

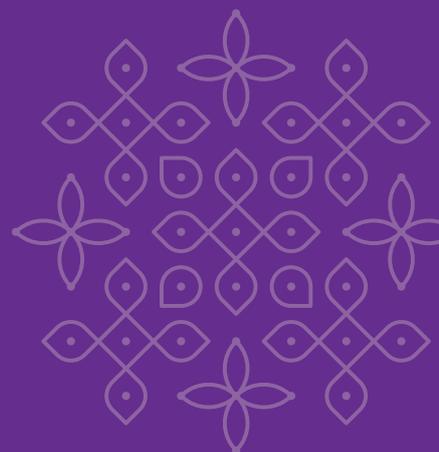
# MUMBAI DINNER BUFFET

21 March to 30 April 2026

Monday to Thursday  
98 per adult | 49 per child  
(6 to 12 years old)

Friday to Sunday  
108 per adult | 54 per child  
(6 to 12 years old)

6pm to 10pm



## BEVERAGE

<b>Fresh Juice</b>	6 glass 18 jug	Hot Chocolate 	5
Watermelon		<b>Soft Drinks</b>	6
Sugar Cane		Coke 	
Coconut		Coke Light 	
<b>TWG Tea</b> 	4	Sprite 	
Earl Grey		Soda Water	
Sencha (Green Tea)		Ginger Ale 	
Jasmine		<b>Mineral Water (750ml)</b>	8
Chamomile		Acqua Panna	
Moroccan Mint		San Pellegrino	
English Breakfast			

Please advise us of any special dietary requirements, including potential reaction to allergens.  
The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.  
Prices are subject to prevailing taxes and service charge.

## JOO CHIAT

### SEAFOOD ON ICE

Mud Crab | Cooked Lobster  
Cooked Prawn | Half Shell Scallop | Venus Clam | Black Mussel

**Available every Friday, Saturday and Sunday**  
Freshly Shucked Oyster

### CONDIMENTS

Lemon | Wasabi Tartar Sauce | Honey Mustard | Thai Spiced Hot Sauce | Tabasco

### DELICATE DELIGHTS

Salmon Sashimi | Tuna Tataki  
Assorted Sushi & Maki

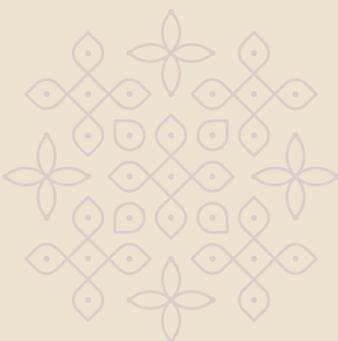
### CONDIMENTS

Wasabi | Soy Sauce | "Gari" Ginger



## SALAD

Roasted Beef & Mango Kerabu  
Cruised Salmon Salad in Plum Dressing  
Potatoes & Egg Salad with Crispy Turkey Bacon Bits  
(Curd Rice)  
Mumbai Papdi Chaat/ Dahi Balla  
Kachumber Salad 🌱 /Chaana Chaat  
Ulam Kampung (Four Angled Bean/Cucumber/Ulam Raja/Pucuk) with Sambal Belacan  
Assortment of Preserved Fruits & Pickle, Sour Plum Powder, Chilli Kicap



🌱 Vegetarian

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## MEZZE SECTION

Selection of Fresh Dates | Crackers Corner (Keropok Emping, Lekor, Fish/Prawn Cracker) | Domaaj (Mixed Herb Salad with Walnuts, Pomegranate) | Tomatoes & Cabbage Tabbouleh | Hummus | Baba Ghanoush | Pita | Selection of Cheese Board

## SERANGOON

### NOODLES STATION

#### SINGAPORE LAKSA

Tofu Puff | Quail Egg | Fish Cake | Bean Sprouts | Baby Lobster  
Fried Shallot | Laksa Leaves | Sambal Chilli  
Laksa Noodles

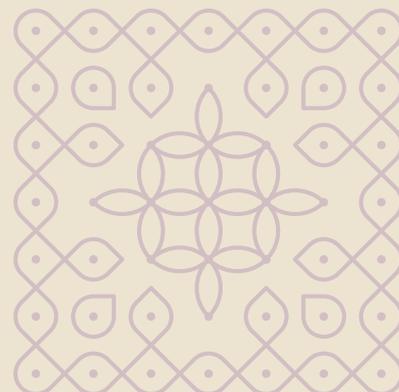
## LIVE STATION

### PULLED RENDANG BEEF ROTI JOHN

Rendang Short Ribs | Nacho Cheese Sauce | Truffle Mayonnaise

## SPICE KITCHEN

Fragrant Ghee Rice  
Fish Curry  
Egg Dhall  
Mediterranean Raita



## LIVE STATION

### GRILLED ASSORTED SATAY WITH CONDIMENTS

Chicken Satay | Beef Satay  
Cucumber | Red Onion | Peanut Sauce

### MUMBAI VADA PAU COUNTER

### SOUP

Shatawar Piste Ka Shorba (Spiced Indian Asparagus Soup)  
Cream | Coriander Leaves | Asparagus

Chicken Rassam Soup/ Tomato Dania Shorba

Ramadhan Bubor Lambok with Mutton Bone Marrow

### ROAST OF THE DAY

Murg Mussalam (Indian Marinated Chicken)  
Mint Yoghurt Sauce

Ikan Bakar Bali Barramundi  
Sambal Kicap Sauce

Roasted Spiced Vegetables and Broccolini in Shrimp Sambal

### SPICE CORNER

Lucknow Murg Pulao (Chicken Briyani)  
Mumbai Famous Butter Chicken  
Prawn Kadai

Meen Moilee (Creamy Fish Curry)

Subz Miloni (Mixed Vege Cooked in Spinach Puree and Cashew Nut Gravy)

Wok Fried Dry Seafood Tom Yum Bee Hoon

Singapore Chilli Crab with Golden Mantou

Stir Fried Black Pepper Beef with Capsicum and Onion

### PASIR PANJANG

### TROPICAL FRUITS

Papaya | Watermelon | Rock Melon | Pineapple | Honey Dew |  
Mini Mandarin Orange | Banana | Apple

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## GEYLANG

### ICE CREAM

Vanilla | Chocolate | Lychee | Milo

### SWEETS

Pineapple Tart | Spicy Prawn Roll | Sugee Cookies  
Selection of Fresh Dates



### ASSORTED NYONYA KUEH

Kueh Dadar | Kueh Ongol  
Kueh Talam Gula Melaka | Kueh Rainbow

### PASTRIES

Strawberry Short Cake | Éclair Chocolate  
Baked Cempedak Crumble Cake | Ondeh Ondeh Cake

### HOT DESSERTS

Portuguese Egg Tart | Putu Ayu Pandan  
Kueh Lopis with Gula Melaka Sauce

### COLD DESSERTS

Signature AMC Durian Penyet  
Bubur Cha Cha  
Rasmalai/ Gulab Jamun/ Carrot Halva

### SWEET DRINK

Blueberry Vanilla  
Sweet Sunrise (Orange Juice, Grenadine Syrup)  
Teh Tarik Special  
Mango Lassi  
Jal Jeera

