



# INTERNATIONAL BUFFET

## FEATURING LATIN FIESTA

25 MAY - 26 JULY 2026

<b>Weekday Lunch</b>	<b>Mon to Fri</b>	<b>\$98++ per adult</b>	<b>\$25++ per child (6 - 12 yrs old)</b>
<b>Weekend Lunch</b>	<b>Sat, Sun &amp; Public Holidays</b>	<b>\$108++ per adult</b>	<b>\$25++ per child (6 - 12 yrs old)</b>
<b>Weekday Dinner</b>	<b>Mon to Thurs</b>	<b>\$118++ per adult</b>	<b>\$30++ per child (6 - 12 yrs old)</b>
<b>Weekend Dinner</b>	<b>Fri, Sat, Sun &amp; Public Holidays</b>	<b>\$128++ per adult</b>	<b>\$30++ per child (6 - 12 yrs old)</b>

**1-FOR-1 DISCOUNT FOR ALL ADULT DINERS!**  
(Prices listed are before discount)



# LATIN FIESTA HIGHLIGHTS

## SOUP

### Latin Soup

(1 item on rotation)

Chicken Pozole (Mexican Chicken Soup)  
Ajiaco Colombiano (Colombian Chicken and Potato Soup)  
Tapado (Seafood Stew)  
Albondigas Soup (Mexican Meatball Soup)

## LATIN SALADS

### Seafood

(1 item on rotation)

Ceviche De Pescado (Mexican Fish Ceviche)  
Solterito (Peruvian Chopped Salad with Shrimp)  
Maionese de Batata (Brazilian Potato Salad with Crab Meat)  
Spicy Mexican Seafood Salad

### Beef

(1 items on rotation)

Argentina Ensalada Criolla with Beef  
Mexican Beef Salad with Salsa  
Brussels Sprout and Pomegranate and Beef Pastrami Salad  
Salpicón (Mexican Shredded Beef Salad)

### Chicken

(1 items on rotation)

Mexican Smoked Chicken Cobb Salad  
Mexican Bean Salad with Chiken Ham  
Cucumber, Pineapple and Serrano Chile Salad with Chicken Ham  
Salpicão de Frango (Brazilian Chicken Salad)

## CARVING OF THE NIGHT

### Chilean Herb Roasted Lamb

Mexican Spiced Roast Beef (Carne Asada Style)

Brazil Churrasco Beef Rump Roast

Served with BBQ Pineapple Brazilian style

*\*only one roast will be on rotation for dinner daily*

## CHEF'S LIVE STATION

### Brazillian BBQ Chicken

Served with Chimichurri Sauce and Pico de Gallo

*\*only available for lunch*

## TACO NACHO BAR

### Taco and Nacho Chips

Condiments: Chili Con Carne, Cheese Sauce, Tomato Salsa, Sour Cream, Guacamole,  
Sliced Tomatoes, Lettuce, Cilantro, Red Onion, Corn, Bean and Shredded cheese

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



## LATIN CUISINE

### Starchy Staples

(1 item on rotation)

Macarronada (Brazilian Spaghetti Bolognese)  
Argentine Ñoquis (Gnocchi)  
Tallarín Verde (Peruvian Pasta Pesto)  
Espagueti Rojo (Creamy Mexican Spaghetti)

### Seafood

(1 item on rotation)

Seafood Moqueca (Brazilian seafood stew)  
Camarones a la Diabla (Shrimp in Spicy Tomato Sauce)  
Parihuela (Peruvian seafood soup)  
Camarones al Ajillo (Mexico Garlic Shrimp)

### Beef / Lamb

(1 item on rotation)

Sancocho (Puerto Rican Beef Stew)  
Carne Guisada (Latin Beef Stew)  
Chilean Beef Cazuela  
Birria (Mexican Beef stew)

### Chicken

(1 item on rotation)

Pollo Guisado (Puerto Rican Chicken Stew)  
Pollo A La Diabla (Mexican Deviled Chicken)  
Sudado de Pollo (Colombian Chicken Stew)  
Spicy Brazilian Coconut Chicken

### Fish

(1 item on rotation)

Pescado Encocado (Ecuadorian Fish in Coconut Sauce)  
Sudado de Pescado (Colombian-Style Fish Stew)  
Zarandeado Fish (Mexican Grilled Fish with Chile Sauce)  
Chupín de Pescado (Argentine Fish and Tomato Stew)

### Vegetables

(1 item on rotation)

