



MONDAY Buffet Lunch and Dinner

Lunch: Adult: \$65⁺⁺ | Child: \$32.50⁺⁺

Dinner: Adult: \$75⁺⁺ | Child: \$37.50⁺⁺

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 *(Steamed Soup Dumplings)*

(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 (*Chinese Cabbage*) 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 (*Glutinous Rice Snack*) with Black Sesame or Peanuts
Durian Pengat (*Creamy Durian Dessert*) (*Available for dinner only*)
Apple Crumble
Pulut Hitam (*Black Glutinous Rice with Coconut Milk*)
Whole Fruits
Fresh Fruits Platter



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WEEKDAY BUFFET LUNCH AND DINNER



TUESDAY

Buffet Lunch and Dinner

Lunch: Adult: \$65⁺⁺ | Child: \$32.50⁺⁺

Dinner: Adult: \$75⁺⁺ | Child: \$37.50⁺⁺

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.

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 *(Marinated Scallop Seaweed Salad)*

Live Station

Grilled Lamb Cutlets with Mint Sauce

Wonton *(Dumplings)* Noodles with Soup (Kolo Mee)

Dong Po Pork *(Braised Pork Belly)* 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 (*Chinese Baby Cabbage*) with Mushrooms
Pork Knuckle Stew
Steamed White Fish with Crispy Chye Poh (*Crispy Preserved Radish*)
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 (*Glutinous Rice Snack*) with Black Sesame or Peanuts
Sticky Chewy Chocolate Brownies
Green Velvet Cempedak Crumble
Mango Pudding with Pomelo
Durian Pengat (*Creamy Durian Dessert*) (*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

Lunch: Adult: \$65⁺⁺ | Child: \$32.50⁺⁺

Dinner: Adult: \$75⁺⁺ | Child: \$37.50⁺⁺

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

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 *(Thin Wheat Noodles)*

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 (*Small Citrus Fruit*) Dip
Hong Kong Kai Lan (*Leafy Green Vegetables*) 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 (*Glutinous Rice Snack*) with Black Sesame or Peanuts
Peppermint and Chocolate Mousse Cake
Banana and Pecan Nut Cake
Almond Jelly with Longan
Durian Pengat (*Creamy Durian Dessert*) (*Available for dinner only*)
Apple Crumble
Cheng Tng (*Clear Sweet Dessert Soup*)
Fresh Fruits Platter
Whole Fruits



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WEEKDAY BUFFET LUNCH AND DINNER



THURSDAY

Buffet Lunch and Dinner

Lunch: Adult: \$65⁺⁺ | Child: \$32.50⁺⁺

Dinner: Adult: \$75⁺⁺ | Child: \$37.50⁺⁺

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 *(Signature Peranakan Noodle)*
La La *(Small Clams)* with XO Sauce *(Available for dinner only)*



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WEEKDAY BUFFET LUNCH AND DINNER

Soup of the Day

(On Rotation)

Itek Tim (*Peranakan Salted Vegetables Duck Soup*)
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 (*Braised Pork Belly*)

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 (*Glutinous Rice Snack*) 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 (*Creamy Durian Dessert*) (*Available for dinner only*)

Fruit Clafoutis

Ah Balling (*Glutinous Rice Dumplings*) 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⁺⁺ | Child: \$32.50⁺⁺

Dinner: Adult: \$100⁺⁺ | Child: \$50⁺⁺

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 *(Flat Rice Noodles)*

Steamed Mussels with Shaoxing Wine *(Chinese Rice 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 *(Glutinous Rice Snack)* with Black Sesame or Peanuts
Peppermint and Chocolate Mousse Cake
Banana and Pecan Nut Cake
Blueberry Cheesecake *(Available for dinner only)*
Durian Pengat *(Creamy Durian Dessert)* *(Available for dinner only)*
Coconut and Pineapple Tart *(Available for dinner only)*
Almond Jelly with Longan
Pear Crumble
Pulut Hitam *(Black Glutinous Rice Pudding with Coconut Milk)*
Fresh Fruits Platter
Whole Fruits



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WEEKEND BUFFET LUNCH AND DINNER



SATURDAY

Buffet Lunch and Dinner

Lunch: Adult: \$70⁺⁺ | Child: \$35⁺⁺

Dinner: Adult: \$100⁺⁺ | Child: \$50⁺⁺

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 *(Steamed Soup Dumplings)*
(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 (*Leafy green vegetables*) 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 (*Glutinous Rice Snack*) with Black Sesame or Peanuts
Enzo’s Carrot Cake (*Available for dinner only*)
Fruit Tart (*Available for dinner only*)
Durian Pengat (*Creamy Durian Dessert*) (*Available for dinner only*)
Mango Pudding with Pomelo and Mango
Bread and Butter Pudding
Cheng Tng (*Clear Sweet Dessert Soup*)
Whole Fruits
Fresh Fruits Platter



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WEEKEND BUFFET LUNCH AND DINNER



SUNDAY Buffet Lunch and Dinner

Lunch: Adult: \$70⁺⁺ | Child: \$35⁺⁺
Dinner: Adult: \$75⁺⁺ | Child: \$37.50⁺⁺

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
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
(Japanese savoury pancake)
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 (*Mutton Soup*)



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 (*Buddha's Delight - Mixed Vegetables*)
Oyster Sauce Braised Mushrooms on Broccoli
Sweet and Sour Pork with Lychee
Steamed Barramundi with Crispy Chye Poh (*Crispy Preserved Radish*)
Prawn Dish of the day (*Available for lunch only*)
Stir-fried Slipper Lobster in Salted Egg (*Available for dinner only*)
Sugarcane Prawns
Sausage Fritter

Desserts

Tiramisu
Shooter glass dessert
Sticky Chewy Chocolate Brownies
Lemon Yoghurt Cake
Blueberry Cheesecake (*Available for dinner only*)
DIY Soft Muah Chee (*Glutinous Rice Snack*) with Black Sesame or Peanuts
Durian Pengat (*Creamy Durian Dessert*) (*Available for dinner only*)
Cheng Tng Gelée (*Jelly-like sweet dessert*)
Fruit Clafoutis
Bubur Cha Cha (*Peranakan Coconut Milk Dessert*)
Whole Fruit
Fresh Fruit Platter



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