

Wagyu Beef, Seafood & Suhaimi's Buffet

Featuring Suhaimi Yusof's All-Time Favourites

Suhaimi Yusof is an award-winning Singaporean entertainer best known for his iconic role in *The Noose*. A celebrated broadcaster, actor, comedian, and host, he has entertained audiences for over three decades. He continues to be one of Singapore's most beloved personalities on stage and screen.

10 September to 22 November 2026

Weekday Dinner	Mon to Thur	\$128++ per adult	\$30++ per child (6 - 12 yrs old)
Weekend Dinner	Fri to Sun & Public Holidays	\$138++ per adult	\$30++ per child (6 - 12 yrs old)

Adults enjoy 1-for-1 discount. If your group has an odd number of diners, enjoy 50% off with DBS/POSB, Citibank or UOB credit cards.
(Prices listed are before discount)



Suhaimi Yusof's Favourites

Wagyu Beef Cheek Rendang
Singapore Chili Lobster with Mantou
Boneless Chicken Rice
Selection of Sushi & Sashimi
Chicken & Mutton Satay
Chinese Fish Curry

Ocean Galore

 Six Items on Rotation

Poached Tiger Prawn, Blue Mussel, Sea Conch Whelk,
Baby Abalone, Japanese Sweet Clam
Half Shell Scallop, Baby Crayfish

 **Japanese Snow Crab Leg**

 **Fresh Oysters**

 **Bamboo Lobster** **Only available on weekends*

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya

Cold Pesto Whole Salmon with Seafood

Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

Sushi & Sashimi

Salmon Sashimi

Assorted Sushi & Maki Roll

Condiments: Soya Sauce, Pink Ginger, Wasabi

Bouquet of Greens

Variety of Greens: Mesclun, Romaine Lettuce, Arugula, Red Frise
Cherry Tomato, Japanese Cucumber, Carrot, Bell Pepper, Sweet Corn

Dressings: Caesar Dressing, Thousand Island, Goma Dressing and Herbs Olive Oil

 **Chef's Recommendation**

Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.



Compound Salads

Two Items on Rotation

Seafood

Seafood Fennel Salad
Crab Meat Salad
Grilled Squid with Garlic, Chili & Parsley Salad
Sous Vide Australian Octopus Salad
Grilled Tiger Prawn Salad
Seared Scallop Salad
Abalone Salad
Baked Salmon Salad
Lobster Salad
Tuna Nicoise Salad

One Item on Rotation

Wagyu Beef

Wagyu Steak Salad with Balsamic Vinegar Dressing
Roasted Wagyu Beef Salad
Teriyaki Wagyu Beef Salad
Chimichurri Wagyu Beef salad
Gochujang Wagyu Beef Salad

One Item on Rotation

Chicken / Duck

Thai Glass Noodle Salad with Minced Chicken
Cous Cous with Avocado and Grilled Smoked Chicken
Steamed Chicken and Cucumber Salad with Ginger Puree
Roasted Summer Vegetable Salad with Smoked Duck
Tomato Bow Tie Pasta Salad with Smoked Chicken

One Item on Rotation

Vegetarian

Greek Salad
Mushroom Salad with Caramelized Onion
Tabbouleh Salad with Kale
Roasted Snow Pea and Broccoli Salad
Caprese Salad
Roasted Pumpkin with Walnut
Mexican Quinoa Salad

Chef's Recommendation

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Hummus, Dips & Pickle

Three Types: Beetroot, Chickpeas, Spinach, Pumpkin, Red Pesto with Sesame Lavosh, Bread Stick and Vegetables Crudités

Four Types of Assorted Pickles

Four Types of Assorted Antipasto

Chef's Live Stations

Freshly Made Prata

With selection of Dhal Curry and Chicken Curry

Hainanese Chicken Rice

Steamed and Roasted Chicken

Selection of condiment: Chicken Rice Chili, Ginger Puree and Dark Soy Sauce

Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts, Sambal Chili and Laksa Leaves

Roast Carvings

 **Slow-roasted Wagyu Beef D-Rump Serve with Bearnaise Sauce and Espagnole Sauce**

 **Roasted Summer Vegetable and Roasted Potato with Herb**

Seafood Highlight

 **Fried Crispy Soft Shell Crab with Thai Sweet Chili Sauce**

BBQ Station

Three items on rotation

Grilled Cajun Spice Tiger Prawn

Sambal Squid

Grilled Lamb Chop

Fish Otak-Otak

Smoked Bbq Sauce Chicken Wing

Beef & Lamb Merguez Sausage

D.I.Y Station

One Item on Rotation

Traditional Rojak Station

Indonesian Gado-Gado Station

Kang Kong with Cuttle Fish Station

 **Chef's Recommendation**

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Western Cuisine

One Item on Rotation

Starchy Staples

Creamy Mushroom Orzo Pasta with Clam
Arabiata Seafood Pasta
Cabonara Pasta with Turkey Bacon and Prawn
Seafood Aglio Olio Pasta
Wagyu Beef Bolognese Pasta

