

Father's Day SeafoodFest Weekend Buffet Dinner

Friday & Saturday, 14 & 15 June | 6pm to 10pm

\$140++ for two adults, \$88++ per adult, \$44++ per child (7-12 years old)

Accor Plus members' special: \$126++ for two adults, \$79.20++ per adult,
\$39.60++ per child (7-12 years old)

Complimentary dining for children aged 6 years and below

Add \$68++ for free-flowing wine and beer

Appetisers & Salad

○ SALAD BAR

Mixed Mesclun Salad with Dressing and Condiments

Italian Rotini Pasta Salad with Olives, Tomato and Capsicum (V)

Mediterranean Seafood Salad

Roasted Pumpkin Salad with Feta, Pomegranate and Walnuts (V)

Smoked Duck Radicchio Salad with Navel Orange and Raspberry

Balsamic Tandoori Chicken Salad with Minted Yoghurt Dressing

○ SINGAPORE FRUIT ROJAK SALAD

Torch Ginger Flower, Green Mango, Rose Apple, Guava, Star Fruit,

Red Apple, Jicama, Honey Pineapple, Crispy Bean Curd Puff,

Roasted Peanuts, Calamansi, Tangy Tamarind Dressing

Boulangerie

○ ARTISANAL BREAD LOAVES

○ SOFT BREAD ROLLS

○ ONION BREAD ROLLS

○ MULTI-GRAIN ROLLS

(V) - Vegetarian

Prices are subject to 10% service charge and prevailing government tax.

 @sofitelsingaporentosa

 Sofitel Singapore Sentosa Resort & Spa



Coastal Extravaganza

- FRESHLY SHUCKED SEASONAL OYSTERS
- CHILLED TIGER PRAWNS
- GONG GONG
- HALF-SHELL SEA SCALLOPS
- WHITE CLAMS
- CANADIAN BLACK SHELL MUSSELS

Cocktail Sauce, Red Wine Mignonette, Lemon, Lime and Tabasco

- TORCH FLAMBÉ FRENCH OYSTERS GRATINÉES
With Trio Cheese, Lemon and Sriracha Aioli

Japanese Section

- ASSORTED SUSHI AND MAKI ROLLS
- SASHIMI
Salmon, Tuna and Octopus

Soup of the Day

- NOURISHING HERBAL CHICKEN SOUP WITH RED DATES AND WOLFBERRY
- CREAMY CRUSTACEAN AND FENNEL BISQUE

The Cliff's Signature Wood-fire Pizzas

- SEAFOOD HAWAIIAN PIZZA WITH PINEAPPLE
- MARGHERITA

Carving Station

- GARLIC HERB-ROASTED ANGUS BEEF STRIPLOIN
With Truffle Mashed Potato and Pink Peppercorn Jus
- BAKED SPICE SALT-CRUSTED WHOLE SALMON
With Chimichurri and Citrus Pineapple Salsa
- CHINESE MAOTAI VOLCANO FIERY CRISPY DUCK
- GUA BAO
With Pickled Vegetables, Crushed Peanut, Cilantro and Hot Bean Spicy Sauce
- MEXICO TACO
With Spanish Onion, Romaine, Guacamole, Tomato Salsa and Nachos Cheese Sauce

Mains

- "BI FENG TANG" (TYPHOON SHELTER) FRIED CRAB
- WOK-FRIED FLOWER CLAMS WITH SPICY HOT BEAN SAUCE
- SICHUAN SPICY MALA FISH STEW WITH PEPPERCORN, CHILLI AND GINGER
- STIR-FRIED AUSTRALIAN BROCCOLI WITH CRAB MEAT EGG WHITE SAUCE
- WOK-FRIED SEAFOOD MEE GORENG
- STEAMED FRAGRANT JASMINE RICE
- PENNE PASTA WITH TRUFFLE MUSHROOM CREAM SAUCE
- TERIYAKI-GLAZED SAKURA CHICKEN WITH SESAME AND SCALLION

Indian Buffet Spread

- FLOWER CRAB MASALA
- MALABAR FISH CURRY
- DHALL MAKHANI (V)
- SIGNATURE BUTTER CHICKEN
- BASMATI RICE, GARLIC NAAN, PAPADUM

La Patisserie

- EARL GREY MOUSSE CAKE
- BLACK FOREST CAKE
- COCONUT GULA MELAKA CAKE
- TANGY YUZU CAKE
- CHRYSANTHEMUM TEA CAKE
- OPERA CAKE
- MARBLE CHEESE CAKE
- JAPANESE MATCHA PISTACHIO CAKE
- YOGHURT PANNA COTTA
- CHOCOLATE ROYALTINE HAZELNUT
- SEASONAL CUT FRUITS

Ice Cream Selection

- COCONUT SORBET, CHOCOLATE, VANILLA

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Menu is subject to change without prior notice.

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