

International Lunch Buffet

SATURDAY

TO START

Seafood on Ice

Poached Sea Prawn, Baby Crawfish,
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

Salmon, Tuna, Tako

CONDIMENTS

Pickled Pink Ginger, Wasabi, Soy Sauce

Smoked Fish

Oak-smoked Salmon
Teriyaki Cured Salmon
Smoked Pepper Tuna

D-I-Y Soba Station

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

Under the Heating Lamp

Selection of Tempura & Agemono

CHEESEBOARD

Assortment of Cheeses

CONDIMENTS

Assorted Nuts, Dried Fruits, Jam, Crackers

BUTCHER'S BLOCK

Charcuterie

Salami Milano, Mortadella, Turkey Ham, Beef Pastrami

CONDIMENTS

Cornichons, Capers, Pickled Onion,
Dijon Mustard

ARTISANAL BREAD

Kimchi Sourdough, Multigrain, Dark Rye,
Ciabatta, Focaccia, Baguette,
Assorted Bread Rolls

SOUP OF THE DAY

Mushroom & Truffle Velouté

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

Smoked Duck Wild Rice with Cranberries

INDIAN SPECIALS

Chicken Masala

Dhal Makhani

ACCOMPANIMENTS

Biryani Rice, Mango Chutney

CHINESE BARBECUE ROASTS

Pork Char Siew, Crispy Pork Belly,
Roasted Chicken, Poached Chicken

SIDES & CONDIMENTS

Fragrant Rice, Dark Soy Sauce, Chilli Sauce, Ginger Paste

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

HOT DISHES

Ayam Buah Keluak

Nyonya Chicken Curry with Black Nut

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 Black Pepper Beef Cubes

Aromatic Teochew-style Braised Duck

Wok-fried Sichuan Mala Clam

Sweet & Sour Barramundi Fillet

Market Vegetables, Mushroom,
Oyster Sauce Gravy

Braised Ee Fu Noodles, Vegetables

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

CAKES

Jasmine Lychee Mousse
Strawberry Shortcake
Brownie Jivara Crème Chantilly
Blueberry Cheesecake

TARTS & FLAN

Hazelnut Praline Crème Tart
Calamansi Coconut Meringue Tart
Cherry Chocolate Petit
Pistachio Mascarpone Ivory
Pecan Tart

WARM

Bread & Butter Pudding

SHOOTERS

Jivara Coffee Noisette
Raspberry Panna Cotta

CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows,
Vanilla Puffs, Assorted Fruits

ASSORTMENT OF FRESH FRUITS

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.