

MĀKĀN
@JEN

INTERNATIONAL BUFFET



WEEKDAY LUNCH

Monday - Friday Lunch (excluding Public Holidays)

12PM - 2.30PM

\$38++ PER ADULT

\$28++ for Pioneer & Merdeka Generation

\$19++ PER CHILD

Aged 6 - 11 years old



BOOK NOW

*T&C applies



SEAFOOD ON ICE

Tiger Prawn | Black Mussel | Flower Clam

Condiments: Cocktail Sauce, Lemon Juice Dip, Sweet Mango Mayo, Cilantro Thai Chili Sauce



SALAD BAR

Mesclun Greens | Baby Romaine | Iceberg Butter Head | Green Coral

Condiments: Artichoke, Cherry Tomato, Pickled Beet Root, Sunflower Seed, Pumpkin Seed, Chickpea, Edamame, Sweet Corn Kernel, Kalamanta Olive

Dressings: Balsamic Vinaigrette, Extra Virgin Olive Oil, Red Wine Vinegar, Thousand Island, Creamy Goma, Honey Mustard



CONGEE OF THE DAY

1 TYPE DAILY

Minced Pork & Century Egg | Crab | Chicken

Condiments: Fried Shallot, Scallion, Braised Peanut, Salted Egg | You Tiao



BREAD & LOAF

2 TYPES DAILY

Stone Oven Olive Bread | French Baguette | Hard Rolls



Vegetarian



Contains Pork

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SASHIMI & SUSHI

Fresh Norwegian Salmon | Cuttlefish
Chilled Soba with Condiments
Assorted Sushi Roll and Maki

Condiments: Shoyu Sauce, Japanese Pickled Ginger, Wasabi



HEARTWARMING SOUP

1 TYPE DAILY

Smoked Tomato Soup | Crème of Mushroom |
Crème of Potato & Leek | Minestrone

CRISPY SNACKS

3 TYPES DAILY

Samosa  | Spring Roll  | Prawn Twister | Chicken Ngoh Hiang |
Thai Fish Cake | Fish Otah | Prawn Crackers | Papadum

Sauce: Thai Chili Sauce, Ketchup, Chili

DIY STATION

Kueh Pie Tee

Condiments: Braised Sweet Turnip, Shrimps, Chili, Sweet Sauce, Crispy Golden Cup

Numbing Chicken Shawarma

Condiments: Japanese Cucumber, Coriander, Lao Gan Ma Chili Sauce



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STEAMED DIM SUM

2 TYPES DAILY

Prawn Siew Mai | Har Gao | Char Siew Pao | Glutinous Rice | Soon Kueh |
Vegetable Bun

Sauce: Dim Sum Chili

DEEP FRIED DIM SUM

1 TYPE DAILY

Yam Fitter with Char Siew Filling | Deep Fried Wanton
Red Bean Sesame Ball | Peanut Sesame Ball | Yam Cake | Carrot Cake


LIVE STATION

Singapore Laksa (Mon, Wed & Fri)

Prawn | Fish Cake | Beancurd Puff | Bean Sprout | Hard Boiled Egg |
Rich Coconut Broth

Condiments: Laksa Leaf, Sambal

Chicken Curry Mee (Tues & Thurs)

Nyonya Chicken Curry | Shredded Chicken | Pork Skin 

Condiments: Fried Shallot, Sambal

ALL TIME FAVOURITE

Chinese Roast (1 TYPE DAILY)

Roasted Chicken | Roasted Duck

Condiments: Chicken Rice Chili, Minced Ginger, Dark Soya Sauce, Shallot Fragrant Rice



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HOT DISHES

MAIN HOT DISHES (CYCLE 1) – MONDAY & THURSDAY

- Vegetarian Yang Zhou Fried Rice 
- Malay Seafood Mee Goreng with Beancurd & Tomato
- Sauteed Penne Pasta with Pomodoro Sauce 
- Baked Seasonal Vegetables & Mushrooms, Drizzle with Balsamic Reduction 
- Grilled Thai Asparagus & Onion with Garlic Chili Oil 
- Baked Seabass Fillet with Sambal Ole & Archar
- Sauteed Garlic Spinach with Shrimp
- Country Style Brown Chicken Stew with Carrot & Potato

MAIN HOT DISHES (CYCLE 2) – TUESDAY & FRIDAY

- Steamed Jasmine Rice with Seaweed, Hon Shimeji & Edamame 
- Braised Ee Fu Noodle with Oyster & Chives
- Gratin Potato with Mozzarella Cheese 
- Grilled Turmeric Marinated Cauliflower Steak with Parsley Garlic Butter 
- Stir Fried Baby Kailan with Chilli & Lime 
- Mediterranean Seabass with Tomato & Pesto Sauce
- Roasted Cajun Chicken Thigh with Rosemary Brown Sauce
- Stir Fried Sambal Shrimp with Long Bean & Beancurd

MAIN HOT DISHES (CYCLE 3) – WEDNESDAY

- Malay Style Kampung Nasi Goreng with Ikan Bilis
- Creamy Spaghetti with Sauteed Mushroom & Grated Parmesan Cheese 
- Mashed Potato with Minced Beef Bolognese
- Roasted Honey Caramelised Zucchini with Sea Salt, Lemon & Thyme 
- Stir Fried Cabbage and Carrot with Garlic & Dried Shrimp
- Baked Fish Fillet with Onion & Chili & Indonesian Sweet Soy Sauce
- Nonya Chicken Curry with Potato and Crispy Prata
- Steamed Minced Pork with Fried Shallot and Spring Onion 



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HOT DESSERT

1 TYPE DAILY

Glutinous Rice Ball Filled with Gula Melaka in Coconut Milk
Sweet Potato & Taro Tang Yuan in Sweet Ginger Soup
Red Bean Soup with Dried Orange Peel
Green Bean Soup with Sago and Sweet Potato
Hot Cheng Teng with Sea Coconut
Custard Larva Glutinous Rice Ball with Hot Soy Milk
Barley with Beancurd Skin



CAKES & PUDDING

Blueberry Cheesecake
Dark Chocolate Brownie with Peanut Butter
Ondeh Ondeh Cake
Dessert of The Day



TART OF THE DAY

1 TYPE DAILY

Lemon Meringue | Apple Crumble | Lychee



FRUIT MOUSSE

1 TYPE DAILY

Red Dragon Fruit | Pineapple | Passion Fruit



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FRUITS

4 TYPES DAILY

Dragon Fruit | Pineapple | Rock Melon | Papaya | Watermelon | Passion Fruit



ICE CREAM

4 TYPES DAILY

Thai Milk Tea | Tutti Fruity | Coconut | Double Chocolate | Strawberry |
Vanilla | Lime Sorbet | Lychee Sorbet



HOT BEVERAGES

Coffee | Tea



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