



SEAFOOD EXTRAVAGANZA / CLAYPOT SERIES LUNCH BUFFET

1 May to 30 June 2026

Monday to Friday

80 per adult | 40 per child
(6 to 12 years old)

Saturday to Sunday





82 per adult | 41 per child
(6 to 12 years old)

12pm to 2.30pm (Monday to Friday)

12pm to 3pm (Saturday & Sunday)



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

OCEANIC SEAFOOD GALORE ON ICE

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

CONDIMENTS

Lemon | Wasabi Tartar 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*

CATCH OF THE DAY

SPICED MARINATED NORWEGIAN SALMON *with Garlicky Kicap Manis*

Oven Baked Medley Vegetables and Roasted Potatoes

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

PASIR PANJANG

TROPICAL FRUITS HARVEST

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

 Vegetarian

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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