Moqueca de Legumes (Brazilian Coconut milk vegetable stew)  
Calabacitas Guisada (Stewed Mexican Zucchini)  
Locro de Zapallo (Peru Pumpkin & potato stew)  
Hogao Vegetables (Colombia Vegetables cooked in tomato-onion sauce)

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# INTERNATIONAL BUFFET

## SEAFOOD ON ICE

(6 items on rotation)

Poached Tiger Prawn , Blue Mussel, Sea Conch Whelk,  
Baby Abalone, Japanese Sweet Clam

Half Shell Scallop *\*only available for weekend lunch and dinner daily*

 *Fresh Oysters \*only available for dinner daily*

 *Japanese Snow Crab Legs \*only available for weekday dinner*

 *Rock Lobster \*only available for weekend dinner*

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

 *Cold Whole Sea Bass on Ice \*only available for lunch daily*

 *Cold Whole Salmon on Ice \*only available for dinner daily*

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

## SUSHI & SASHIMI

 *Salmon Sashimi \*only available for dinner daily*

Assorted Sushi & Maki Roll *\*only available for weekend lunch and dinner daily*

**Condiments:** Soya Sauce, Pink Ginger, Wasabi

## GREEN SALAD

**Variety of greens:** Mesclun, Romaine Lettuce, Arugula, Red Frisse  
Cherry Tomato, Japanese Cucumber, Carrot, Bell Pepper, Sweet Corn

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

## VEGETARIAN SALADS

(2 items on rotation)

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

## HUMMUS, DIPS & PICKLE

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

**4 Types of Assorted Pickles**

**4 Types of Assorted Antipasto**

 **Chef's Recommendation**

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## MAKE-YOUR-OWN

### (1 item on rotation)

Traditional Rojak Station, Indonesian Gado-Gado Station or  
Kang Kong with Cuttle Fish Station

Kueh Pie Tee with Assorted Condiments

*\*only available during lunch*

## SOUP STATION

### (1 soup on rotation)

#### Asian Soup

Thai Seafood Tom Yam Soup  
Winter Melon Soup with Chicken  
Shark Fin Melon Soup with Chicken  
Herbal Black Chicken Soup

## ASIAN CUISINE

### (1-2 items on rotation)

#### Slipper Lobster of the Day

Chili Slipper Lobster with Mantao  
Black Pepper Slipper Lobster  
Salted Egg Slipper Lobster

Wok-fry Slipper Lobster with Ginger and Spring Onion

*(only available for dinner - 1 type of lobster on weekday and 2 types of lobster on weekends)*

### (1 item on rotation)

#### Chicken

Braised Chicken with Potato  
Taiwan Style Wok-fry Chicken with Garlic and Thai Basil  
Teriyaki Chicken  
Stir-fry Chicken with asparagus

### (1 item on rotation)

#### Seafood

Sweet & Sour Fish  
Thai Steamed Fish With Lime And Chilli  
Salted Egg Prawn  
Wok-fried Clam with Black Bean Sauce

### (1 item on rotation)

#### Beef/Lamb

Beef Rendang  
Stir-fry Sliced Beef with Mushroom  
Stir-fry Sliced Beef with Ginger and Spring Onion  
Chinese-style Braised Lamb

#### Grilled Satay

A selection of Chicken and Mutton in Peanut Gravy with Condiments

 **Chef's Recommendation**

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## CHEF'S LIVE STATIONS

### **Freshly Made Prata**

With selection of Dhal Curry and Chicken Curry

### **Hainanese Chicken Rice**

Steamed Chicken 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

## INDIAN CUISINE

**(1 item on rotation)**

### **Rice**

Lemon Rice , Peas Pulao, Vangi Bath, Tomato Rice, Ghee Rice

**(1 item on rotation)**

### **Chicken / Mutton / Fish**

Mutton Rogan Josh, Goan Fish Curry, Prawn Vindaloo, Chicken Masala, Tandoori Chicken

**(1 item on rotation)**

### **Vegetable**

Jeera Aloo, Aloo Gobi, Palak Paneer, Vegetable Korma, Matter Paneer

## CONGEE

### **Plain Congee** *\*only available for lunch*

**Condiments:** Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut,  
Salted Egg, Chicken Floss, Braised Soya Egg with Tau Kwa, Century Egg,  
Spring Onion, Fried Shallot, Ginger, You Tiao

### **Chef's Recommendation**

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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

### Hot Desserts (1 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).*

 **Chef's Recommendation**

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