



J65

SEMI-BUFFET DINNER MENU

MON, TUES & SUN
6PM – 9:30PM

\$34++
per pax

TOP-UP \$68++ FOR 3-TIER SEAFOOD TOWER
GOOD FOR UP TO 4 PERSONS (ONLY AVAILABLE ON SUN)
(6pcs oysters, 4 Boston lobsters, 300g prawns & 300g mussels)

SALAD BAR

Couscous with Sundried Tomatoes and Kalamata Olives
Angel Hair Pasta with Truffle Oil Dressing and King Mushroom
Romaine | Butter lettuce | Arugula | Mix Mesclun
Citrus Dressing | Balsamic | Thousand Island | French
Dressing | Honey Mustard | Lemon Herb
Balsamic vinegar | Olive Oil | Chili Oi

MAIN DISHES (Choice of one)

Salmon Steak (Additional top up of \$5)

Pan-seared Norwegian salmon served with asparagus, purple potatoes, pea puree and balsamic reduction

Braised Black Angus Beef (Additional top up of \$8)

Served with ranch sauce, truffle mashed potatoes and buttered vegetables

Wok-Fried Langoustine

Stir-fried with water chestnut, tri-coloured rice and soya caramel

Crispy Fried Seabass with Nyonya Sauce

Served with jasmine rice & Okra with Soya Sauce & Garlic

DESSERTS CORNER

Longan Almond Tart

Chocolate Orange Mousse Cake

Assorted Swiss Roll

Assorted Fruit Jelly