

One dines
free with
every 3
paying guests

Weekend Buffet



Relish in our popular lunch and dinner buffet from the locally known international spread that spells sumptuous and satisfying signal to your tummy.

Lunch Buffet

12pm to 230pm

Saturday, Sunday

\$65⁺⁺

per adult

\$33⁺⁺

per child (6 to 12 years old)

Dinner Buffet

630pm to 9pm

Friday, Saturday

\$65⁺⁺

per adult

\$33⁺⁺

per child (6 to 12 years old)

Add on \$25⁺⁺ per person for free-flow of house sake and house wine.

For enquiries or reservations, please call 6521 6030 or email HA0D7-FB1@accor.com.



Mercure Singapore Bugis

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E-mail HA0D7-RE@accor.com | mercure.com | aLL.com

**Homemade Sugar Cane,
Arrow Root, Water Chestnut Drink**
\$8⁺⁺ 1 litre jug **\$3⁺⁺** Glass

Menu A

Friday Dinner, Saturday Lunch

COLD

- Seasonal Mixed Lettuce
- Potato & Egg Salad
- Thai-style Prawn Glass Noodle Salad
- Pasta, Cherry Tomato & Olive Salad

ASSORTED COLD CUT PLATTER

- Salami, Parma Ham, Beef Pastrami

SALAD TOPPING

- Condiments: Pumpkin Seed, Cherry Tomato, Japanese Cucumber, Corn Kernel
- Dressing: Thousand Island, Homemade Honey Lemon Dressing, Caesar Dressing

SEAFOOD ON ICE

- Half Shell Mussel, Cooked Prawn, Short Neck Clam with Red Wine Vinaigrette, Lemon Wedge, Hot Sauce & Tabasco

SEAFOOD PLATTER

- Smoked Salmon, Smoked Mackerel, Smoked Eel

ACTION STATION

- Roasted Crispy Pork & Roasted Duck

SOUP

- Cream of Mushroom
served with Bread Roll & Butter

HOT DISHES

- Claypot Chicken Rice
- Laksa Spaghetti with Seafood
- Steamed Pork Ribs with Black Bean Sauce and Chilli
- Fried Shrimp Paste Sugarcane Skewers
- Oven-baked Teriyaki Chicken with Sesame Seed and Cilantro
- Broccoli with Snow White Gravy & Shimeiji Mushroom
- Teochew Style Steamed Seabass Fillet

DESSERT

- Assorted Nonya Kueh
- Cream Caramel
- Strawberry Vanilla Mousse Cake
- Chocolate Pound Cake
- Freshly Sliced Seasonal Fruit

HOT DESSERT

- Bobo Cha Cha
- Potong Ice Cream (assorted favours)

Menu B

Saturday Dinner, Sunday Lunch

COLD

- Mesclun Salad
- Roasted Cherry Tomato & Mozzarella Salad
- Fusilli Pasta Salad
- Kidney Beans & Corn Salad

ASSORTED COLD CUT PLATTER

- Salami, Parma Ham, Beef Pastrami

SALAD TOPPING

- Condiments: Pumpkin Seed, Cherry Tomato, Japanese Cucumber, Corn Kernel
- Dressing: Thousand Island, Roasted Sesame Dressing, Caesar Dressing

SEAFOOD ON ICE

- Half Shell Mussel, Cooked Prawn, Short Neck Clam with Red Wine Vinaigrette, Lemon Wedge, Hot Sauce & Tabasco

SEAFOOD PLATTER

- Smoked Salmon, Smoked Mackerel, Smoked Eel

ACTION STATION

- Roasted Crispy Pork & Roasted Duck

SOUP

- Duck & Salted Vegetable

HOT DISHES

- Claypot Chicken Rice
- Braised Ee-fu Noodle with Mushroom & Chives
- Wok-fried Crispy Cereal Prawns
- Braised Soy Sauce Chicken Whole Leg
- Wok-fried Beef in Black Pepper Sauce and Bell Pepper
- Stir-fried Thai-style Baby Kai Lan with Mushroom
- Assam Curry Seabass Fillet

DESSERT

- Assorted Nonya Kueh
- Pandan Crème Brûlée
- Cheese Cake
- Lemon Meringue Tartlet
- Chocolate Éclair
- Freshly Sliced Seasonal Fruit

HOT DESSERT

- Pulut Hitam with Coconut Milk
- Potong Ice Cream (Assorted Flavours)