



## MONDAY Buffet Lunch and Dinner

Lunch: Adult: \$65<sup>++</sup> | Child: \$32.50<sup>++</sup>

Dinner: Adult: \$75<sup>++</sup> | Child: \$37.50<sup>++</sup>

### Starters and Salad

#### Assorted Salad Bar

*A vibrant selection of crisp garden greens, seasonal vegetables, pickled delights, and premium toppings – complemented by a variety of dressings. Freshly prepared daily, offering a light, wholesome, and refreshing start to your dining experience.*

Prawn and Pomelo Salad

Couscous Salad

Carrot & Apple Slaw *(Available for dinner only)*

### On Ice

Blue Swimmer Crab

Chilled Tiger Prawns

Cooked Mussels

Steamed Whole Squid

Cold Soba

*(Additional cold items for dinner)*

“Live Oysters”

Salmon Sashimi

Marinated Baby Octopus Salad

### Live Station

Korean Pancake

Hong Kong style Beef Brisket Noodles

Xiao Long Bao *(Available for dinner only)*



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WEEKDAY BUFFET LUNCH AND DINNER



### **Soup of the Day**

*(On Rotation)*

New England Clam Chowder  
Pig's Stomach with Peanut

### **Hot Chaffer**

Lemongrass-scented Rice  
Fisherman's Stew  
Hainanese Lamb Chop  
Crispy Chicken Drumettes marinated in Shrimp Paste  
Roast Duck Breast with Dashi Daikon  
Braised Beancurd with Seafood  
Baby Pok Choy with Crispy Sole  
Balinese Glazed Pork with Shallot  
Crispy-fried Tilapia with Soya Sauce  
Prawn Dish of the day *(Available for lunch only)*  
Stir-fried Slipper Lobster in Pepper Sauce *(Available for dinner only)*  
Mixed Vegetables Fritter  
Breaded Crab Claw

### **Desserts**

Tiramisu  
Black Forest Cake  
Mango and Passion Fruit Mousse  
Vanilla and Chocolate Swirl Cake  
Shooter glass dessert  
DIY Soft Muah Chee with Black Sesame or Peanuts  
Durian Pengat *(Available for dinner only)*  
Apple Crumble  
Pulut Hitam  
Whole Fruits  
Fresh Fruits Platter



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**WEEKDAY BUFFET LUNCH AND DINNER**



## TUESDAY Buffet Lunch and Dinner

Lunch: Adult: \$65<sup>++</sup> | Child: \$32.50<sup>++</sup>

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### Starters and Salad

#### Assorted Salad Bar

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Marinated Bamboo Shoot

Roasted Cauliflower and Eggs

Thai Beef Salad *(Available for dinner only)*

### On Ice

Blue Swimmer Crab

Chilled Tiger Prawns

Cooked Mussels

Steamed Whole Squid

Cold Soba

*(Additional cold items for dinner)*

“Live Oysters”

Salmon Sashimi

Marinated Chuka Hotate Salad

### Live Station

Grilled Lamb Cutlets with Mint Sauce

Wonton Noodles with Soup (Kolo Mee)

Dong Po Pork with Pau *(Available for dinner only)*



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WEEKDAY BUFFET LUNCH AND DINNER

### **Soup of the Day**

*(On Rotation)*

Hot and Sour Soup  
French Onion Soup with Parmesan Toast

### **Hot Chaffer**

Garlic Butter Rice  
NZ Green Lipped Mussels in Curry Cream  
Slow Roast Beef with Gravy  
Chinese Roast Chicken with Five Spice Salt  
Nanjing style Salted Duck  
Assorted Satay with Peanut Sauce  
Sio Pek Chye with Mushrooms  
Pork Knuckle Stew  
Steamed White Fish with Crispy Chye Poh  
Steamed "Live" Tiger Prawns in Chinese Wine and Wolfberries *(Available for lunch only)*  
Stir-fried Slipper Lobster in Chilli and Peanut Sauce *(Available for dinner only)*  
Crispy Prawn Net  
Corn Beef Fritter

