



# SEAFOOD MANIA DINNER BUFFET

EVERY FRI & SAT | 6PM - 9:30PM

ADULT  
\$98++

CHILDREN  
(6-11 YEARS OLD)  
\$49++

## 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

## GRILLER

- Grilled "Udang Gaah" with Tarragon Butter
- Tiger Prawn
- Marinated Squid Skewer
- Salmon Darne with Garlic & Herbs
- Marinated Chicken
- Condiments : Sambal Belacan, Soya Chili, Lime Wedges, Hot Bean Sauce, Thai Chili, Mustard
- Hot Dish: Bean Cassoulet with Nachos

## SEAFOOD COUNTER

- Snow Crab, Boston Lobster, Prawn & Mussel

## SHOW STATION

- Singapore Laksa
- Grilled Udang Galah with Balsamic & Chilli Paste
- 🌀 Squid Masala | Fish Curry with Okra
- 🌀 Chicken Curry | Kadhai Chicken
- Spiced Papadum & Crackers
- Basmati Rice
- Dhal of the Day

## MAIN COURSE

- Seafood Fried Rice
- 🌀 Honey & Ginger Chicken | Kung Poh Chicken
- 🌀 Salted Egg Prawn | Stir-fried Prawns with Lotus Root & Asparagus | Pumpkin Sauce Prawns
- Kenya Bean with Dried Shrimp
- Stir-fried Mixed Vegetable with Glass Noodles
- Flourless Chocolate Cake
- Lobster in Chilli Crab Sauce with Fried Mantou
- Seafood Thermidor
- Black Angus Beef Gulai
- 🌀 Spaghetti Aglio Olio with Seafood | Seafood Lasagna
- 🌀 Hong Kong Style Steamed Barramundi | Nyonya Style Fried Fish

## JAPANESE COUNTER

- Assorted Nigiri Sushi and Maki Rolls
- Salmon Sashimi

## SPECIAL HIGHLIGHT

- Black Angus Prime Beef Rib with Buttered Vegetables & Truffle Mashed Potatoes
- Whole Norwegian Salmon with Tomato Basil Coulis
- Seafood in Mushroom Essence Mud Crab, Clams, Prawns, Lobsters, Dried Scallop

## DESSERT

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

