Dr, Raspberry Vinaigrette, Three Mustard Dr, Baby Romaine, Crouton, Bacon, Parmigiano Reggiano, Caesar Dr.

SOUPS

Double-boiled Herbal Chicken Soup
Butternut Pumpkin Soup

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WESTERN & GRILL KITCHEN

WILD MUSHROOM RISOTTO
Parmigiano Reggiano, Truffle Oil

CARVING STATION

Herb-marinated Roast Beef Sirloin
Peruvian-style Roasted Organic Chicken
Mediterranean Baked Salmon
Smoked Roasted Pork Belly

SIDES

Truffle Mashed Potato, Grilled Asparagus
Mediterranean Sautéed Vegetables, Grilled Caramelized Corn

SAUCES

Natural Jus, Caper Sauce, BBQ Sauce, Citrus Butter Sauce

NOODLE KITCHEN

SUP AYAM REMPAH

Potato, Carrot, Coriander, Egg Noodle, Chicken, Spring Onion, Fried Shallot

DIM SUM

Chicken 'Char Siew' Pau, Chicken 'Siew Mai', Crystal Dumpling

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WOK, FRY & PREMIUM BARBECUE KITCHEN

INDIAN CUISINE

Hyderabadi Chicken Biryani
Fish Curry
Dhal Curry
Mix Vegetable Sabzi

MALAYSIAN CUISINE

Ayam Masak Chilli Api
Sambal Udang
Telur Masak Kicap
Jasmine Rice

ASIAN-INSPIRED DISHES

Sichuan-Style Spicy Chicken "La Zhi Ji"
Braised Pork, Chinese Spice and Mushroom
Thai Fish Seabass Fillet, Nyonya Sauce
Wok-fried Hong Kong-style Green Vegetables
Wok Fried Local Green Nai Bai with Garlic
Braised Mixed Mushroom with Fish Maw
XO Chinese Sausage Fried Rice with Spring Onion
Mee Goreng Mamak-style
Spicy Chicken Wing with Marmite Sauce
Crispy Potato Prawn with Thai Chilli Sauce
Water Chesnut Roll with Prawn and Chicken Filling

DESSERTS

SWEETS

Spiced Caramelized Pineapple
Torched Citron Tart
Rum & Hazelnut Pâte à Choux,
Marsala Wine Tiramisu
Kueh Lapis
Assorted Local Kuehs

SELECTION OF FRESH AND WHOLE FRUITS

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