### **Desserts**

Crème Brûlée  
Shooter glass dessert  
DIY Soft Muah Chee with Black Sesame or Peanuts  
Sticky Chewy Chocolate Brownies  
Green Velvet Cempedak Crumble  
Mango Pudding with Pomelo  
Durian Pengat *(Available for dinner only)*  
Bread and Butter Pudding  
Red Bean Soup with Dumplings  
Whole Fruits  
Fresh Fruits Platter



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**WEEKDAY BUFFET LUNCH AND DINNER**



## WEDNESDAY Buffet Lunch and Dinner

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### Starters and Salad

#### Assorted Salad Bar

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Prawn and Pomelo Salad

Lady's Finger and Sambal

Grilled Young Corn with Olive Oil *(Available for dinner only)*

### On Ice

Blue Swimmer Crab

Chilled Tiger Prawns

Cooked Mussels

Steamed Whole Squid

Cold Soba

*(Additional cold items for dinner)*

“Live Oysters”

Salmon Sashimi

Marinated Clam Salad

### Live Station

Jian Bing (Chinese Crepes)

Taiwan Oyster Mee sua

Drunken Prawns *(Available for dinner only)*



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WEEKDAY BUFFET LUNCH AND DINNER



### **Soup of the Day**

*(On Rotation)*

Mushroom Velouté  
Winter Melon with Pork Ribs

### **Hot Chaffer**

Lemongrass-scented Rice  
White Clams in XO Sauce  
Oxtail Stew  
Salt Baked Chicken  
Oriental Roast Duck with Angelica Herb Sauce  
Deep-fried Seafood Beancurd with Kumquat Dip  
Hong Kong Kai Lan with Oyster Sauce  
Crispy Pork Ribs with Sweet Chilli  
Steamed Seabass with Thai Style  
Oatmeal Prawns with Curry Leaves *(Available for lunch only)*  
Stir-fried Slipper Lobster in Salted Egg Sauce *(Available for dinner only)*  
Seafood Roll  
Mixed Vegetables Fritter

### **Desserts**

Caramel Custard  
Shooter glass dessert  
DIY Soft Muah Chee with Black Sesame or Peanuts  
Peppermint and Chocolate Mousse Cake  
Banana and Pecan Nut Cake  
Almond Jelly with Longan  
Durian Pengat *(Available for dinner only)*  
Apple Crumble  
Cheng Tng  
Fresh Fruits Platter  
Whole Fruits



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**WEEKDAY BUFFET LUNCH AND DINNER**



## THURSDAY

# Buffet Lunch and Dinner

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Dinner: Adult: \$75<sup>++</sup> | Child: \$37.50<sup>++</sup>

### Starters and Salad

#### Assorted Salad Bar

*A vibrant selection of crisp garden greens, seasonal vegetables, pickled delights, and premium toppings – complemented by a variety of dressings. Freshly prepared daily, offering a light, wholesome, and refreshing start to your dining experience.*

Thai Larb Minced Chicken Salad  
Sweet Potato and Japanese Pickles  
Carrot & Apple Slaw *(Available for dinner only)*



### On Ice

Blue Swimmer Crab  
Chilled Tiger Prawns  
Cooked Mussels  
Steamed Whole Squid  
Cold Soba

*(Additional cold items for dinner)*

“Live Oysters”  
Salmon Sashimi  
Marinated Baby Octopus Salad

### Live Station

Grilled Wagyu steak with Pepper Sauce  
Nyonya Laksa  
La La with XO Sauce *(Available for dinner only)*



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WEEKDAY BUFFET LUNCH AND DINNER

### **Soup of the Day**

*(On Rotation)*

Itek Tim (Nyonya Duck)  
Russian Borscht with Sour Cream

### **Hot Chaffer**

Garlic Butter Rice  
Braised Sea Cucumber with Black Mushroom  
Roasted Leg of Lamb with Pommery Mustard Gravy  
Crispy Chicken Drumlets marinated in Shrimp Paste  
Assorted Satay with Peanut Sauce  
Fried String Beans Sze Chuan Style with Shrimps  
Wawa Cabbage in Superior Stock with Ham  
Dong Po Pork  
Steamed Seabass Broad Bean Sauce  
Wasabi Prawn *(Available for lunch only)*  
Stir-fried Slipper Lobster in Chilli and Peanut Sauce *(Available for dinner only)*  
Beef and Onion Fritter  
Spring Rolls

