



Buffet Lunch

27 May to 18 July 2018

Monday to Thursday: \$53++ per person, \$27++ per child (6 to 12 years old)

Friday & Saturday: \$58++ per person, \$29++ per child (6 to 12 years old)

Cold Appetiser

Crabmeat Salad, Charred Pimiento, Roasted Potato, Bean, Quail Egg

Greek Salad, Feta Cheese

Traditional German Potato Salad

Waldorf Salad, Organic Chicken

Fresh Heirloom Tomato Salad, Aged Balsamic Vinegar, Fine Cress

Sautéed Seafood Penne Pasta Salad, Herb Olive Oil Dressing

Swiss Delicacies

Landjäger, Chorizo, Beef Pastrami, Coppa Ham, Dried Salami
Swiss Mustard, Dijon Mustard, Pickled Pearl Onion, Gherkin, Olives

Smoked Fish

Smoke Salmon Platters, Onion, Baby Caper, Lemon, Cherry Tomato, Cucumber

Chilled Seafood

Chilean Black Mussels, Tiger Prawns, Italy Venus Clams, Japanese Scallops,
Shallot Vinegar, Thai Chili Sauce, Sweet Chili, Lemon Wedges, Wasabi, Yuzu

Japanese Corner

Salmon Sashimi, Assorted Sushi and Maki, Soba, Somen Noodles

Cheese Selection

Emmental, Pecorino, Brie De Meaux, Sainte Maure, Port Salute, Tete De Moine,
Camembert, Gruyère, Table Wafer, Cream Crackers, Crostini Stick, Apricot, Apple,
Golden and Black Raisins, Mango, Almond Flakes, Walnut, Pine Nuts

Bread and Rolls Selections

Sour Rye, French Baguette, Rosinen Und Walnuss, Leinsamenbrot, Fig, Cranberries,
Multi Grain Roll, Fromage Roll, Viennoise Chocolate Roll, Corn And Onion Roll, Lavosh,
Bread Sticks, Selection of Butter and Soft Vegetable Margarine

Soup

Soup of the Day

Fondue Station

Classic Swiss Cheese, Gruyère, Emmental, Garlic
Cauliflower, Broccoli, Croutons, Parmesan Bread Cube, Ray Bread, Assorted Sausage

Live Action Station

Roast of the Day

Sirloin, Champagne Ham, Lamb Leg

Dijon Mustard, Horseradish, Mint Jelly



Sides

Potato and Caramelized Onion Kugel
Wild and Brown rice With Mushrooms and Leeks
Roasted Yukon Gold Potatoes with Rosemary and Sea Salt
Cheese Ravioli with Fresh Basil Cream Sauce

Sides

Roasted Asparagus with Tomato Coulis
Haricot Vert with Portobello Mushroom and Herbed Olive Oil
Medley of Roasted Root Vegetables
Steamed Florets of Broccoli and Cauliflower

Risotto Station

Arborio Rice, Pumpkin Purée, Pea Purée
Crispy Bacon, Fresh Peas, Blue Cheese, Fromage Blanc, Rocket Leaves, Tomato Salsa

Laksa Stall with Condiments

Bee Hoon, Yellow Noodles, Laska Noodles, Bean Sprout, Cooked Prawn,
Fish Cake, Quail Egg, Tau Pok, Laksa Leave, Sambal Chili

Hot Food Items

Pan-fried Sea Bass, Smoked Salmon, Parmesan Crust, Pepper Coulis
Roasted Shiro, Miso Chicken, Caramelized Onion, Leek
Pork Meatball, Parmesan Cheese, Basil Tomato Sauce
Green Peas Casserole Garlic, Chopped Onions (V)
Braised Irish Beef Stew, Buttered White Beans
Lyonnais Potato (V)

Local Selections

Madras Machi Curry
Mutton Rendang
Seafood in Sambal
Kai Lan Oyster Sauce
Wok-Fried Rice
Braised Oriental Mushrooms with Mini White Cabbage

Desserts

Chocolate Fountain with Condiments
Milk Chocolate Ganache Cake
Lemon Pound Cake
Dark Chocolate Toblerone
Spicy Honey Walnut Tart
Vanilla Bavarian, Chestnut Vermicelli
Plum Panna Cotta, Raspberry Compôte
Blue Cheese Panna Cotta, Pear Jelly
Swiss Torta
Caramelized Apple Tart
Double Cheese Gâteau
Assorted Fruit Platter



Menu is subject to change depending on the availability of fresh ingredients
Prices are subject to 10% service charge and 7% Goods and Services Tax (GST)