

SEAFOOD & FRIENDS

DINNER BUFFET

MENU

FRIDAY - SUNDAY & EVE OF PUBLIC HOLIDAYS 6:30PM - 9:30PM

SGD 98++ PER ADULT SGD 49++ PER CHILD (AGED 7-11)



JEN's Seafood Highlights

Flaming Torched Half Shell Scallops with

Mozzarella Cheese Sauce

Teriyaki Whole Seabass with Toasted Sesame Seed & Seaweed

Lao Gan Ma Fried Rice with Crawfish

Singapore Chili Crab with Fried Mantou

Grilled Whole River Prawns

Hawaiian Cheese Baked Rice with

Prawns & Pineapple

Crabmeat Congee with You Tiao

Salted Egg Yolk Prawns with Bird's Eye Chili







--- Outdoor Charcoal Grill ---



Assorted Satay with Condiments

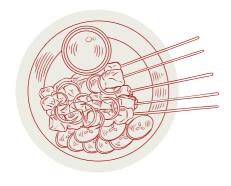
Otah-Otah



Garlic Ginger Lala

Sambal Black Mussel

Black Pepper Prawn





D.J. Y. Stall

Nyonya Kueh Pie Tee with Condiments

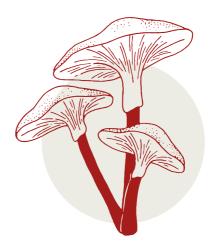
Grilled Market Vegetables V

Butter Corn in Husk

Zucchini

Variety of Mushrooms

Whole Asparagus







Beer's Best Match

Salted Egg Yolk Fish Skin

Fried Prawn Wontons with Wasabi Mayo

Prawn Twisters with Thai Sweet Chili Sauce Nacho Chips with Spicy Salsa

Potato Chips

Roasted Assorted Nuts

Prawn Rolls

Chilled Seafood on Ice

Oysters

Boston Lobsters

Snow Crab Legs

Prawns

Flower Clams

Black Mussels

Green Lip Mussels

Baby Crawfish

Conch

served with

Cocktail Sauce, Wasabi Mayo, Tartar Sauce, Thai Sweet Chili Sauce, Green Chili Sauce, Tabasco & Fresh Lemon Wedge

Fapanese Sashimi & Sushi

Fresh Norwegian Salmon Sashimi, Marinated Sliced Cuttlefish, Soft Shell Crab Maki, Unagi Sushi & Tamago Sushi

served with

Soya Sauce, Japanese Pickled Ginger, Wasabi







Salad Corner P

IMPORTED GREEN LEAF LETTUCE / YOUNG ROMAINE LETTUCE / LOLLO ROSSO LETTUCE

CONDIMENTS

Cherry Tomato / Olives / Parmesan Cheese Sweet Corn Kernel / Kidney Bean / Dried Fruits / Sunflower Seed / Pumpkin Seed

DRESSINGS

Extra Virgin Olive Oil / Balsamic Vinaigrette Thousand Island / Goma Dressing



----- Cold Appetiser ----

Thai Style Marinated Squid with Tomato Salad

Japanese Style Marinated Baby Octopus

Fresh Dill Prawn & Pineapple Salad

Seasoned Blanched Edamame

Cheese Corner @

PARMEGIANO REGGIANO, CHEDDAR CHEESE & BRIE CHEESE

Heart-Warning Soup

CRACKERS

CONDIMENTS

Table Cracker / Ritz Cracker / Sesame Bread Stick

Raisin / Cranberry / Sultana / Apricot / Prune Sunflower Seed / Pumpkin Seed / Walnut / Almond

Black Mussel Tomato Soup

served with Daily Baked Rolls Butter







Selections of Western Hot Dishes

Creamy Tomato Pasta with Smoked Salmon & Onion

Potato Wedges with Sea Salt & Paprika



Creamy Mashed Potato



Selections of Tapanese Hot Dishes

Chicken Karaage

Shishamo/Prawn Fritter (Choice of O1)

Selections of Local Delight

Braised Ee Fu Noodles with Oysters, Mushroom & Chives

Stir Fried French Beans with Dried Shrimp & Garlic

Chinese Roasted

Pork Belly

Duck

Chicken

Singapore Laksa

Prawn / Fish Cake / Puff Bean Curd / Bean Sprout / Egg





Beverages

Selection of Sweet & Desserts



Ondeh-Ondeh Cake	Thai Milk Tea
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American Cheesecake Tutti Fruity

Frosty Red Velvet Cake Mango

Mini Lychee Swiss Roll Coconut

Chilled Aloe Vera with Lime Juice Durian

Nyonya Kueh of the Day Chocolate

Chocolate Cream Puff Strawberry

Fresh Fruits of The Day Vanilla

Lime Sherbet

Tiger Beer Bucket (5 bottles) — S\$ 50++

Free-Flow Tiger Crystal Draught Beer (2 hours) — \$38++ per person