### **Desserts**

Tiramisu  
Shooter glass dessert  
DIY Soft Muah Chee with Black Sesame or Peanuts  
Vanilla and Chocolate Swirl Cake  
Enzo's Carrot Cake  
Black Forest Cake  
Golden Apple Gelée with Baby Apples  
Durian Pengat *(Available for dinner only)*  
Fruit Clafoutis  
Ah Balling with Ginger Soup  
Fresh Fruits Platter  
Whole Fruits



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**WEEKDAY BUFFET LUNCH AND DINNER**



## FRIDAY

# Buffet Lunch and Dinner

Lunch: Adult: \$65<sup>++</sup> | Child: \$32.50<sup>++</sup>

Dinner: Adult: \$100<sup>++</sup> | Child: \$50<sup>++</sup>

### Starters and Salad

#### Assorted Salad Bar

*A vibrant selection of crisp garden greens, seasonal vegetables, pickled delights, and premium toppings – complemented by a variety of dressings. Freshly prepared daily, offering a light, wholesome, and refreshing start to your dining experience.*

Smoked Salmon, Dill & Cucumber with Lemon Oil

Couscous Salad

Lady's Finger and Sambal *(Available for dinner only)*

### On Ice

Blue Swimmer Crab

Chilled Tiger Prawns

Cooked Mussels

Steamed Whole Squid

Cold Soba



*(Additional cold items for dinner)*

Baby Lobster

“Live Oysters”

Marinated Jellyfish Salad

*Sashimi Platter:*

Salmon

Tuna

Swordfish

### Live Station

Fried Carrot Cake with Prawns

Ipoh Hor Fun

Steamed Mussels with Shaoxing Wine *(Available for dinner only)*



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WEEKEND BUFFET LUNCH AND DINNER

### **Soup of the Day**

*(On Rotation)*

Roasted Roma Tomato with Herb Croutons  
Chicken and White Fungus Soup

### **Hot Chaffer**

Lemongrass-scented Rice  
Fisherman's Stew  
Slow Roast Beef with Gravy  
Szechuan Chicken with Dried Chilli and Cashew Nuts  
Nanjing style Salted Duck  
Braised Beancurd with Seafood  
Oyster Sauce Braised Mushrooms on Broccoli  
Deep fried Pork Ribs with Sweet Chilli  
Steamed Whole Barramundi Hong Kong Style  
Oatmeal Prawns with Curry Leaves *(Available for lunch only)*  
Stir-fried Slipper Lobster in Black Pepper Sauce *(Available for dinner only)*  
Mixed Vegetables Fritter  
Prawn Tempura

### **Desserts**

Crème Brûlée  
Shooter glass dessert  
DIY Soft Muah Chee with Black Sesame or Peanuts  
Peppermint and Chocolate Mousse Cake  
Banana and Pecan Nut Cake  
Blueberry Cheesecake *(Available for dinner only)*  
Durian Pengat *(Available for dinner only)*  
Coconut and Pineapple Tart *(Available for dinner only)*  
Almond Jelly with Longan  
Pear Crumble  
Pulut Hitam  
Fresh Fruits Platter  
Whole Fruits



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**WEEKEND BUFFET LUNCH AND DINNER**



## SATURDAY Buffet Lunch and Dinner

Lunch: Adult: \$70<sup>++</sup> | Child: \$35<sup>++</sup>

Dinner: Adult: \$100<sup>++</sup> | Child: \$50<sup>++</sup>

### Starters and Salad

#### Assorted Salad Bar

*A vibrant selection of crisp garden greens, seasonal vegetables, pickled delights, and premium toppings – complemented by a variety of dressings. Freshly prepared daily, offering a light, wholesome, and refreshing start to your dining experience.*

Green Papaya Salad with Dried Shrimps  
Sweet Potato & Japanese Pickles  
Topshell Salad *(Available for dinner only)*

#### On Ice

Blue Swimmer Crab  
Chilled Tiger Prawns  
Cooked Mussels  
Steamed Whole Squid  
Cold Soba with condiments

