

*Executive  
Lunch Buffet*

MONDAY TO FRIDAY

**TO START**

**Seafood on Ice**

Poached Sea Prawn, Green Mussel, Hard Shell Clam,  
Purple Half Shell Scallop

**CONDIMENTS**

Lime Dip, Smoked Chilli Dip, Thousand Island Dip,  
Miso Dip, Lemon Wedges, Lime Wedges

**Sashimi**

*On a rotating basis*

Salmon, Tuna, Tako, Tai

**CONDIMENTS**

Pickled Pink Ginger, Wasabi, Soy Sauce

**Smoked Fish**

Oak-smoked Salmon  
Teriyaki Cured Salmon  
Salmon Gravlax

**D-I-Y Soba Station**

Wakame, Tofu, Spring Onion,  
Furikake, Edamame, Sesame Seeds, Takuan  
Fragrant Soy Sauce

**Under the Heating Lamp**

Asian Chimichurri  
Soy-glazed Baby Chicken

**Mix-Your-Own Nyonya Rojak**

Green Mango, Green Apple, Pineapple,  
Cucumber, Guava, Calamansi,  
Rojak Sauce, Grated Peanut

**LOCAL BREAD COUNTER**

Chicken Floss, Azuki Red Bean,  
Pandan Kaya, Peanut Butter

## TACO STATION

### Mediterranean Ground Beef

Caramelised Onion, Coriander, Cabbage,  
Pico De Gallo, Guacamole,  
Smoked Chilli Dip, Nacho Cheese

## SALADS

### Town Caesar Salad in Parmesan Wheel

LIVE STATION

Fresh Sea Prawn, Roasted Chicken, Yakiniku Vegan Salmon,  
Romaine Lettuce, Quail Egg, Anchovy,  
Croutons, Grated Parmesan, Bacon Bits,  
Classic Caesar Dressing

### Compound Salads

On a rotating basis

Fresh Sea Prawns, Pomelo, Coriander, Chilli Vinaigrette;  
Smoked Chicken, Mediterranean Cous-Cous, Artichokes,  
Raisins, Herbs;

Asian Beef Salad, Tomato, Cucumber, Red Onion, Ginger Soy Dressing;

Shredded Chicken, Rice Vermicelli, Onion Coriander, Chilli;

Creamy Potato, Boiled Egg, Horseradish, Fresh Parsley;

Smoked Duck Breast, Roasted Leeks, Cranberries Dressing

### Healthy Salad Bar

BASE

Lollo Rosso, Arugula, Chicory

INGREDIENTS

Piquillo Pepper, Sweet Potato, Baby Potato,  
Sweet Corn, Butternut, Squash,  
Broccoli, Cherry Tomatoes, Beetroot,  
Artichokes, Marinated Olives, Feta Cheese

DRESSING

Wafu, Honey Mustard, Italian

## WESTERN HIGHLIGHTS

### Braised Beef Cheek

Roasted Root Vegetables, Fresh Herbs

### Roasted Spices Rub Boneless Chicken Leg

Creamy Green Peppercorn Sauce

### Pan-fried Barramundi Fillet

Creamy Lemon Butter & Capers Sauce

### Peri-Peri Spiced Roasted Potato

Ratatouille

## INDIAN SPECIALS

### Chicken Masala

### Dhal Makhani

ACCOMPANIMENTS

Biryani Rice, Mango Chutney

## PERANAKAN CORNER

On a rotating basis

### APPETISERS

Kerabu Mangga

Green Mango & Dried Shrimp Salad

Kerabu Timun Nenas

Cucumber & Pineapple Salad

Kerabu Bok Nee

Prawn & Black Fungus Salad

Kueh Pie Tee

With Prawn, Chilli Sauce, Coriander

### SOUPS

O' Teng

Nyonya Chicken & Potato Soup

Itek Tim

Salted Vegetable & Duck Soup

“Masak O”

Preserved Soya Bean Pork Ribs Soup

### HOT DISHES

Ayam Buah Keluak

Nyonya Chicken Curry with Black Nut

Babi Pongteh

Braised Pork with Fermented Soya Bean

Nyonya Chap Chye

Braised Vegetables with Glass Noodles & Black Fungus

Udang Goreng Assam

Tamarind Prawn

## LOCAL DELIGHTS

5 dishes daily on a rotating basis

Wok-fried Kung Po Black Fillet

Aromatic Teochew-style Braised Duck

Braised Chicken, Ginger & Sesame Oil

Poached Chicken, Ginger Scallion Sauce

Wok-fried Sweet & Sour Clam

Steamed Barramundi, Crispy Garlic &

Superior Soy Sauce

Broccoli, Mushroom, Oyster Sauce Gravy

Stir-fried Bak Choy, Crispy Garlic

Braised Ee Fu Noodles, Vegetables

Seafood Mee Goreng

Wok-fried Black Pepper Udon

## Make-Your-Own Noodle Bowl

### NOODLES

Yellow Noodles, Thick Rice Noodles, Kway Teow, Vermicelli

### SOUP BASE

Prawn Broth, Laksa Gravy

### TOPPINGS

Sea Prawn, Fish Cake, Quail Egg,  
Shanghai Greens, Kangkong, Broccoli, Cabbage,  
Beansprouts, Poku Mushroom, Spinach

### CONDIMENTS

Sambal Chilli, Sliced Red Chilli, Pickled Green Chilli,  
Scallions, Crispy Fried Shallots, Crispy Fried Garlic,  
Crispy Pork Lard in Oil

## SWEET INDULGENCES

5 desserts daily on a rotating basis

### CAKES

Jasmine Lychee Mousse  
Strawberry Cheese Mousse  
Dark Chocolate Brownie Mousse Cake  
Fullerton Cheesecake  
Strawberry Cheesecake  
Coconut Calamansi Cake  
Black Forest Cake

### TARTS

Pecan Tart  
Mango Calamansi Tart  
Caramel Chocolate Tart

### WARM LOCAL CLASSICS

1 warm dessert daily on a rotating basis

Bubur Cha-Cha  
Bubur Terigu  
Pulut Hitam

### NYONYA SWEETS

Assorted Nyonya Kueh  
Durian Pekat

### ICE CREAMS & SORBETS

Vanilla, Chocolate, Strawberry, Raspberry

### ASSORTMENT OF FRESH FRUITS

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.