

International Dinner Buffet, Featuring Pasta Fiesta

11 OCTOBER – 1 NOVEMBER
SUNDAY – WEDNESDAY | 6PM – 9.30PM



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
- Spiced Papadum & Crackers
- Marinated Squid Skewer
- Barramundi with Garlic & Herbs
- Marinated Chicken
- Condiments : Sambal Belacan, Soya Chili, Lime Wedges, Hot Bean Sauce, Thai Chili, Mustard

MAIN COURSE

- ☁️ Seafood Thermidor
- ↻ Barramundi with Garlic & Chilli Dip | Steamed Barramundi Thai Style | Barramundi in Nyonya Sauce
- ↻ Stir-fried Prawns with XO Sauce | Salted Egg Prawns | Cereal Prawns
- ☁️ Norway Lobster in Singapore Chilli Crab Sauce with Fried Mantou
- ↻ Daging Masak Merah (Black Angus Beef) | Black Angus Beef Gulai
- ☁️ ↻ Plant Based Aglio Olio | Seafood Aglio Olio
- ↻ Chinese Style Mixed Vegetable | Mapo Tofu
- ↻ Seafood Fried Rice | XO Fried Rice
- ☁️ ↻ Ayam Goreng Berempah | Ayam Kunyit | Ayam Masak Merah

CHEF'S TABLE

- ☁️ Black Angus Prime Beef Rib
- Buttered Vegetables
- Truffle Mashed Potatoes
- ☁️ Whole Norwegian Salmon with Nyonya Sauce
- Seafood in Mushroom Essence
Mud Crab, Clams, Prawns & Lobsters

DESSERT

- Chocolate Fountain
- Burnt Cheesecake
- ☁️ Durian Pengan
- ↻ Assorted Jellies
- ↻ Assorted Tarts
- Assorted Nyonya Kueh
- ↻ Kueh Lapis
- ↻ Assorted Sliced Cakes
- ↻ Hot Soup Desserts
- 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

RAS
Epicurean
STAR AWARD
SINGAPORE 2026



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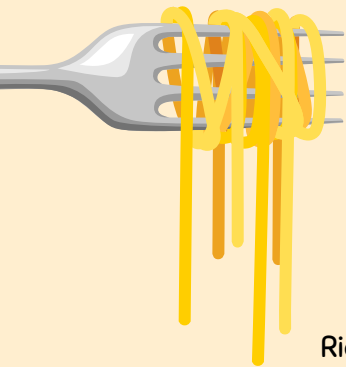
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A GUEST CHEF SHOWCASE

Experience an exclusive fusion menu curated by Chef Imran – Singapore's ultimate "Pasta Nerd" and President of the Singapore Halal Culinary Federation.

Renowned for his intricate handmade pasta, this award-winning culinary artisan beautifully balances authentic Italian precision with regional profiles. By combining rigorous technique with imaginative flavors, he gives familiar favorites an exciting new perspective.



11TH TO 14TH OCTOBER

PASTICCIO ALLA CARLOFORTINA

Pasta with Salsiccia sauce and fresh arugula

DUCK PHO

Duck rillettes filled cappelletti, served in an aromatic Duck broth

RICOTTA GNOCCHI

Rich tomato-basil sauce, charred tomatoes, and a silky basil cream finish.

18TH TO 21ST OCTOBER

HANDMADE TROFIE PASTA

With Genovese pesto and fresh burrata cheese

BRAISED BEEF AGNOLOTTI DEL PLIN

Beef jus, parmesan, fresh herbs, melted butter

UDANG LEMAK DAUN KUNYIT GIRASOLE

Prawn girasole pasta, rich lemak gravy, charred pineapple, crispy turmeric leaves



25TH TO 28TH OCTOBER

TORTELLI PIACENTINI

Filled with ricotta & spinach, served with burnt butter-sage sauce

BEEF GULAI

Braised beef cheeks lasagna served open-faced with rich gulai gravy

HANDMADE MEZZE RIGATONI WITH CLAMS

Fresh clams, garlic confit-dashi sauce

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