



ALL HAIL THE BUFFET KINGS AND QUEENS
LUNCH BUFFET MENU, MARCH 05 TO 20, 2022
Monday to Saturday, 12:00 to 14:30

\$48++ per adult, \$24++ per child (under 12 years of age)

APPETIZER PLATTERS & SALADS

*Smoked salmon with condiments | Fish terrine with mousseline sauce |
Italian and Spanish charcuterie | Mortadella | Prosciutto ham |
Iberico ham | Air dried beef
Greek style tomato and feta salad | Cherry tomato and rocket salad with parmesan |
Spinach and kale salad with avocado

JAPANESE KITCHEN

Selection of Japanese cold appetisers |
Spicy Tekka Maki | Kappa Maki | California roll | Tempura roll
Tori Kakasa (chicken skin) | Tori Mono (chicken thigh)
Ramen Station

THAI KITCHEN

Tom Yum Goong – spicy broth of prawn, galangal, lemongrass
Som Tum – papaya salad | Yam Wun Sen – glass noodle salad |
Pla Ta Krai Talay – spicy seafood salad
Gaeng Kiaow Wan Gai – spicy green coconut curry chicken
Khao Pad – Thai fried rice

**menu items might be subject to changes.*



PÂTISSERIE

White Chocolate and orange Mousse | Chestnut Tako |
Yuzu Matcha cake | Red velvet cake |
Durian 'Serawa' Tart | Lapis Spiku (chocolate and peanut) |
Lemongrass and Pandan jelly jasmine honey |
Double Matcha cheesecake | Fruit tartlet | Tong Yip

SELECTION OF SEASONAL FRUITS

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