Two Items on Rotation

Dinner Specials

Pan-Seared Wagyu Beef Steak with Truffle Sauce
Wagyu Beef Brisket Stew with Turkey Bacon
Grilled Wagyu Beef Sliders with Smoked Onion Sauce
Smoked Garlic Butter Wagyu Steak Bites
Wagyu Osso Buco Stew
Seafood Mornay
Spanish Garlic Shrimp
Grilled Australian Octopus with Garlic Butter Sauce
Seafood Thermidor
Seafood Cioppino

One Item on Rotation

Fish

Fish Picatta
Pan-Seared Fish with Creamy Dill Sauce
Pan-Seared Fish with Lemon Butter Sauce
Parmesan-crusted Fish with Basil Mussel Sauce
Balsamic Glaze Fish

One Item on Rotation

Chicken

Chicken Lasagna
Roasted Spring Chicken with Own Juice
West African Chicken Stew
Braised Chicken Creamy Mushroom Sauce
Slow-Cooked Duck Confit with Orange Sauce

Chef's Recommendation

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Asian Cuisine

One Item on Rotation

Chicken

Stir-Fried Chicken with Oyster Sauce
Stir-Fried Chicken with Dried Chilli and Black Vinegar
Stir-Fried Chicken with Shimeiji Mushroom
Stir-Fried Chicken with Sambal
Stir-Fried Chicken with Spring Onion and Ginger

Two Items on Rotation

Dinner Specials

Wagyu Beef Cheek Rendang
Stir-Fried Wagyu Beef Cube with Mushroom
Stir-Fried Black Pepper Wagyu Beef with Asparagus
Mongolian Wagyu Beef
Chinese Wagyu Beef Steak
Salted Egg Prawn
Stir-Fried Spicy Squid
Stir-Fried Mixed Seafood with Oyster Sauce
Hong Kong Style Steam Seabass
Sweet & Sour Fish
Teochew Steamed Fish
Chinese Fish Curry

One Item on Rotation

Vegetable

Steamed Broccoli with Mushroom Sauce
Stir-Fried Kai Lan and Black Fungus with Garlic
Stir-Fried Egg Plant with Minced Chicken
Stir-Fried Chinese Cabbage with Oyster Sauce
Stir-Fried French Bean with Dried Shrimp

One Item on Rotation

Noodle

Wok-fried Egg Noodle with Seafood
Braised Ee-fu Noodle with Mushroom and Chive
Singapore Style Fried Bee Hoon with Shrimp
Braised Bee Hoon with Clam
Malay Style Fried Noodle with Seafood

One Item on Rotation

Premium Selections

Singapore Chilli Mud Crab / Lobster with Mantou
Black Pepper Mud Crab / Lobster
Salted Egg Mud Crab / Lobster
Wok-fry Mud Crab / Lobster with Ginger and Spring Onion
Crispy Butter Mud Crab / Lobster with Egg Floss
(Weekdays: Mud Crab | Weekends: Lobster)

Grilled Satay

A selection of Chicken and Mutton in Peanut Gravy with Condiments

Chef's Recommendation

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Soup Station

One Item on Rotation

Western Soup

Seafood Chowder
Lobster Bisque
Cream of Mushroom
Cream of Pumpkin
Seafood Gumbo

One Item on Rotation

Asian Soup

Thai Seafood Tom Yam Soup
Winter Melon Soup with Chicken
Shark Fin Melon Soup with Chicken
Herbal Black Chicken Soup
Lotus Root Soup with Peanut and chicken

Indian Cuisine

One Item on Rotation

Rice

Biryani Rice
Peas Pulao
Vangi Bath
Tomato Rice
Ghee Rice

One Item on Rotation

Chicken / Mutton / Fish

Mutton Rogan Josh
Goan Fish Curry
Prawn Vindaloo
Butter Chicken
Chicken Masala

One Item on Rotation

Vegetable

Aloo Gobi
Jeera Aloo
Palak Paneer
Vegetable Korma
Matter Paneer

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Desserts

Assorted Mini French Pastries
Assorted Traditional Cookies
Assorted Nyonya Kueh
Seasonal Cut Fruits
Kacang Puteh

Cold Desserts

Ice Cream with Wafer or Rainbow Bread
Ice Kachang & Ice Chendol with Condiments

Chocolate Fondue

Condiments: Marshmallow, Dried Fruits, Churros

One Item on Rotation

Pengat Pisang
Red Bean soup with Ginko Nut
Bubur Pulut Hitam
Cheng Teng
Tau Suan with You Tiao
Green Bean Soup with Sago
Bubur Cha Cha

Drinks

Hot Quenchers

Coffee

Espresso 
Café Latte 
Cappuccino 
Flat White 

Tea

Earl Grey, Peppermint, Chamomile,
English Breakfast, Jasmine Green Tea

Cold Quenchers

(3 drinks on rotation)

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum



*Nutri-Grade mark is based on default preparation
(before addition of ice)*

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availability of fresh ingredients.*

