

## Gateaux

Graham Cracker Blueberry Cheesecake  
D, E, G

Signature Durian Cake  
D, E, G

Ondeh-Ondeh Layers Cake  
D, E, G

## Shooter

Pink Guava Mousse, Lychee  
D, E

Mango Pomelo Pudding  
D

Champagne Raspberry Jelly  
A, V

## French Pastry

Citrus Meringue Tart  
D, E, G

Assorted Macaroon  
D, E, G, N

Chocolate Nutella Brownie  
D, E, G, N

Raspberry Financier  
D, E, G, N

## Local Delight

Nyonya Kueh  
E, V

Chiffon Cake of The Day  
E, G

Japanese Mochi  
V

## Ice Cream and Sorbet in Cup

### Hot Dessert

Brioche Chocolate Chips Bread  
and Butter Pudding with Vanilla Sauce  
D, E, G

Eight Treasure Cheng Teng  
V

## Fruits and Berries

Tropical Seasonal Fruits Platter and Berries

  
SHANGRI-LA  
SINGAPORE

**55**  
YEARS OF HEARTFELT  
HOSPITALITY

*The Rose Veranda*



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**Mini Buffet**  
**\$55++ per person**

Price is subject to 10% service charge and  
prevailing government taxes.

## Salad and Apetizer

**Smoked Turkey Salad with Mango,  
Avocado and Herb Couscous**  
G, T

**Marinated Cherry Tomato, Feta Cheese  
and Rocket Salad with Red Wine Vinaigrette**  
A, D, V

**Spicy Thai Style Prawn and Green Papaya Salad  
with Toasted Peanuts**  
N, SH

**DIY Traditional Caesar Salad in Parmesan Wheel**  
*Bacon Bits, Grated Parmesan Cheese, Croutons,  
Extra Virgin Olive Oil, Thousand Island Dressing,  
Italian Dressing, Balsamic Vinegar*  
D, E, G, P, S

## Sandwich Selection

**Truffled Egg sandwich**  
E, G, S

**Norwegian Smoked Salmon Sandwich**  
G, S, SE

**Classic Cucumber and Cheese Sandwich**  
D, G, V

**Grilled Vegetable Tortilla Roll**  
G, S, V

## Soup of The Day

**Cream of Cauliflower**  
D, V

**Grissini, Soft Rolls and Mini Hard Rolls**  
D, E, G

## Noodle Station

**Singapore Laksa**  
*Shrimp, Fish Cake, Quail Egg, Tau Pok  
and Beansprouts*  
D, E, S, SE, SH

## Dim Sum

**Crystal Prawn Har Kow**  
G, SH

**Chicken Siew Mai**  
G

**Chicken Char Siew Bun**  
G, S

## Carving of The Day

**Rustico Spice Roasted Grass-Fed Beef Striploin**  
**Horseradish, Pommery Mustard, Red Wine Jus**  
A

## Hot Selection

**Aromatic Egg Fried Rice with Scallion**  
E, G, S, V

**Caramelized Smoked Duck Breast  
with Maple-Orange Glaze**

**Pan Roasted Seabass with Tomato, Capers and Olive**  
A, SE

**Szechuan Style Mapo Tofu  
with Impossible Minced Meat**  
G, S, V

**Buttery Mousseline Potato with French Butter  
& Sea Salt**  
D, V

**Braised Ee Fu Noodle with Prawns, Crab Meat,  
Yellow Chives and Silver Sprouts**  
E, G, S, SH

**Grilled Balinese Chicken Thigh  
with Tomato Sambal Mata and Kafir Lime**  
S, SH

## Snacks

**Charcoal Yu Tiao with Mackerel Fish Otah**  
E, G

**Crispy Vegetarian Spring Roll**  
G, S, V

## Japanese Maki Roll (E, G, S, SE)

**California Roll, Futomaki, Kappa Maki (V), Inari (V)  
with Condiments**