



INTERNATIONAL DINNER BUFFET

EVERY SUN, MON, TUE, WED | 6PM - 9:30PM
From 11 May to 17 June

ADULT
\$88++

CHILDREN
(6-11 YEARS OLD)
\$44++

SEAFOOD COUNTER

Boston Lobster, Prawn & Mussel

SOUP & PORRIDGE

Seafood Chowder | Minestrone | Pumpkin Clam Chowder

Double-boiled Herbal Chicken Soup | Thai Coconut Chicken | Beef Radish Soup | Chicken with Lotus Root

Seafood Porridge with Condiments

APPETISER & SALADS

Roasted Potato Salad | Quinoa with Beans

Angel Hair Pasta with Truffle Oil Dressing & King Mushroom | Tri-colour Pasta Salad

Thai Prawn Salad | Mango Salad with Prawn

Assorted Cheese: Feta, Emmental & Cheddar
Dried Nuts, Dried Fruits, Cheese Biscuit

JAPANESE COUNTER

Assorted Nigiri Sushi and Maki Rolls

SHOW STATION

Singapore Laksa
Grilled Udang Galah infused with Tarragon Butter

Squid Masala | Seafood Curry | Malabar Fish Curry

Pepper Chicken with Onion | Chicken Curry | Masala Chicken

Tempered Vegetables

Basmati Rice

Marinated Squid Skewer

Barramundi with Garlic & Herbs

Marinated Chicken

Condiments : Sambal Belacan, Soya Chili, Lime Wedges, Hot Bean Sauce, Thai Chili, Mustard

Hot Dish: Bean Cassoulet with Nachos

MAIN COURSE

Seafood Thermidor

Crispy barramundi with Assam Pedas | Sambal Sauce | Lemak Chili Api

Stir-fried Prawns with XO Sauce | Salted Egg Prawns | Cereal Prawns

Norway Lobster in Singapore Chilli Crab Sauce with Fried Mantou

Plant Based Aglio Olio | Seafood Aglio Olio

Chinese Style Mixed Vegetable | Mapo Tofu

Seafood Fried Rice | XO Fried Rice

Spiced Papadum & Crackers

CHEF'S TABLE

Braised Black Angus Beef

Buttered Vegetables

Truffle Mashed Potatoes

Whole Norwegian Salmon with Nyonya Sauce

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

CHEF SITI' SPECIALS

Black Angus Beef Rendang

Ayam Masak Kerisik

Corn Basmati Rice

Corn Nagasari

DESSERT

Chocolate Fountain

Assorted Swiss Rolls

Assorted Jellies

Chocolate Brownie

New York Cheesecake

Durian Pengat

Fresh Fruits

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

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.

CHEF'S RECOMMENDATION DISHES ARE ON ROTATION ROOTED IN NATURE

