



## LUNCH BUFFET MENU

**Non-Promotional**

**Items subject to change upon availability**

### **SALAD BAR**

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

#### **Dressings and Emulsions**

Asian Goma, Balsamic, Caesar, Thousand Island and Honey Mustard

#### **Condiments**

Cherry Tomatoes, Cucumber, Fava Bean, Olives, Corn Kernel

Kidney Bean, Board Bean, Heart of Palm, Pomelo

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower, Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

#### **Flavoured Vinegars and Oils**

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

### **SALAD AND APPETIZERS**

Daily made fresh selections of 5 compile salads available from the market

### **SELECTIONS OF COLD CUT PLATTER**

Chicken Ham, Chicken Mushroom, Salami, Smoked Salmon

Wagyu Pastrami, Turkey Ham

Sun-Dried Tomatoes, Silver Onion, Olives, Capers, Peppers and Grilled Zucchini

### **CHEESE**

Gourmet Selection of Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts and Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

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## **BREAD CREATIONS**

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

## **JAPANESE CORNER**

### **Selections of Sashimi, Sushi and Maki**

Hamachi, Salmon, Tuna, Sweet Prawn, Tako

Tamago, Ika, California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetables), Crab Stick

Wasabi, Shoyu, Ginger

### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

### **Soup and Curry**

Vegetable Curry

Miso Soup

Steamed Japanese Rice

## **SEAFOOD COLOSSEUM**

Seasonal Oysters, Lobster Claw, Tiger Prawns, Clams

Green Lip Mussels, Mud Crab, Jonah Crab Claws

Accompanied by Yuzu Mayo, Spicy Thai Chili, Mango Dip

Coriander and Mint, Szechuan Mayo, Wasabi Mayo, Lemon and Tabasco

## **CARVING**

Grain Fed Beef

Leg of Lamb

Roasted Chicken

Assorted Mustard, Mint Sauce, Red Wine Jus

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## **NOODLES STALL**

Singapore Laksa  
Chicken Noodles  
Braised Mushroom with Chicken  
Fish Ball Noodles

## **CHICKEN RICE STALL**

Poached Chicken  
Roasted Chicken  
Roasted Duck  
Plum Sauce, Hoi Sin Sauce, Spiced Salt, Chili

## **CRACKERS**

Assorted Asian and Western Crackers  
Garlic Bread

## **SOUP**

**(3 Daily)**

Double Boiled Black Chicken Herbal Soup  
Old Cucumber with Pork Ribs  
Watercress and Chicken  
Seafood Tom Yam  
Cream of Pumpkin  
Forest Mushroom  
Seafood Chowder  
Corn Chowder

## **HOT FOOD SELECTIONS**

Selections of Fresh Ingredients from the Market and Seasonal Product  
Preparing in Western, Chinese, Local and Asian Cuisine  
Beef, Pork, Lamb, Chicken, Fish, Seafood, Vegetables and Noodles to Starch

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## **INDIAN CUISINE**

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

## **DESSERT AND SWEETS**

“The Melt” Chocolate Cake

Caramel Profiterole

Banana Cream with Lime Jelly

Strawberry Marmalade Cheese Cake

Yuzu Tainori

Almond Blueberry

Petit Gateau Salt Caramel Chocolate Brownies

Morello Cherry Sable Tart

Chocolate Sensation Bar

Flamboyant Travel Cake City

Canele De Bordeaux

Macaroons

Poached Pear with Red Wine

## **Chocolate Fountain**

Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

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## **Freshly Scooped Homemade Gelato**

Homemade Ice-creams served with Freshly Baked Waffles

Topped with Your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

## **Shooters and Jars**

Willamette Raspberry Marmalade with Crumble

Araguani Chocolate Cream with Chocolate Pearls

Mandarin Orange and Macaroon Trifle

Mango Pudding

Fromage Blanc and Tahitian Vanilla Bavaois

Panna Cotta

Crème Caramel

## **Garden of Fruits**

Selection of Refreshing Sliced Fruits and Juices

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