

14 FEBRUARY 2023 | TUES

6PM - 9.30PM



VALENTINE'S DAY DINNER BUFFET



ENJOY 1 COMPLIMENTARY BOTTLE OF
SAICHO'S SPARKLING TEA (720ml) PER COUPLE

SEAFOOD COUNTER

Boston Lobster
Prawn & Mussel

SOUP OF THE DAY

Lobster Bisque or Porridge

APPETISER & SALADS

Couscous with Sundried
Tomatoes & Kalamata Olives

Angel Hair Pasta with
Truffle Oil Dressing & King Mushroom

Assorted Cheese:
Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits,
Cheese Biscuit

SPECIAL HIGHLIGHT

Lobster Thermidor with Garlic Bread

Whole Norwegian Salmon
with Tomato Basil Coulis

Black Angus Prime Beef Rib with
Buttered Vegetables & Truffle
Mashed Potatoes

SHOW STATION

Singapore Laksa with Lobster

Grilled Lobster infused with
Tarragon Butter

JAPANESE COUNTER

Assorted Nigiri Sushi and Maki Rolls
Salmon Sashimi

MAIN COURSE

Lobster Fried Rice

Kam Heong Lobster

Lobster with Percik Sauce

Lobster Aglio Olio

Lobster in Singapore Chilli Crab Sauce

Lobster in Black Pepper Sauce

Stir-fried Mixed Vegetables

Fish Curry with Okra

Vegetable Pulao

Assorted Papadum & Crackers

BEVERAGES

Coffee

Tea

Assorted

Chilled Beverages

DESSERT

Chocolate Fountain

Assorted Swiss Rolls

Pulut Hitam

Assorted Jellies

Chocolate Brownie

New York Cheesecake

Carrot Cake

Durian Pengat

Fresh Fruits

This menu is specially available on 14 February 2023

Menu items are subject to change depending on availability of ingredients to ensure freshness.

Child price is applicable for children between 6 to 11 years old. Children below 5 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.



CHEF'S RECOMMENDATION

