

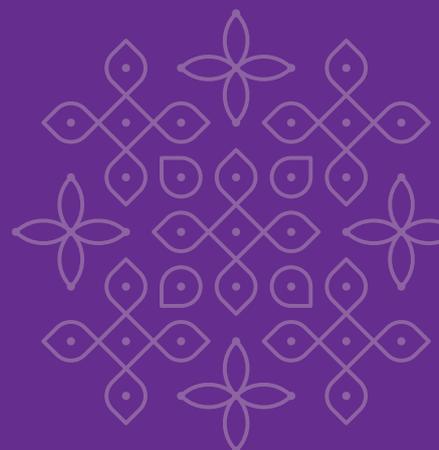
MUMBAI DINNER BUFFET

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

Fresh Juice	6 glass 18 jug	Hot Chocolate 	5
Watermelon		Soft Drinks	6
Sugar Cane		Coke 	
Coconut		Coke Light 	
TWG Tea 	4	Sprite 	
Earl Grey		Soda Water	
Sencha (Green Tea)		Ginger Ale 	
Jasmine		Mineral Water (750ml)	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 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

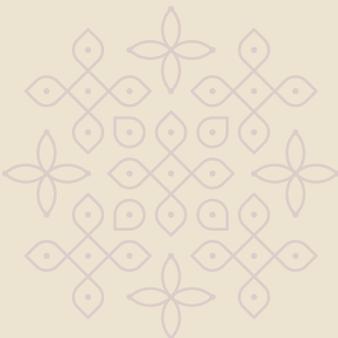
CONDIMENTS

Wasabi | Soy Sauce | "Gari" Ginger



SALAD

Roasted Beef & Mango Kerabu
Crusted 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

Crackers Corner (Keropok Emping, 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
Fried Shallot | Laksa Leaves | Sambal Chilli
Laksa Noodles

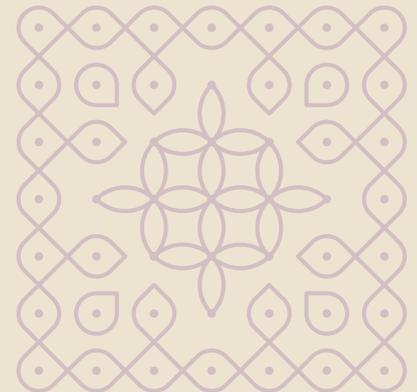
LIVE STATION

PULLED RENDANG BEEF ROTI JOHN

Rendang Short Ribs | Nacho Cheese Sauce | Truffle Mayonnaise

SPICE KITCHEN

Fragrant Ghee Rice
Dhal Makhani
Mediterranean Raita



LIVE STATION

GRILLED ASSORTED SATAY WITH CONDIMENTS

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

MUMBAI VADA PAU COUNTER

SOUP

Chicken Rassam Soup/ Tomato Dania Shorba

ROAST OF THE DAY

Murg Mussalam (Indian Marinated Chicken)
Mint Yoghurt Sauce
Ikan Bakar Bali Barramundi
Sambal Kicap Sauce
Roasted Spiced Vegetables and Broccoli 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

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

