

Thai-themed SeafoodFest Weekend Buffet

Friday and Saturday, 6, 7, 13, 14, 27 & 28 September | 6pm to 10pm
\$140++ for 2 adults, \$88++ per adult, \$44++ per child (7 to 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.

APPETISERS & SALAD

- **MIXED GREENS, BABY SPINACH, ROMAINE, GREEN CORAL, ARUGULA, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, BLACK OLIVES, PUMPKIN SEEDS, PINE NUTS, PISTACHIO (V)**
Thousand Island, Honey Mustard, Italian, Asian Sesame and Aged Balsamic Sauces, and Extra Virgin Olive Oil
- **YUM TALAY (SPICY SEAFOOD SALAD WITH CELERY AND CHILLI LIME DRESSING)**
- **LARB MOO (NORTHERN THAI-STYLE MINCED PORK SALAD WITH BASIL)**
- **YUM MAMUANG (SPICY GREEN MANGO SALAD WITH CASHEW NUTS AND DRIED SHRIMP)**
- **ROASTED PUMPKIN SALAD WITH POMEGRANATE AND WALNUTS (V)**

ARTISAN'S CORNER

- **BOULANGERIE (HOMEMADE BAKERY CORNER)**
French Baguette, Ciabatta, Focaccia, Multi-grain Roll, Soft Roll, Farmer's Bread

(V) - Vegetarian

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

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COASTAL EXTRAVAGANZA

- **FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS, CHILLED TIGER PRAWNS, MUD CRABS, SNOW CRABS, HALF-SHELL SCALLOPS, WHITE CLAMS, GREEN AND BLACK MUSSELS**
Cocktail Sauce, Red Wine Mignonette, Hot Sauce, Wasabi, Lemon and Red & Green Tabasco

JAPANESE SELECTION

- **ASSORTED SUSHI & MAKI ROLLS**
- **SALMON AND TUNA SASHIMI**
Served with Pickled Ginger, Wasabi and Soy Broth
- **CHA SOBA**
Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

SOUP OF THE DAY

- **HOT AND SOUR**

BARBECUE STATION (AVAILABLE ONLY ON 20 & 21 SEPTEMBER)

- **GRILLED TIGER PRAWNS**
- **THAI FISH OTAK**

INDIAN SELECTION

- **MASALA FLOWER CRAB**
- **PRAWN MASALA**
- **FISH TIKKA**
- **VEGETABLE DHAL (V)**
Assorted Naan Bread and Saffron Rice with Dried Fruits

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THAI SELECTION

- TOM YAM GOONG WITH FISH CAKE, SILVER SPROUTS AND VEGETABLES
- PAD THAI WITH PRAWNS AND CLAMS
- CRISPY PORK BELLY WITH THAI CHILLI DIP
- GAI TOD (DEEP-FRIED MARINATED CHICKEN LEG)
- HOI LAI PHAD PRIK PHAO (WOK-FRIED CLAMS WITH THAI CHILLI PASTE AND SWEET BASIL)
- GAENG PHED PED YANG (THAI RED CURRY DUCK WITH LYCHEE AND PINEAPPLE)
- PHAD PHAK RUAM (WOK-FRIED ASPARAGUS, BROCCOLI, CARROT AND MUSHROOM WITH OYSTER SAUCE)
- THAI COCONUT WHOLE SALMON GREEN CURRY WITH LIME
- TOM YAM MARINATED CHICKEN THIGH
- PINEAPPLE RICE
- MINCED PORK WITH THAI BASIL
- STEAMED BARRAMUNDI IN THAI-STYLE BROTH
- THAI MARINATED BBQ ROASTED BEEF FLANK WITH CHILLI DIP

DESSERTS & FRUIT

- ASSORTED THAI NONYA KUEH
- PANDAN COCONUT CAKE
- COCONUT FRESH CREAM CAKE
- CHESTNUT TAKO CAKE
- TALAM JAGUNG (STEAMED SWEET CORN COCONUT LAYER CAKE)
- ASSORTED FRENCH MACARONS
- SLICED FRUIT

GELATO STATION

- CHOCOLATE, VANILLA, STRAWBERRY
Assorted Condiments and Sauces

Menu is subject to change without prior notice.

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