



SINGAPORE CULINARY HERITAGE BUFFET

1 - 31 August 2023

Mon to Fri 12.00pm to 2.30pm

Adult: \$58++ | Child: \$29++

SALAD BAR

SELECTION OF SEASONAL GARDEN LETTUCE

Japanese Cucumber / Cherry Tomato / Corn Kernel / Carrot

Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Italian Dressing

COLD ENTREE

Mixed Colour Potato, Acacia Honey Pommery Dressing

Lotus Root & Fungus Salad

Thai Chicken Glass Noodle & Grated Peanut

SEAFOOD AND CRUSTACEAN ICE BAR

TIGER PRAWN / SEA WHELK / VENUS CLAM /
BELGIUM BLACK MUSSEL

*Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail
Sauce, Mignonette Vinaigrette*

DIY ROJAK STATION

*Choice of Cucumber, Pineapple, Sweet Turnip, Apple,
Peanut, Yu Char Kueh, Tau Pok. Rojak Shrimp Paste*

NONYA LAKSA STATION

Choice of Thick Rice Noodle/Yellow Noodle

Prawn / Fish Cake / Beansprout / Egg

Condiments: Sambal Chili & Laksa Leaves

GRILL STATION

GRILLED ASSORTED SATAY WITH PEANUT SAUCE

Condiment: Satay Rice Cake, Cucumber, Red Onion

GRILLED OTAH- OTAH IN COCONUT LEAF





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SOUP STATION

CHINESE STYLE CORN & SEAFOOD CHOWDER

HOT SELECTION

HOKKIEN FRIED NOODLE WITH ROASTED PORK

ASIAN GREEN WITH ASSORTED MUSHROOM, SEA
CUCUMBER, SILKY EGG WHITE SAUCE

SWEET & SOUR FISH WITH LYCHEE, SARAWAK
PINEAPPLE

CHILLI CRAB WITH MAN TOU

BEEF RENDANG WITH ROASTED COCONUT SHAVING

TOM YAM AGLIO OLIO PASTA WITH CAPSICUM

PAN ROASTED SALMON, SPINACH IN CREAMY SAMBAL
EMULSION

DEEP FRIED CRISPY PRAWN WANTON

ASSORTED SAVOURY CRACKERS

SWEET TEMPTATION

ASSORTED NONYA KUEH

CHENDOL JELLY

CHOCOLATE TART

KING MANGO PUDDING

SEA COCONUT, ATAP SEED, LONGAN COCKTAIL

TROPICAL FRESH FRUIT PLATTERS

HOT DESSERT

BUBUR PULUT HITAM, LOTUS SEED WITH COCONUT
CREAM

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

