

Greenhouse

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ALL HAIL THE BUFFET KINGS AND QUEENS

LUNCH BUFFET MENU | 12:00 to 14:30

Selection from Thai, Japanese Chinese, and Mediterranean kitchen

Monday to Friday: \$49.80++ per adult, \$24.90++ per child (under 12 years of age)

Saturday, Public Holidays: \$52.80++ per adult, \$26.40++ per child (under 12 years of age)

SALAD BAR WITH CONDIMENTS

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)

CHINESE KITCHEN

Dim Sum selection
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

060722LCHv1

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



MEDITERRANEAN KITCHEN

Selections of vegetarian antipasti with condiments

Action Pasta Bar – choice of meat, seafood, vegetarian with selection of pasta and sauce

Pizza selection – Margherita, Frutti di Mare, Tandoori, with choice of condiments including parmesan cheese, chilli flakes and Cholula hot sauce

LOCAL SELECTION

Laksa station - rice vermicelli noodle, shrimp, fish cake, egg, chopped Laksa leaf and sambal

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

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

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SALAD BAR WITH CONDIMENTS

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

CHINESE KITCHEN

Dim Sum selection
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

060722LCHv2

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MEDITERRANEAN KITCHEN

Selections of vegetarian antipasti with condiments
Action Pasta Bar – choice of meat, seafood, vegetarian with selection of pasta and sauce
Pizza selection – Margherita, Diavola, green curry chicken, with choice of condiments including parmesan cheese, chilli flakes and Cholula hot sauce

LOCAL SELECTION

Wonton noodle station with condiments

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

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SALAD BAR WITH CONDIMENTS

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

CHINESE KITCHEN

Dim Sum selection
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

060722LCHv3

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MEDITERRANEAN KITCHEN

Selections of vegetarian antipasti with condiments
Action Pasta Bar – choice of meat, seafood, vegetarian with selection of pasta and sauce
Pizza selection – Margherita, Porcini, roasted duck 'hoi sin', with choice of condiments including parmesan cheese, chilli flakes and Cholula hot sauce

LOCAL SELECTION

Popiah and Kueh Pie Tee

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

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