

Festive *SeafoodFest Weekend Buffet*

FRIDAYS AND SATURDAYS, 22 NOVEMBER TO 21 DECEMBER AND 27 & 28 DECEMBER 2024 | 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

ADD \$68++ FOR FREE-FLOWING HOUSE WINES AND DRAUGHT BEER

SALAD & APPETISERS

**MIXED GREENS, BABY ROMAINE, ARUGULA, BUTTER LETTUCE, RED TREVISO,
CORN KERNELS, KIDNEY BEANS, BABY RED TOMATO, CUCUMBER, BLACK OLIVE,
RED ONION, PICKLES, CAPSICUM**

THOUSAND ISLAND, RANCH, HONEY MUSTARD, ITALIAN,
ASIAN SESAME, BALSAMIC VINEGAR

JAPANESE SLAW GRILLED TUNA SALAD

ROASTED PUMPKIN SALAD, POMEGRANATE, WALNUTS (V)

ROASTED SWEET POTATOES, SEMI-DRIED TOMATO, HONEY YOGHURT

ROMA TOMATO SALAD, PRAWNS, EXTRA VIRGIN OLIVE OIL, HERBS

SEAFOOD PASTA, ARUGULA, WINTER VEGETABLES, LEMON VINAIGRETTE

COASTAL EXTRAVAGANZA

**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, RED & GREEN TABASCO

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

Menu is subject to change without prior notice.



Festive *SeafoodFest Weekend Buffet*

SUSHI & SASHIMI

ASSORTED SUSHI AND MAKI ROLLS

SALMON AND TUNA SASHIMI

SERVED WITH PICKLED GINGER, WASABI AND SOY BROTH

SOUPS

DOUBLE-BOILED HERB CHICKEN

MUSHROOM TRUFFLE

ARTISAN'S CORNER

BOULANGERIE (HOMEMADE BAKERY CORNER)

FRENCH BAGUETTE, MULTI-GRAIN LOAF, DARK RYE LOAF,
COUNTRY BREAD, HARD AND SOFT ROLLS, SESAME LAVOSH,
BREAD STICK, UNSALTED BUTTER, MARGARINE

LIVE STATION

JAPANESE CHAR SIEW RAMEN WITH ONSEN EGG IN MISO BROTH

ROASTED DUCK, CHAR SIEW, CRISPY PORK BELLY BARBECUE

CUCUMBER, TOMATO, DARK SOY SAUCE, RED GINGER CHILLI

INDIAN SELECTION

MASALA FLOWER CRAB

PRAWN MASALA

ALOO GOBI

SERVED WITH ASSORTED NAAN BREAD AND
BIRYANI RICE WITH DRIED FRUITS



Festive *SeafoodFest Weekend Buffet*

HOT SELECTION

WOK-FRIED SWEET BASIL PRAWNS, DRIED CHILLI, SWEET SOY SAUCE

SAMBAL STINGRAY, LADY'S FINGER, EGGPLANT

SWEET AND SOUR PORK BELLY

BAKED BUTTERNUT, BUTTER, HONEY, WALNUTS

CAJUN-ROASTED CHICKEN WITH ROSEMARY JUS

BRAISED BEEF STEW WITH ROOT VEGETABLES

SEAFOOD WOK-FRIED RICE WITH SILVER FISH

JAPANESE TEMPURA

DESSERTS & FRUITS

CHRISTMAS PANETTONE BREAD PUDDING

MATCHA CHEESECAKE

HOJICHA TEA CAKE

SIGNATURE FESTIVE DESSERT

CHOCOLATE NOIR LOG CAKE

ISPAHAN GÂTEAU

CHRISTMAS FRUIT CAKE

MINI MONT BLANC TART

MINI MINCE PIE

PANETTONE

CHRISTMAS COOKIES

ASSORTED MACARONS

SLIDED FRUITS

GELATO STATION

CHOCOLATE, VANILLA, STRAWBERRY, GINGERBREAD

ACCOMPANIED BY ASSORTED CONDIMENTS AND SAUCES

