

# TRAWLING THE STREETS OF *Hong Kong*



 On Rotation

 Chef's Signature - Available Daily



## CREATE-YOUR-OWN-SALAD

Mesclun Greens | Baby Spinach | Red Chicory | Romaine Lettuce  
Japanese Cucumber | Bell Pepper | Cherry Tomato | Carrot | Black Olive |  
Sweet Onion | Corn Kernel | Preserved Beetroot | Parmesan Cheese | Croutons  
with Assorted Dressing



## APPETIZER

Asian Coleslaw Salad  
Lemon Herb Couscous  
Red Skin Potato Salad with Sausage  
Thai Prawn Salad with Chili Tamarind Dressing

## SEAFOOD-ON-ICE

Chilled Tiger Prawns  
Half-shell Scallops  
Green Lip Mussels  
Pacific Clams  
with Assorted Condiments

## JAPANESE DELIGHTS

Assorted Sashimi: Salmon | Tuna  
Assorted Sushi and California Maki  
Chilled Soba Noodles  
with Chuka Wakame and Japanese Pickles

## CHEESE & BREAD SELECTION

Assorted Breads and Rolls  
with Butter | Marmalade  
Fine Selection of Assorted Cheese  
with Fresh Grapes | Crackers | Dry Fruits | Assorted Nuts

## CONGEE OF THE DAY

Tender Pork Congee with Century Egg and Salted Egg  
Ting Zai Congee with Braised Peanut  
Spring Onion | Deep-fried Shallot | Silver Fish | Fried Dough Fritter | Light Soy Sauce | Chilli Padi

## NOODLE STATION

 Singapore Laksa with Shredded Lobster  
*Rice Noodle with Fish Cake, Quail Egg, Bean Sprout, Tau Pok,  
served with Spiced Coconut Milk and Dried Shrimp Paste*

 Macaroni Soup  
*Chicken Broth, with Luncheon Meat and Egg*

 HK-Style Noodle Soup  
*Gong Zai Mian with Chicken Broth, with Luncheon Meat and Egg*

## DIM SUM

2 choices on rotation

Golden Custard Bun  
Steamed BBQ Pork Bun  
Steamed Chicken Siew Mai  
Steamed Crystal Prawn Dumpling  
HK-style Egg Tart  
Chicken Char Siew Puff



## LOCAL DELIGHTS

Steamed Spare Ribs with Black Bean Sauce | Roast Pork Belly  
Wok-fried Beef with Spring Onion and Ginger | Beef Brisket with White Radish  
Roast Duck | Red Duck Curry with Lychee  
Pan-fried Radish Cake (Lo Bak Gou) | Glutinous Rice with Beancurd Skin  
Wok-fried Singapore Chilli Prawn | Wok-fried Singapore Chili Crab Meat  
Curry Fish Ball | Tea Egg  
Succulent Poached Chicken | Aromatic Soy Braised Chicken  
 Fragrant Singapore-style Chicken Rice  
*served with Chilli Sauce, Grated Ginger, Dark Soy Sauce*  
Seasonal Vegetables with Assorted Mushroom | Wok-fried Hong Kong Kai Lan  
Fried Mantou with Condensed Milk

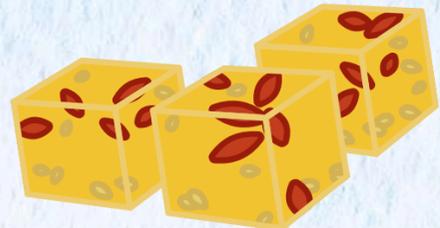


## WESTERN SELECTION

Baked Salmon Fillet coated with Herbs Country Tomato Coulis | Crispy Fish & Chips with Housemade Tartar Sauce  
Slow-roasted Lamb Leg with Fresh Mint Sauce | Beef Stew with Carrots and Potatoes  
Butter Glazed Root Vegetables | Roasted Butternut Squash & Root Vegetables  
Spaghetti Aglio Olio | Penne Aglio Olio

## SWEET TEMPTATIONS

Mango Pomelo Sago  
Aloe Vera Honey Lime  
Osmanthus Flower Jelly  
Assorted Traditional Nyonya Kueh  
Assorted Cakes and Pastries  
Muah Chee  
*Chewy Glutinous Rice Cakes with Sugared Peanuts*  
DIY Ice Kacang and Chendol  
*Shaved Ice Dessert with assorted toppings*  
Fresh Tropical Fruits Platter  
Assorted Ice-cream in Cups  
Fruit Cocktail



## HOT LOCAL DESSERTS

### Chef's Choice of the Day

Orh Nee  
*Sweet Yam Paste served with Coconut Milk*  
Cheng Tng  
*Traditional Clear Sweet Soup*  
Bubur Pulut Hitam  
*Black Glutinous Rice with Coconut Milk*  
Tau Suan served with You Tiao  
*Split Mung Bean Soup served with Fried Dough Sticks*  
Red Bean Soup  
Green Bean Soup



Monday to Friday | 12:00 PM - 2:30 PM  
Adult: \$58\*\* | Child: \$28\*\* (6 to 12 years old)

自助餐+港式美食

One-for-one offer is exclusively for DBS/POSB Credit or Debit cardholders, applies only to adult pricing. Children under 6 years old dines for free. Prices are subject to 10% service charge and prevailing government tax.

