

SEMI-BUFFET LUNCH MENU

MONDAY - FRIDAY [EXCEPT PUBLIC HOLIDAYS] 12:00 PM - 2:30 PM

SGD 28++ PER PERSON SGD 15++ PER PERSON FOR APPETISER AND DESSERT ONLY



Chef:s Green Healthy
Salad Bowl &
4 TYPES DAILY

Imported Mesclun Greens / Wild Rocket / Young Spinach Baby Romaine / Lollo Rosso / Iceberg Lettuce Butter Head / Green Coral / Endive / Frisee / Chicory

served with

CONDIMENTS

Sunflower Seed / Pumpkin Seed / Raisin / Sultana Chickpea / Kidney Bean / Edamame / Sweet Corn Kernel Parmesan Cheese / Black Olive / Cherry Tomato / Cornichon

DRESSINGS

Balsamic Vinaigrette / Red Wine Vinegar / White Wine Vinegar Extra Virgin Olive Oil / Thousand Island / Citrus Dressing





Italian Caprese Salad



Greek Salad



Waldorf Salad



German Potato Salad



French Tuna Nicoise Salad

Chef's Creative Homemade Healthy Salad

2 TYPES DAILY

Chilled Aloe Vera & Orange with Dried Cranberry



Pineapple & Cucumber Salad with Yoghurt Dressing



Spicy Marinated Black Fungus with Chili & Garlic



Chilled Tofu Salad with Goma Dressing & Seaweed



Pink Cous Cous with Beetroot & Smoked Salmon

Selection of Cheese \$\psi\$ 3TYPESDAILY

Port Salut / Brie / Camembert / Feta Cheddar / Gruyere / Roquefort / Edam Boursin / Parmesan / Emmental / Reblochon

served with Table Cracker / Ritz Biscuit / Whole Grain Cracker

Strawberry Jam / Orange Marmalade / Apricot Jam

Almond / Walnut / Apricot / Prune

Assorted of Artisan Bread & Loaves

Stone Oven Olive Bread / Walnut Whole Meal French Baguette / Oatmeal Loaf Multi Grain Loaf / Rye Bread / Brioche

with Butter





Soup of the Day &

1TYPE DAILY

Basil Tomato Soup

Potato Soup

Pumpkin Soup

Sweet Corn Soup

Mushroom Soup



Fun Dry Station

Monday: Caesar Salad Bar with Sous Vide Egg, Seaweed & Condiments

Tuesday: Kueh Pie Tee with Mala Chicken Floss

Wednesday: Caesar Salad Bar with Chicken Ham & Condiments

Thursday: Kueh Pie Tee with Chicken Satay Filling & Peanut Sauce

Friday: Caesar Salad Bar with Smoked Duck & Condiments

Sweet Treats

Special Flavour Cake - 1 Type Daily

Ondeh-Ondeh Cake / Matcha Tea Cake / Earl Grey Tea Cake Yuzu Mousse Cake / Lychee Rose Cake

Tart / Flan - 1 Type Daily

Pineapple Flan / Red Cherry Tart / Mandarin Orange Tart Lychee Tart / Coconut Tart / Apricot Flan

Nyonya Kueh - 5 Types Daily

Kueh Dadar / Kueh Cendol / Kueh Salat Kueh Rainbow Lapis / Pulut Inti / Ang Ku Kueh Kueh Ubi Kayu / Kueh Bingka / Yam Talam Kueh Ko Swee / Ondeh-Ondeh / Harum Manis Classic Flavour Cake - 2 Types Daily

Chocolate Fudge / Red Velvet Cake / New York Cheesecake Strawberry Shortcake / Granny Carrot Cake / Black Forest Cake Blueberry Cheesecake / Tiramisu / Fruit Cake

Miniature Pastries - 2 Types Daily

Strawberry Éclair / Craquelin Choux Puff / Macaroon Matcha Mousse Shooter / Miniature Strawberry Tart Pink Rose Cupcake / Mango Swiss Roll

Assorted Cut Fresh Fruits – 2 Types Daily







Beverages

Juice of the Day - 2 Types Daily

Orange Juice / Apple Juice Cranberry Juice / Pineapple Juice / Soursop Juice Calamansi Juice / Fruit Punch / Passion Fruit Juice

Hot Beverages

Coffee / Tea / Milo / Soy Milk / Teh Tarik/ White Coffee





MENU CYCLES FOR MAIN DISHES

(CHOICE OF 01 PER GUEST)

Monday

Western – Baked Seabass with Dill Cream Sauce serves with Potato Wedges and Sauteed Asparagus & Tomato

Asian - Nyonya Style Chicken Rendang serves with Blue Peas Flower Jasmine Rice and Nyonya Chap Chai

Local - Sambal Seabass serves with Steamed Jasmine Rice and Oyster Sauce Iceberg Lettuce

Tuesday

Western - Grilled Beef Steak with Rosemary Sauce serves with Fries and Baked Bell Peppers & Mushroom Asian - Thai Basil Chicken with Chili serves with Pineapple Fried Rice with Chicken Floss and Stir-Fried Garlic Baby Kailan

Local - Nasi Lemak (Coconut Rice) serves with Deep Fried Chicken Wing and Stir-Fried Long Bean & Dried Shrimp

Wednesday

Western - Sauteed Cajun Prawn serves with Potato Dauphinoise and Roasted Zucchini Asian - Teriyaki Salmon serves with Steamed Jasmine Rice and Sea Salt Blanched Spinach with Bonito & Goma Sauce

> Local - Chinese Roasted Chicken serves with Fragrant Chicken Rice and Sauteed Bean Sprout Sesame Soy Sauce

> > Thursday

Western - Baked Seabass with Dill Cream Sauce serves with Cheesy Mashed Potato and Sauteed Asparagus

Asian - Nyonya Style Chicken Curry serves with Blue Peas Flower Jasmine Rice and Nyonya Chap Chai

Local - Seafood Hokkien Mee with Local Green and Sambal Chilli

Friday

Western - Grilled Beef Steak with Rosemary Sauce serves with Potato Wedges and Baked Bell Peppers & Mushroom

Asian - Thai Basil Chicken serves with Steamed Jasmine Rice topped with Thai Style Omelette and Stir-Fried Baby Kailan

Local - Nasi Lemak (Coconut Rice) with Condiment serves with Deep Fried Chicken Wing and Fried Egg