*(Additional Seafood on Ice for Dinner)*

Baby Lobster  
Freshly Shucked Oysters  
Marinated Jellyfish Salad

*Sashimi Platter:*

Salmon  
Tuna  
Swordfish

#### Live Station

Oyster Omelette  
Fish Bee Hoon with XO  
Xiao Long Bao *(Available for dinner only)*



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WEEKEND BUFFET LUNCH AND DINNER



### **Soup of the Day**

*(On Rotation)*

Corn and Crabmeat Chowder  
Arrow Root with Blackeye Pea and Pork Ribs

### **Hot Chaffer**

Garlic Butter Rice  
NZ Green Lipped Mussels in Curry Cream  
Irish Lamb Stew  
Chinese Roast Chicken with Five Spice Salt  
Roast Duck Breast with Dashi Daikon  
Deep-fried Seafood Beancurd with Kumquat Dip  
Hong Kong Kai Lan with Oyster Sauce  
Balinese Glazed Pork with Shallot  
Steamed Seabass with Broad Bean Sauce  
Steamed “Live” Tiger Prawns in Chinese Wine and Wolfberries *(Available for lunch only)*  
Stir-fried Slipper Lobster in Chilli and Peanut Sauce *(Available for dinner only)*  
Sugarcane Prawns  
Mixed Vegetables Fritter

### **Desserts**

Tiramisu  
Shooter Glass Dessert  
Hazelnut Chocolate Cake  
Vanilla and Chocolate Swirl Cake  
DIY Soft Muah Chee with Black Sesame or Peanuts  
Enzo’s Carrot Cake *(Available for dinner only)*  
Fruit Tart *(Available for dinner only)*  
Durian Pengat *(Available for dinner only)*  
Mango Pudding with Pomelo and Mango  
Bread and Butter Pudding  
Cheng Tng  
Whole Fruits  
Fresh Fruits Platter



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**WEEKEND BUFFET LUNCH AND DINNER**



# SUNDAY Buffet Lunch and Dinner

Lunch: Adult: \$70<sup>++</sup> | Child: \$35<sup>++</sup>  
Dinner: Adult: \$75<sup>++</sup> | Child: \$37.50<sup>++</sup>

## Starters and Salad

### Assorted Salad Bar

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Smoked Salmon, Dill & Cucumber with Lemon Oil  
Cauliflower, Ham & Quail Eggs

Thai Larb Minced Chicken Salad *(Available for dinner only)*

## On Ice

Blue Swimmer Crab  
Chilled Tiger Prawns  
Cooked Mussels  
Steamed Whole Squid  
Cold Soba

*(Additional cold items for dinner)*

“Live Oysters”  
Salmon Sashimi  
Marinated Chuka Hotate Salad

## Live Station

Okonomiyaki  
Prawn Noodles  
Steamed Soy Milk with Seafood  
*(Available for dinner only)*



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WEEKDAY BUFFET LUNCH AND DINNER



### **Soup of the Day**

*(On Rotation)*

Cream of Pumpkin with Kaffir Lime  
Sup Kambing

### **Hot Chaffer**

Lemongrass-scented Rice  
Braised Sea Cucumber with Black Mushroom  
Oxtail Stew  
Szechuan Chicken with Dried Chilli and Cashew Nuts  
Oriental Roast Duck with Angelica Herb Sauce  
Lo Han Vegetables  
Oyster Sauce Braised Mushrooms on Broccoli  
Sweet and Sour Pork with Lychee  
Steamed Barramundi with Crispy Chye Poh  
Prawn Dish of the day *(Available for lunch only)*  
Stir-fried Slipper Lobster in Salted Egg *(Available for dinner only)*  
Sugarcane Prawns  
Spring Rolls

### **Desserts**

Tiramisu  
Shooter glass dessert  
Sticky Chewy Chocolate Brownies  
Lemon Yoghurt Cake  
Blueberry Cheesecake *(Available for dinner only)*  
DIY Soft Muah Chee with Black Sesame or Peanuts  
Durian Pengat *(Available for dinner only)*  
Cheng Tng Gelée  
Fruit Clafoutis  
Bubur Cha Cha  
Whole Fruits  
Fresh Fruits Platter



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