

# Papa Buffet Lunch

## *A hearty celebration for Dad*

Adult: \$98++ | Child: \$28++ (6 to 12 years old)  
1-for-1 for DBS/POSB cardholders (adult pricing only)

### SEAFOOD-ON-ICE

Green Lip Mussel | Chilled Prawn |  
Half-shell Scallop | Cherry Clam

### SALAD BAR

Mesclun Greens | Romaine Lettuce |  
Red Chicory | Baby Spinach

Japanese Cucumber | Bell Pepper | Cherry Tomato |  
Dried Fruits | Black Olive | Pickled Onion | Sweet Corn |  
Preserved Beetroot | Shaved Parmesan Cheese |  
Croutons  
*Assorted Dressing*

### CHEESE AND BREAD SELECTION

Assorted Bread and Rolls with Butter and Marmalade  
Assorted Cheese with Grapes, Crackers and Dried Fruits

### HOT SELECTION

Braised Duck  
Steamed Teochew-style Black Pomfret  
‘Chye Poh’ Omelette  
Braised Chicken Feet  
Steamed Minced Pork with Salted Fish  
Chicken with ‘Sichuan’ Vegetable  
Stir-fried ‘Nai Bai’ with Garlic and Oyster Sauce  
Fried You-Tiao  
Stir-fried Longevity Noodles  
Five-spice Braised Egg, Tau Pok, Tau Kwa

### PORRIDGE

Sweet Potato Porridge  
Plain Porridge

Condiments:

Fermented Salted Soybean, Garlic Chilli Sauce,  
Century Egg with Preserved Ginger, Salted  
Egg, Chilled Bean Curd with Chicken Floss

### APPETIZER

Smoked Salmon Potato Salad  
Japanese Jellyfish Salad  
Black Fungus & Cucumber Salad (V)  
White & Red Quinoa Salad (V)

### CONDIMENTS

Pickles Lettuce (Cai Xin)  
Olive Vegetables  
Braised Peanuts  
Chicken Floss  
Fried Dace with Salted Black Beans  
Deep-fried Shallots  
Braised Soy Sauce (Lu Zhi)

### DESSERT BAR

DIY ICE KACANG or CHENDOL  
Red Bean, Sweet Corn, Palm Seed, Grass  
Jelly, Evaporated Milk, Palm Sugar, Rose  
Syrup, Yellow Syrup, Green Syrup, Chendol  
Jelly, Red Bean, Coconut Milk

Signature Muah Chee  
Orh Nee  
Tropical Fruits Selection  
Assorted Flavours Ice-cream Cups

### MUSHROOM CREATIONS IN COLLABORATION WITH MUSHROOM BUDDIES

Margherita Mushroom Pizza  
Herbal Chicken Soup with Lion's Mane Mushroom  
Grilled Beef with Lion's Mane Mushroom Cream Sauce  
Sautéed Pearl Oyster Mushrooms with Garlic Butter  
Mixed Vegetable Tempura Fritters (Kakiage)

Mushroom Buddies is a local social enterprise dedicated to empowering individuals with special needs through training and meaningful employment in urban farming. Enjoy a curated selection of hearty, wholesome dishes that celebrate the earthy richness of mushrooms — thoughtfully crafted in partnership with Mushroom Buddies.