



PARENTS' MONTH WEEKEND BUFFET

BUFFET LUNCH EVERY SATURDAY & SUNDAY, 13TH MAY- 18TH JUNE 2023 12:30PM - 3:00PM

BUFFET DINNER 14TH MAY & 18TH JUNE 2023 6:30PM - 9:30PM

S\$ 55++ PER ADULT \$27.50++ PER CHILD (AGED 7-11)

PARENTS' MONTH HIGHLIGHTS WOK FRIED PRAWN WITH CEREAL BUTTER AND SCALLION

CRAB MEAT CONGEE WITH BABY ABALONE AND CONDIMENTS

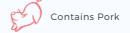
BAKED WHOLE SEABASS WITH GINGER GARLIC SAUCE

XO SAMBAL SHRIMP FRIED RICE

BRAISED PORK BELLY & YAM WITH 'KONG BAK PAU'

COLLAGEN HERBAL SOUP WITH JAPANESE CONPOY





SEAFOOD ON ICE PRAWN
FLOWER CLAM
GREEN HALF MUSSEL
BABY CRAYFISH
CONCH

Served with Cocktail Sauce, Tabasco, Lemon Wedges

JAPANESE SASHIMI & SUSHI

FRESH NORWEGIAN SALMON SASHIMI MARINATED SLICED CUTTLEFISH ASSORTED SUSHI AND MAKI

Served with Soya Sauce, Japanese Pickled Ginger, Wasabi

SALAD CORNER



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

CONDIMENTS

Cherry Tomato / Olives / Parmesan Cheese / Sweetcorn / Kidney Bean / Dried Fruits / Olives / Sunflower Seed / Pumpkin Seed

DRESSINGS

Extra Virgin Olive Oil / Balsamic Vinegar / Thousand Island / Goma Dressing / Honey Mustard Dressing

COLD APPETISERS



JAPANESE MARINATED BABY OCTOPUS WITH CUCUMBER AND ONION
THAI STYLE MARINATED PRAWN WITH

TOMATO, ONION, CORIANDER

REFRESHING ALOE VERA & ORANGE WITH CITRUS DRESSING W

SEASONED EDAMAME







CHEESE CORNER

PARMIGIANA REGGIANO, CHEDDAR CHEESE & BRIE CHEESE

CRACKERS

Table Cracker / Ritz Cracker / Sesame Bread Stick

CONDIMENTS

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

D A I L Y B A K E D R O L L S

ASSORTED BREADS AND ROLLS

Served with Butter and Jam

WESTERN HOT DISHES



PASTA WITH BLACK MUSSEL IN CREAMY WHITE WINE SAUCE POTATO GRATIN WITH FRESH HERBS OF GRILLED ASSORTED VEGETABLES WITH MUSHROOM

SMOKED BRATWURST CHEESE SAUSAGE

ASIAN HOT DISHES



BLANCHED SPINACH WITH DRIED OYSTER AND WOLFBERRY SAUCE CHEESY TORCHED SCALLOP SALTED EGG YOLK FISH SKIN

ROASTED MEATS



Served with Red Wine Brown Sauce, Mint Jelly Sauce, Mustard







DIM SUM

MUSHROOM MAI
VEGETABLE CRYSTAL DUMPLING ©
DEEP FRIED CHICKEN MID WING
VEGETABLE SPRING ROLL ©

DIY STATION

KUEH PIE TEE WITH SHRIMP & CONDIMENTS SINGAPORE ROJAK WITH CONDIMENTS

LIVE NOODLE STATION SINGAPORE THICK COCONUT BROTH LAKSA

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

SWEET & DESSERTS

YAM ORH NEE CAKE
LYCHEE ROSE CAKE
BLUEBERRY CHEESECAKE
MANJARI ORANGE CHOCOLATE CAKE
RASPBERRY PISTACHIO MOUSSE CAKE
APPLE CRUMBLE TART
CHOCOLATE MOUSSE IN SHOOTER
HOT DESSERT
ASSORTED NYONYA KUEH (5 TYPES)
ASSORTED CUT FRUIT (3 TYPES)

ICE CREAM (5 TYPES DAILY)

THAI MILK TEA
TUTTI FRUITY
MANGO
COCONUT
DOUBLE CHOCOLATE
STRAWBERRY
VANILLA

HOT BEVERAGE COFFEE / TEA / MILO / SOY MILK / TEH TARIK/ WHITE COFFEE



