

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

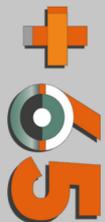
Chocolate Brownie

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

