

# estate

## RESIDENTIAL BUFFET DINNER EXPERIENCE

### RAW & SEAFOOD KITCHEN

#### COLD SEAFOOD PLATTER

Tiger Prawns, Black Mussels, Clams, Scallops in Shell

#### FRESHLY SHUCKED SEASONAL OYSTERS

*served with assorted condiments*

#### SASHIMI & TUNA

Pink Ginger, Wasabi, Soya Sauce

#### SUSHI & MAKI ROLL

Pink Ginger, Wasabi, Soya Sauce

#### SMOKED & 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,

Tomme de Savoie, Camembert, Ossau-Iraty,

Fourme D'Ambert, Honeycomb

*served with assorted condiments and cheese crackers*

#### BREADS

French Baguette, Sourdough, Spinach and Cheese, Multigrain,

Olive Bread, Ciabatta

*served with assorted condiments*

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## 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  
Soy-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

## SALAD BAR

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### 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, 1000 Island Dr, Raspberry Vinaigrette, Three Mustard Dr  
Baby Romaine, Crouton, Bacon, Parmigiano Reggiano, Caesar Dr.

## SOUPS

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Signature Peking Duck Consommé  
Butternut Pumpkin Soup

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## GRILL KITCHEN - SKEWERS

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Chicken Shish Thawood  
Wagyu Beef Kofta Skewers  
*served with assorted condiments*

## MEATS STATION

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AUSTRALIAN BEEF  
Roasted Whole Grass-fed Rib-eye  
Beef Jus, Roasted Potato, Grill US Green Asparagus

SALMON EN PAPILOTE  
Baked Parcel Whole Salmon filled, Italian Fresh Herb Salsa  
Horseradish, Capers Bearnaise Sauce

## NOODLE & WRAP KITCHEN

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CANTONESE-STYLE WAGYU BEEF NOODLES  
Beef Offal, White Radish, Coriander, Spring Onion, Golden Garlic, Celery Flower  
Chilli Garlic Soya, Chilli Paste Oil, Ginger, Vinegar

SIGNATURE SQUID INK TAGLIATELLE WITH OCTOPUS CONFIT  
Gluten-free Squid Ink Tagliatelle Pasta, Cherry Tomatoes, Chilli, Basil

GOCHUJANG CHICKEN TACO  
Lime Crema, Kimchi Slaw, Coriander, Togarashi

SOFT-SHELL CRAB POPIAH  
Sweet Turnip, Lettuce, Cooked Egg, Garlic Chilli, Sweet Sauce, Peanut Crunch, Chilli Crab sauce

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## WOK, FRY & PREMIUM BARBECUE KITCHEN

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ESTATE BLACK TRUFFLE ROASTED DUCK  
Cabbage, Fried Tofu, Homemade Sweet Turnip Pickle, Coriander Cress  
Truffle Plum Sauce, Ginger Honey Soya

## ASIAN-INSPIRED DISHES

Sichuan-Style Spicy Chicken "La Zhi Ji"  
Braised Pork Trotter with Sea Cucumber  
Singapore Black Pepper Beef with Capsicum  
Curry Leaf Salted Egg River Prawn  
Singapore Chilli Crab with Golden Mantou  
Kam Xiang Lala with Omelette  
Wok-fried Hong Long Style Green Vegetable  
Braised Mix Mushroom with Fish Maw  
Ghee Rice  
Tandoori Chicken, Tandoori Prawn  
Chettinad Chicken, Aloo Bonda, Paneer Tikka Masala  
Mint Yogurt, Kachumber Salad, Papadam  
Nasi Goreng Kampung with Silver Fish  
Singapore XO Hokkien Mee  
Carrot Cake with Chinese Sausage  
Steamed Sticky Glutinous Rice with Chinese Sausage

## DIM SUM

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Hong Kong-style Char Siew Pau, Lotus Pau, Har Gau, Siew Mai  
Spicy Hot Bean Sauce, Chilli Sauce, Black Vinegar

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## DESSERTS

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### SWEETS

Spiced Caramelised Pineapple  
Torched Citron Tart  
Rum & Hazelnut Pâte Choux  
Marsala Wine Tiramisu  
Champagne Raspberry Gelée  
Arabica Latte Mille-Feuille  
Hilton Signature Cheesecake  
Mango Infused Jasmine Gateaux  
Forêt Noire  
Kueh Lapis  
Assorted Local Kuehs

SELECTION OF FRESH AND WHOLE FRUITS

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