

lenu

BUFFET DINNER

Sunday - Thursday 6.30 pm - 9.30 pm

WEEKEND BUFFET LUNCH

Saturday - Sunday 12.30 pm - 3.00 pm

\$58++ PER ADULT \$29++ PER CHILD Aged 6 - 11 years old Seafood on Ice

Prawn | Conch | Black Mussel | Baby Crayfish | Snow Crab

Cocktail Sauce | Thai Green Chilli Sauce | Cincalok | Lemon Wedges

Cold Appetisers

3 TYPES DAILY Thai Spicy Beef Salad | Green Mango Salad | Cucumber Salad Spicy Petai with Shrimps | Nonya Achar | Sambal Bendi (Lady Finger)

Garden Greens

4 TYPES DAILY

Mesclun Greens | Baby Spinach | Baby Romaine | Iceberg Butter Head Green Coral | Chicory | Shredded Carrot

Dressings

Balsamic Vinaigrette | Extra Virgin Olive Oil | Thousand Island | Citrus | Goma | Honey Mustard

Condiments

Sunflower Seed | Pumpkin Seed | Chickpea | Edamame | Sweet Corn Kernel | Black Olive | Cherry Tomato | Cornichon | Pickled Beet Root

Bread & Loaf

2 TYPES DAILY Stone Oven Olive Bread | French Baguette | Oatmeal Loaf Multi Grain Loaf | Hard Rolls

Soup of the Day

1 TYPE DAILY Seafood Tom Yam Goong | Chicken Herbal Soup | Chicken Bak Kut Teh | Seafood Fish Maw Soup

BBQ Station

Salt Rubbed River Prawn | Half Shell Scallop with Cheese | Garlic Marinated Squid | Chicken Satay | Pork Satay

> **Condiments** Thai Chilli Sauce | Spicy Peanut Sauce

Sashimi & Sushi

Fresh Norwegian Salmon | Tuna | Cuttlefish Assorted Sushi & Maki Roll

served with Shoyu Sauce, Japanese Pickled Ginger, Wasabi



Menu is subjected to change without prior notification. All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes.

Snacks

4 TYPES DAILY Vegetable Spring Roll 🌮 Samosa 🌮 I Chicken Ngoh Hiang | Chicken Wing | Sugar Cane Prawn | Prawn Roll | Thai Fish Cake | Pandan Chicken | Fish Otah served with Thai Chilli Sauce, Ketchup, Chilli

DIY Station

1 TYPE DAILY Kueh Pie Tee

Braised Sweet Turnip | Shrimps | Crispy Golden Cup

Rojak

Sweet Turnip | Pineapple | Cucumber | Green Mango | Tau Pok | You Tiao Crushed Peanut | Rojak Sauce

JEN Highlights

Whole Roast Angus Rump with X.O Conpoy Crumbs

Condiments Spicy Dried Chilli Sauce (老干妈辣酱)

Baked Whole Seabass with Tumeric, Lemongrass, Coriander

Condiments Calamansi | Archa | Sambal Ole

Live Station

1 TYPE DAILY

Nonya Laksa with Rich Coconut Broth Prawn | Fish Cake | Puff Bean Curd | Bean Sprout | Hard Boiled Egg

Seafood "Pao Fan" Shrimps | Mussels | Squid | Fish Cake | Bean Sprout | Bouillabaisse

> Vietnamese Beef Pho Sliced Angus Beef | Bean Sprout | Fresh Mint | Lime

Classic Favourite

Hainanese Chicken Rice

Condiments Fragrant Chicken Fats Rice | Burned Chicken Fats Soya Sauce

Braised Pork Knuckle

Condiments Pickled Mustard Vegetables

Ayam Buah Keluak

Condiments Steam Jasmine Rice



Sweets & Desserts

Hot Local Dessert of The Day Assorted Nonya Kueh Durian Cream Puff Sago Gula Melaka Dark Chocolate Fudge Cake Thai Milk Tea Cake Pandan Kaya Cake Young Coconut Agar Agar Coffee Éclair Assorted Cut Fruit (4 Types)

Ice Cream

4 TYPES DAILY Thai Milk Tea | Tutti Fruity | Coconut | Double Chocolate | Strawberry | Vanilla

Beverages

Juice of the Day

2 TYPES DAILY Apple Juice | Fruit Punch | Orange Juice

Hot Beverages Coffee | Tea | Milo | Soy Milk | Teh Tarik | White Coffee



Hot Dishes

Cycle 1

Thai Style Preserved Olive Fried Rice Malay Seafood Mee Goreng Crab Porridge with Scallion and Seafood You Tiao Stir Fried Local Green with X.O Sauce Nonya Curry Assorted Vegetables Thai Roast Duck Curry with Eggplant Cereal Butter Prawn Ayam Penyet (Javanese Fried Chicken)

Cycle 2

Nonya Laksa Fried Rice with Baby Seafood & Tobiko Fried Bee Hoon with Stew Pork and Cabbage Vegetables Briyani Rice Stir Fried Assorted Vegetables (Luo Hai Zhai) Braised Egg Tofu with Crab Meat Sauce Assam Pork Curry with Pineapple Steam Prawn with Spicy Lemongrass Coriander Broth Minced Chicken with Thai Sweet Basil & Long Bean

Cycle 3

Thai Style Pineapple Fried Rice with Chicken Floss Wok Fried Laska Mee Siam Wax Meat Glutinous Rice Steam Broccoli with Poku Mushroom Sauce Stir Fried Baby Kailan with Salted Fish and Lime Spicy Mala Baby Lobster with Black Fungus and Coriander Salted Egg Yolk Prawn Nonya Chicken Curry

Cycle 4

Mala Nasi Goreng with Baby Lobster Braised White Bee Hoon with Flower Clam & Hua Tiao Wine Ee Fu Noodles with Chive and Mushroom Wok Fried Water Spinach Garlic & Chilli Sayour Lodeh Wok Fried Crayfish in Rendang Spice Thai Crab Meat Omelette Salted Egg Yolk Chicken & Curry Leaf

Vegetarian

Contains Pork