

INTERNATIONAL SEAFOOD BUFFET

SEAFOOD COUNTER

Boston Lobster, Prawn & Mussel

SOUP & PORRIDGE

Seafood Chowder Double-boiled Herbal Chicken Soup

Seafood Porridge with condiments

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

JAPANESE COUNTER

Assorted Nigiri Sushi and Maki Rolls

SPECIAL HIGHLIGHT

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

Whole Norwegian Salmon with Nonya Sauce

> Seafood in Mushroom Essence Mud Crab, Clams, Prawns, Lobsters

SHOW STATION

Singapore Laksa

Seafood Thermidor

Grilled Udang Galah infused with Tarragon Butter Spaghetti Aglio Olio with Smoked Salmon

MAIN COURSE

Squid Masala / Seafood Curry / Malabar Fish Curry

Tempered Vegetables

Spiced Papadum & Crackers

Basmati Rice

Hong Kong Style Steamed Barramundi / Fried Barramundi with Olive & Chilli Dip

Stir-fried Prawns with XO Sauce

Norway Lobster in Singapore Chilli Crab Sauce with fried Mantou

Stir-fried Kam Heong Clam

Honey Glazed Ginger Chicken / Kong Poh Chicken

Seafood Fried Rice

Stir-fried Kenya Bean with Dried Shrimp / Spinach with Trio Egg in Superior Broth

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

DESSERT

Chocolate Fountain **Assorted Swiss Rolls** Assorted Jellies Chocolate Brownie New York Cheesecake Carrot Cake

Durian Pengat Fresh Fruits

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 6 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.







