

# SeafoodFest Weekend Buffet (with French highlights)

Friday and Saturday, 6pm to 10pm

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

Complimentary dining for children aged 6 years and below

Accor Plus members enjoy these privileges: 25% off for solo diners, 50% off for one member with one guest, 33% off for one member with two guests, and 25% off for one member with three guests. Terms and conditions apply.

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

## *Appetisers & Salad*

### ◇ SALAD BAR

Mixed Greens, Baby Spinach, Romaine, Arugula, Lettuce, Green Coral Lettuce, Corn Kernels, Kidney Beans, Cherry Tomato, Cucumber, Black Olive, Pumpkin, Pinenuts, Pistachio Thousand Island, Ranch, Honey Mustard, Italian, Asian Sesame and Balsamic Sauces, and Olive Oil

### ◇ APPETISERS

Purple Potato Salad with Olives and Capsicum (V)  
Mediterranean Squid Salad  
Roasted Pumpkin Salad with Pomegranate and Walnuts (V)  
Tandoori Prawn Salad with Mint Yogurt Dressing

### ◇ CHA SOBA

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

## *Boulangerie*

- ◇ Artisanal Bread Loaves, Soft Bread Rolls, Onion Bread Rolls, Multi-grain Rolls, French Baguette, Ciabatta, Focaccia, Farmer's Bread with Butter and Jam

(V) - Vegetarian

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

📷 @sofitelsingaporeentosa

📍 Sofitel Singapore Sentosa Resort & Spa



# SeafoodFest Weekend Buffet (with French highlights)

## Coastal Extravaganza

- FRESHLY SHUCKED SEASONAL OYSTERS
- SNOW CRABS
- MUD CRABS
- CHILLED TIGER PRAWNS
- HALF-SHELL SEA SCALLOPS
- WHITE CLAMS
- CANADIAN BLACK AND GREEN LIP MUSSELS

Cocktail Sauce, Red Wine Mignonette, Hot Sauce, Wasabi, Lemon, and Red and Green Tabasco

## Japanese Section

- ASSORTED SUSHI & MAKI ROLLS
- SASHIMI: SALMON, TUNA

Pickled Ginger, Wasabi and Soy Broth

## Soup of the Day

- CRUSTACEAN CHOWDER
- NOURISHING HERBAL CHICKEN WITH RED DATES AND WOLFBERRY

## Live Station

- WOK-FRIED FISH AND PRAWN BALLS WITH BLACK GARLIC SAUCE AND ROCK SUGAR HONEY SAUCE  
Condiments: Almond Flakes, Crispy Rice, Sesame Seeds and Spring Onions
- LEMON-MARINATED GRILLED PRAWNS WITH GARLIC BUTTER AND BASIL PESTO
- GRILLED SLIPPER LOBSTER
- MARINATED FRESH SQUIDS WITH CHILLI MAYO

## French Hot Food

- COQ AU VIN (FRENCH CHICKEN STEW IN RED WINE SAUCE)
- TRADITIONAL BOUILLABAISSSE (TOMATO & FENNEL SEAFOOD STEW)
- CLASSIC FRENCH BEEF STEW
- BONELESS BEEF CHUCK WITH DRY RED WINE, YELLOW ONIONS, GARLIC, THYME, CARROTS AND POTATOES
- WHOLE DUCK A L'ORANGE

# SeafoodFest Weekend Buffet (with French highlights)

## Mains

- WOK-FRIED FLOWER CLAMS WITH SPICY HOT BEAN SAUCE
- STEAMED WHITE FISH WITH SOY GINGER BROTH
- BAKED SALMON COCONUT LAKSA  
With Fish Cake, Bean Sprouts, Dried Bean Curd, Laksa Leaves, Eggs and Laksa Broth
- “BI FENG TANG” (TYPHOON SHELTER) FRIED CRAB
- PILAF SAFFRON RICE WITH SEAFOOD, COLOUR OF CAPSICUM
- CAJUN-SPICED WHOLE SPRING CHICKEN  
With Roasted Seasonal Vegetable, Baby Potatoes, Herbs, Sweet Black Pepper Sauce, Mushroom Sauce, Mustard and Dijon Mustard

## Indian Section

- MASALA FLOWER CRAB
- MASALA PRAWNS  
With Vegetable Dhal and Naan Bread
- FISH TIKKA

## La Patisserie

- EARL GREY MOUSSE CAKE
- BLACK FOREST CAKE
- COCONUT GULA MELAKA CAKE
- TANGY YUZU CAKE
- CHRYSANTHEMUM TEA CAKE
- CHOCO MOUSSE IN A SHOT GLASS
- MARBLE CHEESE CAKE
- PANNA COTTA IN A SHOT GLASS
- TROPICAL SLICED FRUITS WITH BERRIES
- TARTE NORMANDE (FRENCH APPLE TART WITH VANILLA POD SAUCE)
- FROMAGE BLANC TARTE, WHITE CHEESE, SWEET CRUST
- CRÈME BRÛLÉE (FRENCH VANILLA CUSTARD)

## Ice Cream Selection

- COCONUT SORBET, CHOCOLATE, VANILLA