

WEEKDAY LUNCH BUFFET



INCLUDES FREE FLOW OF COFFEE, TEA AND JUICES

\$48 PER PERSON**

FRESH GARDEN SALAD

Baby Spinach | Mesclun Greens | Romaine Lettuce 


DRESSING

Balsamic Vinaigrette | Caesar | Honey Mustard | Japanese Dressing
Thousand Island

CONDIMENTS

Boiled Potatoes | Carrot Pickles | Cherry Tomatoes with Pesto
Chickpeas | Corn Kernels | Garlic Roasted Mushrooms | Gherkins
Onion Rings


APPETIZER

Char-grilled Smoked Duck Salad with Chilli-Lime Dressing
Coriander Pesto Marinated Chicken on Tomato Salsa
Furikake Salmon with Cold Ramen and Spring Salad
Maple Roasted Pumpkin, Beetroot and Quinoa 


ON ICE

Green Lips Mussels | Half Shell Scallops | Snow Crabs | Tiger Prawns

JAPANESE SELECTION

Ika | Maguro Tuna | Salmon
Assorted Sushi and California Maki | Chilled Soba Noodle
Marinated Edamame Bean 
Wasabi | Soya Sauce | Pink Ginger | Yellow and Pink Radish

TEMPURA STATION

Assorted Vegetables 
Prawn
Soft Shell Crab
Squid

SOUPS

Daily Soup of the Day
Double Boiled Yellow Melon Soup

CHEF STATION

Ala Minute Grilled Beef Steak
Chicken Shawarma in Tortilla Cup

PASTA STATION

Selection of Pasta

Farfalle | Fusili | Orecchiette | Spaghetti

Selection of Sauce

Aglio Olio | Classic Tomato | Cream

Selection of Condiment

Bacon | Chorizo | Ham | Smoked Chicken | Turkey Meat

HOT MAINS

BBQ Char Siu Pork Spareribs 
Beef Cheek Stewed with Red Wine Reduction
Grill Prawn, Mackerel and Onion Bruschetta
Mac and Cheese Lasagna 
Roast Chicken with Crispy Garlic and Ginger Sauce
Roasted Trio Potato, Capsicum and Asparagus
Slow Roast Tandoori Lamb Leg with Mango Chutney
Tomato and Cauliflower with Long Grain Rice 

DESSERTS

Assorted Cakes and Pastries | Assorted Nyonya Kueh
Chocolate Fountain with condiments | Ice Kachang | Ice Cream Cups
Signature Muah Chee | Waffles

CHEESE AND BREAD

Assortment of Bread Rolls
Fine Selection of International Cheeses