

NOSTALGIC SINGAPURA RAMADAN

BUFFET

28 February 2025 to 30 March 2025

Weekday Lunch	Mon to Fri	\$ 94++ for 2 adults
Weekend Lunch	Sat & Sun	\$ 98++ for 2 adults
Weekday Dinner	Mon to Thurs	\$ 118++ for 2 adults
Weekend Dinner	Fri to Sun	\$ 130++ for 2 adults

Enjoy 1-for-1 promotion! (Prices shown are after discount)



RAMADAN HIGHLIGHTS

Wagyu Beef Cheek Rendang Wok-Fried Prawn with Golden Coconut Roast 13-spice Whole Baby Lamb * Available for dinner only Sambal Goreng Chempedak Masak Lemak Udang Lemak Nenas Slow Roast Bolar Blade with Creamy Black Pepper Sauce Pisang & Chempedak Goreng * Available for dinner only Barbeque Station * Available for dinner only Loaded Nachos Ice Kacang with Durian Paste

SEAFOOD ON ICE

(6 types on rotation)

Poached Tiger Prawn Blue Mussel Sea Whelk Japanese Sweet Clam Crawfish Baby Abalone

Half Shelled Scallop *Available for dinner daily, weekend lunch & public holidays only Fresh Oysters *Available for weekend dinner only Boston Lobster *Available for dinner only **Condiments:** Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soy Sauce

Assorted Sushi and Maki Roll with Condiments

*Available for dinner only

Cold Whole Sea Bass on Ice *Available for lunch only Cold Whole Salmon on Ice *Available for dinner only Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

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GREEN SALAD

Mesclun, Romaine Lettuce, Arugula, Red Frisse Cherry Tomato, Japanese Cucumber, Carrot, Sweet Corn Dressings: Caesar Dressing, Thousand Island, Goma Dressing, Herbs Olive Oil and Balsamic Vinegar

COMPOUND SALAD

(2 items on rotation) Seafood

Seafood Fennel Salad Chilled Calamari Salad with Lemon and Parsley Spicy Seafood Salad Crab Meat Salad with Edamame Pesto Macaroni Pasta Salad with Shrimp Tuna Nicoise Salad Mediterranean Avocado Salmon Salad

(1 item on rotation) Chicken

Smoked Chicken with Green Mango Salad Steamed Broccoli and Roasted Pumpkin Salad with Chicken Ham Thai Glass Noodle Salad with Minced Chicken Smoked Chicken with Cous Cous

(1 item on rotation) Beef / Lamb

Summer Vegetable Salad with Beef Pastrami Honey Mustard Steak Salad Thai Beef Salad (Yum Nua) Lamb Pesto Salad Greek Style Lamb Sausage Salad Beef Pastrami with Potato Lamb Cous Cous Salad

VEGETARIAN STATION

(3 items on rotation)

Summer Quinoa Salad with Walnut Greek Salad Mushroom Salad with Caramelize Onion Tabbouleh Salad Broccoli with Carrot Salad Watermelon and Tomato Salad Pumpkin Salad Russian Potato salad with Raisin

3 Types of Hummus & Dips

(Beetroot, Chickpeas, Spinach, Pumpkin, Red Pesto) Sesame Lavosh, Bread Stick and Vegetables Crudités

SOUP STATION

(1 item on rotation)

Asian Soup Sweet Corn with Crab Meat Soup Thai Seafood Tom Yam Soup Seaweed Egg Drop Soup with Seafood and Beancurd Winter Melon with Chicken Soto Ayam Kambing Soup (Mutton Soup with Asian Spiced)

(1 item on rotation) Western Soup

Seafood Chowder Lobster Bisque Cream of Mushroom Butternut Squash Soup Potato Soup with Turkey Bacon Pumpkin Soup

CONGEE STATION

48--

Congee with Condiments

Crispy Ikan Bilis with Peanut, Pickle Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soya Egg with Tau Kwa, Century Egg, Spring Onion, Fried Shallot, Ginger, Yu Tiao

MAKE-YOUR-OWN

Kueh Pie Tee with assorted condiments *Available for lunch only

(1 item on rotation)

Traditional Rojak Station Indonesian Gado-Gado Station Kang Kong with Cuttle Fish Station

CHEF'S LIVE STATIONS

Freshly Made Prata With selection of Dhal Curry and Chicken Curry

Signature Hainanese Chicken Rice Stall

Displaying Steamed Chicken and Roasted Chicken **Selection of condiment:** Chicken Rice Chili, Ginger Puree and Dark Soy Sauce

Signature Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts, Sambal Chili and Laksa Leaves

BBQ STATION

(3 items on rotation)

Honey Glazed Chicken Wing Fish Paste Otah-otah Grilled Squid Fillet Grilled Fish Grilled Lobster * Available for weekend dinner only

CARVING STATION

Giant Lamb Kebab with Pita Bread and Condiments * Available for lunch only Roast 13-spice Whole Baby Lamb with Condiments: Tzatziki Dip, Piri-piri Sauce, Chimichurri, Spicy Dark Soya Sauce * Available for dinner only

