



Hearty Meat Delights Return!

Dinner Buffet Menu

12 JULY TO 25 AUGUST 2018

THURSDAY TO SATURDAY

S\$88⁺⁺ per adult, S\$44⁺⁺ per child (6 to 12 years old)

Additional S\$28⁺⁺ for free-flow draught Tiger beer or S\$38⁺⁺ for free-flow house wines

COLD APPETISERS

Cherry Tomato Salad with Peas & Potatoes (V)

Smoked Beef Carpaccio with Mediterranean Vegetables and Parmesan Flakes

Waldorf Salad with Grilled Goat's Cheese (V)

Blue Swimmer Crab and Mango Salad

Farro Salad with Fava Beans, Spring Onions, Wild Mushrooms, Feta Cheeses and Sherry Vinaigrette (V)

Watercress Salad with Smoked Salmon, Apples and Horseradish Mayonnaise

Veronica's Potato and Beef Sausage Salad

SMOKED FISH

Salmon, Blue Marlin and Escolar Platter

Onions, Baby Capers, Lemon, Cherry Tomatoes and Cucumber

CANAPÉS

Foie Gras Torchon with Sour Cherry Reduction

Blinis with Smoked Salmon and Caviar

DIY GARDEN SALAD

Baby Arugula, Roasted Beets, Goat Cheese, Marcona Almonds, Ice Wine Vinaigrette

Haricots Verts, Mixed Greens, Grilled Zucchini, Shaved Manchego, Toasted Almonds

Prawns, Crispy Bacon, Garlic Croutons, Parmesan Cheese, Walnuts, Pine Nuts, Honey Tomatoes, Cucumber,

Corn Kernels, Alfa Sprouts

Balsamic Vinaigrette, Italian Dressing, Caesar Dressing, Citrus Vinaigrette, Asian Dressing, Ponzu Dressing

FRUIT DE MER

Chilean Black Mussels

Tiger Prawns

Italian Venus Clams

Japanese Scallops

Poached Slipper Lobsters

Shallot Vinegar, Thai Chili Sauce, Sweet Chili, Lemon Wedges, Wasabi, Yuzu

JAPANESE CORNER

Salmon Sashimi, Maguro Loin, Unagi, Assorted Sushi and Maki,

Soba and Somen Noodles

CHEESE SELECTIONS

Emmental, Pecorino, Brie De Meaux, Sainte Maure, Port Salute, Tête De Moine, Camembert, Gruyère

Table Wafer, Cream Crackers, Crostini Stick, Apricots, Apple, Golden and Black Raisins, Mango,

Almond Flakes, Walnuts, Pine Nuts

TRADITIONAL SWISS RACLETTE STATION

Boiled New Potatoes, Pickled Onions, Cornichons

SWISS CHEESE FONDUE

Cubes of French Baguette and Dark Rye Bread

BREAD AND ROLLS SELECTIONS

Sour Rye, French Baguette, Rosinen-Walnuss-Brot, Leinsamenbrot, Fig And Cranberries Bread, Multigrain Roll,

Roule Fromage, Chocolate Viennois, Corn And Onion Roll, Lavash, Breadsticks

Selection of Butter and Soft Vegetable Margarine

SOUP

Beef Goulash with Butter Garlic Croutons

Classic French Onion Soup

CHINESE ROASTS

Roasted Duck, Roasted Pork, Roasted Chicken

Plum Sauce, Mustard

“DIY” MEAT BALL NOODLES STATION

Bee Hoon, Yellow Noodle

Bean sprouts, Spring Onions, Red Chili, Fried Shallots, Chinese Lettuce
Chili Sauce, Sweet Bean Sauce, Hoisin Sauce, Sesame Seeds, Black Fungus
Special “Kopi Tiam” Beef Broth

LIVE STATIONS

Grilled Meat

Beef, Chicken or Lamb Satays with Peanut Sauce

Lamb Chop, Filet Mignon, Beef Striploin, Veal Schnitzel, Chicken Piccata, Assorted Grill Sausages
Choice of Mushroom Cream Sauce, Green Peppercorn Sauce, Red Wine Jus, Béarnaise Sauce
Sauerkraut, Braised Red Cabbage, Creamy Savoy Cabbage, Potato Rösti

Slow-cooked Beef Carnitas

Filled with Salsa, Cilantro, Avocado, Lime Squeeze

Chicken Quesadilla

Filled with Chicken, Cheese, Salsa, Mushrooms, Refried Beans, Avocado

CARVINGS OF THE DAY

Ras El Hanout Marinated Prime Rib Eye with Natural Veal Jus, Dijon Mustard or Horseradish Sauce

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

Sticky Chilli Jam-glazed Ham with Crunchy Slaw

Sides

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

HOT FOOD ITEMS

Papa Rellena (Potato Croquettes Stuffed with Minced Beef)
Berbere Beef Stew and Spiced Silverbeet
Miso Salmon with Ginger Chive Beurre Blanc
Parsnip, Celery Root and Potato Gratin (V)
Chipotle Honey Chicken Skewers with Garlic Grilled Corn
Pumpkin Ravioli with Sage And Toasted Hazelnuts (V)

LOCAL DELIGHTS

Sweet & Sour Pork Ribs
Wok-fried Sugar Bean with Shitake Mushrooms (V)
Lamb Rogan Josh
Vegetable Jalfrezi (V)
Fried Rice with Chinese Sausages
Kecap Manis Chicken

DESSERTS

Crispy Chocolate Fingers
Chestnut Mandarin Cake
Pistachio Coconut Dacquoise
Chocolate Fudge Cake
New York Style Cheesecake
Swiss Kirsch Cake
Lemon Meringue Tart
Tiramisu Cups
Roasted Coffee Choux Puffs
Raspberries Tartlets
Chocolate Fountain with Condiments
Raspberry, Bitter Chocolate, Mint or Coffee Ice Cream with Cones and Condiments