



---

## SAMPLE WEEKDAY LUNCH BUFFET MENU

---

Journey Through  
Southeast Asia With Us

# THAILAND & VIETNAM

## HOT

Green Chicken Curry

Beef Tenderloin with Massaman Curry

Chicken with Chilli & Thai Basil

Spicy Mixed Seafood (Prawns, Mussels, Squid)

Stir-Fried Minced Pork with Sweet Basil

Grilled Iberico Pork Neck

Wok-Fried Vegetables with Prawns

Deep-Fried Crispy Oyster Mushrooms

Braised Pork Belly with Boiled Egg & Coconut Water

## COLD

Green Papaya Salad

Mango Salad with Shrimps

Marinated Thai Fruit Salad

Vietnamese Rice Paper Rolls with Prawns

# SINGAPORE

## PERANAKAN / MALAY / INDIAN

Babi Pongteh

Nyonya Chap Chye

Wagyu Beef Cheek Rendang

Seabass Assam Pedas

Nasi Lemak with Condiments

Sayur Lodeh

Butter Chicken

Lamb Masala

Tandoori Cauliflower

Dhall

Vegetable Biryani

## CHINESE

Pork Ribs with Coffee Sauce

Prawns with XO Sauce

Wok-Fried Beef with Sweet Peppers & Oyster Sauce

Poached Anxin Corn-Fed Chicken

Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip

## SOUP

Pork Rib Soup with Turnip

## NOODLE

Singapore Laksa

# SEAFOOD ON ICE

Tiger Prawns, New Zealand Blue Mussels, Venus Clams, Scallops on the Half Shell

Atlantic Snow Crab, Greenland Shrimps, Irish Sea Whelks

## DIPS

Homemade Thai Green Chilli, Cocktail

## SASHIMI & SUSHI

Norwegian Fresh Salmon\*, Octopus, Yellowfin Tuna

Aburi Salmon, Jellyfish Gunkan

California Rolls, Rainbow Maki, Unagi Tobiko

Shoyu, Wasabi, Pickled Ginger

Cold Soba Noodles with Condiments

\*Sustainable

Menu is on rotation basis and subject to change. Terms and Conditions apply.

# CHEF'S CORNER

## CARVINGS

Australian Stanbroke Beef Ribeye

Baked Herbed Seabass

Iberico Pork Rack

Salt Marsh Lamb Leg

## HOT

Mafaldine Pasta in Parmesan Wheel

Grilled Salmon Fillet with Pesto

Sautéed Broccolini with Almond Flakes & Echire Butter

Sautéed Potatoes, Gratin Cauliflower, Baked Eggplant

## SALADS

Caesar Salad with Fresh Parmigiana, Croutons, Bacon Bits

Potato Salad with Crispy Pancetta, Green Beans, Boiled Egg, Olives, Pesto, Olive Oil

Frisee, Carrots, Orange Segments, Honey Mustard Dressing

Asparagus, Cherry Tomatoes, Fresh Basil Leaves, Baby Rocket, Fresh Parmesan, Pine Nuts

Hummus, Baba Ghanouj, Tahini, Guacamole, Tzatziki, Pita

French, Thousand Island, Goma

## CHEESES & BREADS

Époisses, Pont-l'Évêque, Taleggio, Morbier, Brillat Savarin, Gubbeen, Münster, Banon, Langres, Scamorza, Stilton

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental, Multiseed, Mustard, Mediterranean Focaccia, Grissini, Lavosh, Sourdough Cereal, Rye Sourdough, Walnut, Cranberry & Red Wine Sourdough

## SMOKED FISH & CHARCUTERIE

Hot Smoked Salmon\* with Crème Fraîche, Dill, Horseradish Sauce

Truffle Salami, Beef Pastrami, Prosciutto, Mortadella

## SOUP

Cream of Tomato

\*Sustainable

Menu is on rotation basis and subject to change. Terms and Conditions apply.

# SWEET ENDINGS

## WHOLE CAKE

Ondeh Ondeh Cake  
Kaffa Chocolate Cake  
Strawberry Shortcake  
New York Cheesecake

## MINIATURE & SHOOTER GLASS

Chempedak Cheese Tart  
Salted Chocolate Macadamia Tart  
Coconut Mango Mousse  
Raspberry Panna Cotta  
Pulut Hitam Mousse Cake

## LOCAL DELIGHTS

Kueh Talam  
Sago Lapis

## WARM DESSERT

Peach Gum Longan Soup

## LIVE STATION

Peanut Mochi  
Ice Chendol

## ICE CREAM & SORBET

Rum & Raisin Ice Cream  
Chocolate Ice Cream  
Coconut Lime Sorbet  
Mango Passion Fruit Sorbet