Chef's Recommendation

ASIAN CUISINE

Grilled Satay a selection of Chicken and Mutton in Peanut Gravy with Condiments

(1 item on rotation)

Rice / Noodle Nasi Goreng with Crispy Silver Fish Hokkien Noodles Wok-Fried Penang Kway Teow with Shrimp Yam Rice with Dried Shrimp Seafood Fried Rice with Egg Fried Hong Kong Noodle Braised Ee-fu Noodle with Chives

(1 item on rotation)

Seafood

Wok-Fried Prawn with Salted Egg Curry Yong Tau Hu Wok-Fried Prawn with Fragrant Soya Sauce **Wok-Fried Prawn with Golden Coconut** Pan-Fried Prawn In Oriental Sauce Wok Fried Prawn with Sauchuan Fragrant Sauce

Wok-Fried Prawn with Szuchuan Fragrant Sauce Udang Lemak Nenas

(1 item on rotation)

Duck

Braised Duck with Blue Ginger Roasted Duck with Plum Sauce Wok-Fried Duck with Spicy Hot Bean Sauce Braised Duck with Salted Vegetable

(1 item on rotation)

Fish

Cereal Fish Steamed Fish Fillet with Tauchu and Plum Sauce Ginger Spring Onion Steam Fish Sweet and Sour Fish

Chef's Recommendation

(1 item on rotation)

Meat

Oriental Style Lamb Stew Braised Beef Brisket with Tendon Mongolian Beef **Wagyu Beef Cheek Rendang**

> (1 item on rotation) Chicken

Har Keong Kai Kong Pao Chicken with Cashew nuts Ayam Masak Merah **Available for lunch only* "Chicken in Spicy Chili Paste**Available for dinner only* Honey Glazed Chicken with Ginger

(1 item on rotation)

Vegetable Sayur Lodeh Wok-Fried Market Green with Garlic 🍄 Sambal Goreng

Chempedak Masak Lemak Braised Mushroom with Green Vegetables Braised Long Cabbage in Superior Stock

WESTERN CUISINE

(1 item on rotation)

Rice / Pasta Pasta Aglio Olio Style Seafood Baked Rice Seafood Tomato Cream Macaroni Pasta alla Napolitana

Roast Potato with Herbs

Chef's Recommendation

(1 item on rotation) Seafood

Seafood Arrabiata Seafood Ciopinno Seafood Aglio Olio Baked Seafood with Mushroom and Cream Seafood Carbonara

(1 item on rotation)

Fish

Pan-Seared Fish with Lemon Butter Sauce Pan-Seared Fish with Miso Cream Sauce Fish Picatta with Tomato Sauce Baked Fish with Turmeric Lime Cream

> (1 item on rotation) Meat

Humble Tuscan Stew French Style Beef Stew Provencal Lamb Stew Braised Beef Brisket with Shallot Slow Roast Bolar Blade with Creamy Black Pepper Sauce

(1 item on rotation)

Chicken

Paprika Roasted Spring Chicken with Own Jus Braised Chicken Casserole Chicken Roulade with Truffle Jus Pollo alla Cacciatora

> (1 item on rotation) Vegetable

Roasted Vegetable Buttered Vegetable Grilled Vegetable with Hollandaise Sauce

(1 item on rotation)

Selection of Antipasto Assorted Cheese, Cold Cuts, Olives & Pickles *Available for dinner only



INDIAN CUISINE

(1 item on rotation)

Rice Plain Biryani Rice Saffron Rice Ghee Rice Tomato Rice

(1 item on rotation)

Vegetable Gobi Matar Paneer Jalfrezi Dum Aloo Matter Paneer Paneer Masala

(1 item on rotation) Seafood Fish Tikka Fish Curry Prawn Masala

(1 item on rotation) Chicken / Lamb Tandoori Chicken Butter Chicken Pepper Chicken Chicken Kolhapuri Mutton Korma Mutton Rogan Josh

DESSERTS

5 Types Fresh Cut Seasonal Fruits 5 types of Mini French Pastries 4 types of Traditional Cookies 4 Types of Nyonya kueh **Muar Chee**

Cold Desserts Ice Cream (with wafer or bread) **Bingsu Shaved Ice Dessert** Ice Kacang with condiments Ice Cendol with condiments

Chocolate Fondue with assorted condiments

Pisang & Chempedak Goreng * Available for dinner only Dates provided for dinner

> (1 item on rotation) Cheng Teng Red Bean soup with Gingko Nut Bubur Hitam Tau Suan Green Bean Soup with Sago Bubur Cha Cha Red Bean Paste with Sesame Dumpling Black Glutinous Rice Pengat Pisang

DRINKS

Hot Quenchers Coffee Espresso (A) Café Latte 💽 🔊 Cappuccino 💽 Flat White 💽 🔊

Earl Grey, Peppermint, Chamomile, English Breakfast, Jasmine Green Tea

Steamed Milk 💽 🔊

Cold Quenchers (3 types on rotation) Calamansi, Blackcurrant, Peach Tea or Ice Lemon Tea

Please note that this menu is subject to changes on a daily basis, depending on the availability of ingredients

Nutri-Grade mark is based on default preparation (before addition of ice).