



ALL HAIL THE BUFFET KINGS AND QUEENS

DINNER BUFFET MENU | 18:00 to 21:30

Selection from Thai, Japanese, Chinese, Mediterranean and Indian kitchen

Monday to Thursday: \$59.80++ per adult, \$29.90++ per child (under 12 years of age)

Friday to Sunday, Public Holidays: \$62.80++ per adult, \$31.40++ per child (under 12 years of age)

APPETISERS AND SALADS

Smoked salmon with condiments
Fish terrine with mousseline sauce
Italian and Spanish charcuterie – Mortadella, Prosciutto
Salad of Chef's Choice
Farm salad bar with condiments
MOF selection of artisanal French cheese | Bread selection

THAI KITCHEN

Yum Talay (Spicy seafood salad)
Yum Mamuang (Spicy green mango salad)
Tod Mun Pla (Deep fried Thai fish cake)
Tom Mara Moo Sap (Thai clear soup with bitter melon and minced pork)
Phad Phak Raum (Wok fried assorted vegetables with garlic in oyster sauce)
Geang Gai Normai (Thai red curry chicken with bamboo shoot in Thai sweet basil sauce)
Khao Phad Poo (Thai crabmeat fried rice)

JAPANESE KITCHEN

Appetiser – marinated baby octopus, marinated nori
Selection of assorted Maki, Nigiri sushi including vegetarian options
Salmon / Tuna Sashimi
Tori Mono (Chicken thigh)
Chawanmushi

060722DNRv1

All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).



CHINESE KITCHEN

Wok fried French bean with olive leaf
Double boiled white radish and pork rib soup
Stir fried sliced beef with black pepper sauce
Steamed Garoupa fillet with Chinese pickles
Crispy battered chicken with lemon sauce
Chef's choice of wok fried noodle / rice
Roasting Station – Cantonese roasted duck, roasted pork belly and BBQ honey pork belly with condiments

MEDITERRANEAN KITCHEN

Selections of vegetarian antipasti with condiments
Action Pasta Bar – choice of meat, seafood, vegetarian with selection of pasta and sauce
Carving Station – Roasted lamb with condiments

INDIAN KITCHEN

Aloo Gobi (potato and cauliflower)
Dal Tadka (lentils)
Murgh Makhani (butter chicken)
Jeera rice
Papadums and pickles

PATISSERIE

White chocolate and orange mousse
Yuzu matcha cake
Red velvet cake
Durian 'Serawa' tart
Lapis Spiku (chocolate and peanut)
Lemongrass and pandan jelly with jasmine honey
Double matcha cheesecake
Assorted Nonya Kueh
Fruit Tartlet
Tong Yip
Selection of seasonal fruits
Thai Dessert of the Day

Buffet menus are on rotational basis, thus items are subject to change.

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APPETISERS AND SALADS

Smoked salmon with condiments
Fish terrine with mousseline sauce
Italian and Spanish charcuterie – Iberico ham, air-dried beef
Salad of Chef's Choice
Farm salad bar with condiments
MOF selection of artisanal French cheese | Bread selection

THAI KITCHEN

Som Tum (Thai green papaya salad)
Kai Look Koey (Fried hard-boiled egg with sweet and sour tamarind sauce)
Toong Thong Gai (Deep fried chicken in pocket with Thai sweet chilli sauce)
Tom Yum Goong (Spicy and sour prawn soup with mushroom)
Phad Prik Geang Moo (Stir fried pork belly with long bean in dried red curry gravy)
Geang Kiaow Waan Gai (Thai Green curry chicken with cauliflower and Thai eggplant)
Khao Phad Sapparod (Thai pineapple fried rice)

JAPANESE KITCHEN

Appetiser – Chuka Kurage (marinated jellyfish), marinated nori
Selection of assorted Maki, Nigiri sushi including vegetarian options
Salmon / Tuna Sashimi
Saba Shioyaki
Chawanmushi

060722DNRv2

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CHINESE KITCHEN

Wok fried Kai Lan with garlic
Double boiled fig leaf gourd with pork rib soup
Braised soy soya chicken mid joint
Wok fried tenderloin beef cube with Chinese barbeque sauce
Braised Garoupa fish belly with bean curd skin and eggplant
Chef's choice of wok fried noodle / rice
Roasting Station – Cantonese roasted duck, roasted pork belly and BBQ honey pork belly with condiments

MEDITERRANEAN KITCHEN

Selections of vegetarian antipasti with condiments
Action Pasta Bar – choice of meat, seafood, vegetarian with selection of pasta and sauce
Carving Station – Roasted lamb with condiments

INDIAN KITCHEN

Sabzi Jalfrezi (mixed vegetables)
Dal Makhani (lentils and kidney bean)
Goan fish curry
Biryani Rice
Papadums and pickles

PATISSERIE

Pulut Hitam cake
Chocolate cheese tart
Strawberry yoghurt yuzu mousse
Chocolate brownie
Assorted macarons
Mango panna cotta
Coconut mango tart
Rainbow cake
Assorted Nonya Kueh
Tong Yip
Selection of seasonal fruits
Thai Dessert of the Day

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APPETISERS AND SALADS

Smoked salmon with condiments
Fish terrine with mousseline sauce
Italian and Spanish charcuterie – air-dried beef, copa
Salad of Chef's Choice
Farm salad bar with condiments
MOF selection of artisanal French cheese | Bread selection

THAI KITCHEN

Yum Kai Yiao Mah (Century egg salad)
Yum Woon Sen (Spicy glass noodle salad)
Moo Ping (Thai marinated pork skewer with Nam Jim Jaew sauce)
Tom Kha Gai (Spicy and sour chicken coconut soup with mushroom)
Phad Krapow Gai (Wok fried Thai basil minced chicken)
Gaeng Neua Sapparod (Thai red curry beef with pineapple)
Khao Phad Goong (Thai fried rice with shrimp)

JAPANESE KITCHEN

Appetiser – wakami salad, marinated hotate
Selection of assorted Maki, Nigiri sushi including vegetarian options
Salmon / Tuna Sashimi
Teriyaki chicken wing on skewer
Chawanmushi

060722DNRv3

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CHINESE KITCHEN

Wok fried baby cabbage with preserved black bean fish
Double boiled papaya, white fungus and pork ribs soup
“Lao Gan Ma” stir fried prawn ball
Wok fried spare rib with fruity sauce
Stir fried boneless duck with spices
Chef’s choice of wok fried noodle / rice
Roasting Station – BBQ honey pork belly, Cantonese style braised soya chicken with condiments

MEDITERRANEAN KITCHEN

Selections of vegetarian antipasti with condiments
Action Pasta Bar – choice of meat, seafood, vegetarian with selection of pasta and sauce
Carving Station – Roasted beef with condiments

INDIAN KITCHEN

Palak Paneer (spinach with cottage cheese)
Masoor Dal (red lentils)
Kashmiri Mutton Korma
Jeera rice
Papadums and pickles

PATISSERIE

Matcha Red bean cake
Peanut red velvet
Black forest cake
Apple crumble
Matcha opera cake
Berries panna cotta
Assorted cream puff
Chocolate tart
Assorted macarons
Assorted Nonya Kueh
Selection of seasonal fruits
Thai Dessert of the Day

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