

FLAMES & FEASTS DINNER BUFFET

Every Friday and Saturday, 6pm to 10pm

\$98++ per adult | \$52++ per youth (ages 10-16) | \$22++ per child (ages 7-9) Children aged 6 and below dine for free, with a paying adult

Top up \$30 and enjoy unlimited servings of house wines and beer for 3 hours

CRUSTACEANS ON ICE

Poached Tiger Prawns, Poached Green-Lipped Mussels Poached Sea Scallops, Pacific White Clams Freshly Shucked Oysters, Alaskan Snow Crab, Boston Lobster

YOUR LAKSA, YOUR WAY!

Prawn, Fish Cake, Fish Ball, Quail Egg with Rice Noodles Served with laksa leaves & sambal chilli

SALADS & GOURMET APPETISERS

Norwegian Smoked Salmon Platter
Mediterranean Tomato and Cucumber Salad
Apple Waldorf Salad with Nuts and Berries
Gourmet Cold Platter with Cheese and Bread Sticks
Caesar Salad with Condiments
Simple Greens Salad with Lettuce

Selection of condiments Cucumber, Bell Peppers, Sliced Red Onion, Pitted Olives Cherry Tomatoes, Cheese, Crouton Chickpea, Quail Eggs, Kernel Corn

Selection of dressings Balsamic Vinaigrette, Japanese Roasted Sesame Thousand Island, Caesar

SOUP

Double-Boiled Sakura Chicken Soup with Dried Scallops and Cordyceps Western Soup of the Day Served with a selection of bread rolls and country bread



SANCTUARY

FIREPIT DELIGHTS

Chicken, Beef and Mutton Satay Skewers – marinated with rich spices for 48 hours Tiger Prawn Chicken Sausage Charred Pineapple

Served with Peanut Sauce, Thai Pineapple Cilantro Dipping Sauce, Cucumber, Onion, Ketupat

MAIN SELECTION

Chilli Lobster Claw with Deep-fried Mantou
Fish Assam Pedas Nanas
Nonya Chicken Curry
Steamed Fragrant Turmeric Rice with Nuts and Raisins
Braised Beef Short Ribs in Red Wine Sauce
Wok-Fried Seasonal Vegetables with Mushroom
Slow-Braised Pork Belly with Fermented Red Beancurd
Steamed Lotus Leaf Bun
Gourmet Pizza

SWEET TREATS

French Macaroon Lollipop Assorted Mini French Pastries Classic Baked Cheesecake Tropical Fruits Platter Lemongrass Aloe Vera Jelly Assorted Nonya Kueh Chilled Cheng Tng

Chocolate Fountain

Rich chocolate fountain with Dried Apricots, Grapes, Rock Melon, Fresh Strawberries, and Marshmallows

Ice-Cream

Double Chocolate, Coconut

