

All Day Buffet - Premium Menu

From S\$75++ per person

1130am to 5pm

Appetizer

Smoked Duck Breast with Artichoke Salad
Thai Spicy Seafood Salad

Salad

Roasted Pumpkin with Walnut Crumbs (V)
Potato Salad in Dill Cream Dressing and Beef
Bacon Bit
Mixed Garden Green with Cucumber and Tomato
Salad (V)

Condiments

Sun Dried Tomato, Cornichons, Cashew Nut,
Herb Croutons, Parmesan Cheese

Dressings

Raspberry Vinaigrette, Thousand Island, Caesar
Dressing

Soup

Cream of Pumpkin Soup
Served with Bread and Bread Roll
Butter and Margarine

Main course

Biryani Rice with Cashew Nut (V)
Wok Fried Prawn in Oriental Sauce
Malay Beef Rendang
Pan Fried Sea Bream with Sour Cherry and
Tomato Confit
Moroccan Lamb Tagine with Chick Pea and
Dried Apricot
Braised Chinese Spinach with Mushroom and
Wolfberries Sauce (V)

Singapore Laksa Noodle Station

Thick Rice Vermicelli served with Dried Shrimp
and Coconut Milk Gravy
Fresh Prawn, Fish Cake, Hard-boiled Egg

Desserts

Hazelnut Pudding with Mocha Sauce
Italian Classic Tiramisu
Mini tropical Fruits Tartlet
Chocolate Truffle Cake
Bread and Butter Pudding with Vanilla Sauce
Seasonal Fresh Fruit Platter (V)

Free flow coffee and tea



Minimum 250 persons required.

All prices are subject to 10% service charge and prevailing government taxes

All Day Buffet - Deluxe Menu

From S\$55++ per person

1130am to 5pm

Finger Sandwich

Tuna with Green Onion and mayonnaise

Egg Salad Sandwich with Tomato

Ham & Cheese with Butter

Tomato & Cucumber with Margarine

Mixed Garden Green with Cucumber and Tomato Salad (V)

Condiments

Sun Dried Tomato, Cornichons, Cashew Nut,

Herb Croutons, Parmesan Cheese

Dressings

Raspberry Vinaigrette, Thousand Island, Caesar Dressing

Soup

Cream of Mushroom Soup Truffle Scented (V)

Served with Bread and Bread Roll

Butter and Margarine

Main course

Chinese Seafood Fried Rice

Ayam Panggang Percik

Grilled Red Snapper with Lemon Caper Sauce

Slow Braised Lamb Cubes with Winter Vegetables

Wok-fried Shanghai Green with Mushroom (V)

Spanish Patatas Pamedera (V)

Desserts

Coconut Panna Cotta with Wild Berries Compote

White Chocolate and Lemon Mousse

Bread and Butter Pudding with Vanilla Sauce

Cherry Trifle

Seasonal Fresh Fruits platter (V)

Free flow coffee and tea

Minimum 250 persons required.

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