



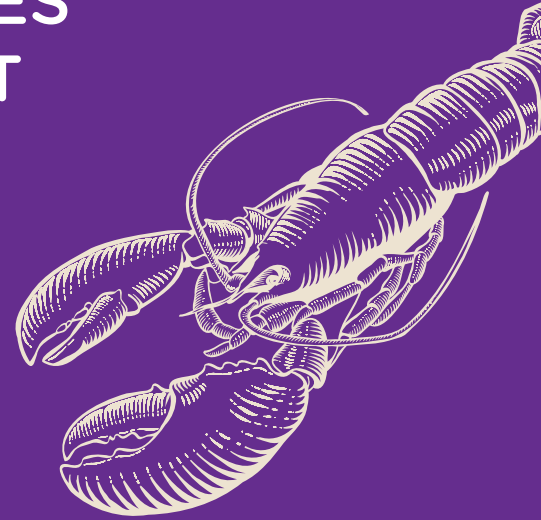
# SEAFOOD EXTRAVAGANZA / CLAYPOT SERIES DINNER BUFFET

1 May to 30 June 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

### OCEANIC SEAFOOD GALORE ON ICE

Slipper Lobster | Cooked Prawn | Half Shell Scallop | Venus Clam | Mud Crab

#### AVAILABLE ONLY FOR EVERY FRIDAY, SATURDAY, SUNDAY DINNER

Freshly Shucked Oyster | Mud Crab | Cooked Prawn  
Half Shell Scallop | Venus Clam

#### CONDIMENTS

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

## DELICATE DELIGHTS

Salmon Sashimi | Tuna Tataki  
Assorted Sushi and Maki

#### CONDIMENTS

Wasabi | Soy Sauce | "Gari" Ginger



## COMPOUND SALAD

Oriental Roasted Beef Salad  
Thai Style Seafood Salad with Green Papaya  
Prawn, Scallop & Mixed Melon in Passion Fruit Dressing  
Crusty Salmon Salad in Nonya Marinade  
Japanese Seaweed Salad 🌱  
Roasted Medley Potatoes Salad 🌱  
Assorted of Preserved Fruit & Pickle Corner, Sour Plum Powder, Chilli Kicap

🌱 Vegetarian

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## D.I.Y. STATION

### CUTTLE FISH AND KANGKONG

Cuttle Fish | Cooked Prawn | Jelly Fish  
Roasted Sesame Seeds | Crushed Peanut | Fried Garlic | Fried Shallot | Coriander Leaves  
KangKong | Shredded Carrot | Sweet Turnips  
Hoisin Sauce | Belachan Chilli Sauce  
Selection of Crackers Corner (Keropok Emping, Fish/Prawn Cracker)

## D.I.Y. NOODLES STATION

### SINGAPORE LAKSA

Tofu Puff | Quail Egg | Fish Cake | Bean Sprouts | Enoki Mushrooms | Fish Ball | Asian Green  
Spring Onion | Fried Shallot | Laksa Leaves | Sambal Chilli | Red Cut Chilli  
Laksa Noodles | Yellow Noodles

## LIVE STATION

### AMC SIGNATURE CURRY FISH HEAD

### GRILLED ASSORTED SATAY WITH CONDIMENTS

Chicken Satay | Beef Satay  
Steamed Rice Cake | Cucumber | Red Onion | Peanut Sauce



## FROM THE SPICE KITCHEN

Garlic Naan  
Butter Chicken  
Chana Masala 🍲  
Curry Vegetarian Lamb Chunk with Potato 🍲

🍲 Vegetarian

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## SERANGOON

### THE SOUP POT

#### TOMATO SOUP

#### TEMPURA FISH FINGER

*with Tartar Sauce*

### ROAST OF THE DAY

#### SLOW ROASTED BEEF RIB EYE

*with Creamy Black Pepper Sauce*

### CATCH OF THE DAY

#### SPICED MARINATED NORWEGIAN SALMON

*with Garlicky Kicap Manis*

Oven Baked Medley Vegetables and Roasted Potatoes

### AVAILABLE ONLY FOR EVERY FRIDAY, SATURDAY, SUNDAY DINNER

#### GRILLED OP RIBS

*with Creamy Black Pepper Sauce*

### SPICE CORNER

#### SEAFOOD PHAD THAI WITH CONDIMENT

*(Chilli Flakes, Crushed Peanut, Vinegar Chilli, Lime Wedges)*

Golden Egg Fried Rice with Crab Meat and Garlic


Stir fried Squid Nyonya Style

Wok Fried Mixed Vegetables in Supreme Vegetarian Sauce

Szechuan Mala Fried Chicken (La Zi Ji)

Wok Fried Tiger Prawn with Asparagus, Assorted Mushroom and Macadamia Nuts

Singapore Chilli Crab with Golden Mantou

 Vegetarian

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## PASIR PANJANG

### TROPICAL FRUITS HARVEST

Papaya | Watermelon | Pineapple | Honey Dew  
Banana | Mini Mandarin Orange | Apple | Plum

### SWEETS & PASTRIES

Pandan Coconut Swiss Roll  
Chempedak Crumble  
Milo Tiramisu  
Lemon Curd Cheese Mousse  
Red Velvet Cake

### ASSORTED NYONYA KUEH

Kueh Ongol  
Kueh Talam Gula Melaka  
Kueh Rainbow  
Lemper Udang

## GEYLANG

### SELECTION OF ICE CREAM

Teh Tarik | Vanilla | Chocolate

### FROM THE HOT LAMP

Portuguese Egg Tart  
Putu Ayu  
Golden Taro Ball

### COLD DESSERTS

House-made Durian Penganan  
Beancurd Skin with Barley and Gingko Nut