

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 Meatball Goulash
Chicken Ragout with Mushrooms and Leek
Grilled Prawns and Mackerel with Lemon-Hollandaise Sauce
Mac and Cheese with Ham and Bacon 🍖
Moroccan Stewed Lamb Leg
Roasted Trio Potatoes, Capsicum and Asparagus 🌿
Tamaki Rice with Raisins, Pine Nuts and Furikake 🌿

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



INCLUDES FREE FLOW OF COFFEE, TEA AND JUICES

\$48 PER PERSON**

FRESH GARDEN SALAD

Butter Lettuce | Iceberg | Mesclun Salad | Romaine Lettuce 🌿

DRESSING

Balsamic Vinaigrette | Caesar | French | Hot Sauce | Japanese Sesame
Lemon Oil | Mignonette Dressing | Tartare | Thousand Island | Vincotto

CONDIMENTS

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

APPETIZER

Chilli-Lime Grilled Chicken with Onion-Cucumber Salsa
Singapore Rojak and Gado Gado
Spicy Mango & Prawn Salad 🌶️
Stuffed Bean Curd Puff with Sweet Radish 🌶️

ON ICE

Green Lips Mussels | Half Shell Scallops | Snow Crabs | Tiger Prawns
Hot Sauce | Mignonette Dressing | Papaya Salsa

JAPANESE SELECTION

Maguro Tuna | Salmon | Octopus
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
Squid

SOUPS

Bak Kut Teh with Yu Tio 🌶️
Hot & Sour Soup 🌶️

CARVING STATION

Roast Duck Wrap with condiments

LIVE KITCHEN

Singapore Popiah | Kueh Pi Tie

NOODLES STATION

Singapore Laksa with condiments 🌶️

HOT MAINS

Braised Hong Kong Noodles with Seafood
Cantonese Roasted Chicken with Szechuan Chilli Dip 🌶️
Salt and Pepper Crispy Prawns
Slow Braised Beef Rendang
Steamed Fragrant Chicken Rice
Stewed Pork with Smiley Bun 🌶️
Stir-fried Broccoli, Young Corn and Soya Beancurd 🌶️
Teochew Steamed Fish Fillet

DESSERTS

Assorted Cakes and Pastries | Assorted Nyonya Kueh
Chocolate Fountain | Durian Pengat | Ice Kachang and Chendol
Ice Cream Cups | Signature Muah Chee | Tropical Fruits Platter
Warm Tau Suan

CHEESE AND BREAD

Assortment of Bread Rolls
Fine Selection of Cheeses with Plum Jelly, Crackers and Dried fruits