

# SeafoodFest Weekend Buffet with Japanese Highlights

Fridays and Saturdays, 4 to 26 October | 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.

## SALAD & APPETISERS

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- **MIXED GREENS, KALE, BABY SPINACH, BABY ROMAINE, ARUGULA, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, BLACK OLIVES, PUMPKIN SEEDS, CHUKA WAKAME (SEASONED SEAWEED) AND EDAMAME (V)**  
Thousand Island, Ranch, Honey Mustard, Italian, Asian Sesame and Balsamic Sauces, and Olive Oil
- **CHA SOBA WITH CRAB MEAT**  
Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips
- **JAPANESE SLAW GRILLED TUNA SALAD**
- **JAPANESE SPINACH AND PRAWN SALAD WITH MISO DRESSING**
- **ROASTED PUMPKIN SALAD WITH POMEGRANATE AND WALNUTS (V)**

## COASTAL EXTRAVAGANZA

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

(V) - Vegetarian

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

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 Sofitel Singapore Sentosa Resort & Spa



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## SUSHI & SASHIMI

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- ASSORTED SUSHI & MAKI ROLLS
- SALMON AND TUNA SASHIMI  
Served with Pickled Ginger, Wasabi and Soy Broth

## SOUPS

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- CRUSTACEAN PUMPKIN
- MISO WITH SEAWEED AND TOFU (V)

## ARTISAN'S CORNER

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

## LIVE STATION

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- WOK-FRIED FISH AND PRAWN BALLS WITH BLACK GARLIC SAUCE AND ROCK SUGAR HONEY SAUCE  
Condiments: Almond Flakes, Crispy Rice, Sesame Seeds and Green Spring Onion
- ROASTED TANDOORI LAMB LEG WITH CUCUMBER RAITA

## INDIAN SELECTION

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

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## JAPANESE SELECTION

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- WHOLE SALMON WITH JAPANESE CURRY
- JAPANESE CHAR SIEW RAMEN WITH ONSEN EGG IN MISO BROTH
- OYSTER OKONOMIYAKI
- BUTA KAKUNI MANJU (PORK BELLY BUNS)
- KATSUDON (PORK CUTLET)
- STEAMED WHITE FISH WITH SOY GARLIC GINGER BROTH
- TERIYAKI CHICKEN THIGH
- BLACK PEPPER BEEF
- STIR-FRIED VEGETABLES WITH TOFU (V)
- SHRIMP AND ASSORTED VEGETABLE TEMPURA
- JAPANESE RICE

## DESSERTS & FRUIT

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- MATCHA CHEESECAKE
- HOJICHA TEA CAKE
- EARL GREY MOUSSE CAKE
- BLACK FOREST CAKE
- GREEN TEA TIRAMISU
- MANGO YOGHURT VERRINE
- STRAWBERRY PROFITEROLES
- ASSORTED FRENCH MACARONS
- SLICED FRUIT

## GELATO STATION

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- CHOCOLATE, VANILLA & STRAWBERRY  
Assorted Condiments and Sauces

Menu is subject to change without prior notice.

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