

Premium Semi Buffet

Unlimited À La Carte Orders

LET'S SERVE YOU CAESAR SALAD

Romaine Lettuce, Quail Eggs and Caesar Dressing Crispy Turkey Ham, Crispy Beef Bacon, Parmesan Cheese, Crouton Cherry Tomatoes, Sliced Cucumber, Capsicum, Chickpeas, Artichoke, Baby Corn, Carrots, Red Radish, Kidney Beans, Bulgur, Quinoa, Couscous

JAPANESE LOVER

Assorted Nigiri Sushi and Maki Rolls

Fresh Sashimi

Chilled Salmon, Chilled Maguro, Shiro Maguro, Boiled Octopus, Scallops, Hamachi

Sake Ikura Donburi

Fresh Salmon Sashimi Rice Bowl with Salmon Caviar

Condiments: Wasabi, Pickled Ginger and Soya Sauce

GUERIDON SERVICE STATION

Australia Black Angus Beef Wellington

Shortcrust Pastry Wrap with Beef Steak, Mushroom Duxelles and Spinach, served with Crushed Potatoes and Grilled Mediterranean Vegetables with Feta Cheese **Condiments**: Rosemary Sauce and Thyme Sauce

FROM THE GRILL

Whole Tilapia or Black Pomfret

Portuguese Chilli Paste, Brinjal and Lady Fingers **Condiments**: Calamansi

Lobster Pan Mee Noodle

Fresh Lobster and Spinach Flat Noodle with Lobster Soup **Condiments**: Green Pickled Chilli, Sambal Belacan Chilli, Chilli Padi

Live Mud Crab

Choose your preferred gravy: Chilli Gravy, Mongolian Gravy, Nyonya Gravy **Condiments**: Mini Deep-fried Mantou Bun

Enjoy Your Buffet

APPETISERS

Cheese and Cold Cuts Platter On Board

Garlic and Herb Soft Cheese, Cheddar, Brie and Emmental Red Grapes, Cheese Biscuits, Fresh Strawberries Smoked Salmon, Beef Salami, Smoked Chicken Loaf, Pastrami

Composed Salad

Grilled Tomato and Bell Pepper with Feta Cheese and Balsamic Reduction 'Fish Tikka Salad' Oven-Baked Fish with Special Paste and Yoghurt Waldorf Salad Marinated Poached Prawn served with Soba Noodle and Mango Salsa Poached Quail Egg with Garlic Aioli and Tobiko

Soup of the Day

Creamy Wild Mushroom Soup Malay Spice Oxtail Soup

Bread Station

Sliced Multigrain Bread, Rustic Country Bread Loaf, Walnut Raisin Baguette
French Rolls, Brioche Rolls, Sun-dried Tomato and Olive Focaccia, Breadsticks and Lavash

Condiments: Salted Butter and Unsalted Butter

Seafood On Ice

Live Irish Oysters
Tiger Prawns, Clams, Half-shell Scallops, Green Mussels

Condiments: Lemon Wedges, Cocktail Sauce and Thousand Island

THE MAINS

Grilled Lamb Shoulder with Rosemary Gravy
Indian Style Buttered Chicken
Red Snapper Fish Head Curry
Whole Squid with Green Sambal Paste
Braised Sangfar and Bean Curd with Minced Chicken
Poached Asparagus with Hollandaise Sauce
Roasted Potato with Thyme and Butter
Wok-fried Hong Kong Kailan with Garlic and Sliced Abalone
Fried Wanton Noodle with Assorted Seafood
'Nasi Putih' Steamed White Rice

DESSERTS

Individual Desserts

Assorted Chocolate Truffle Roasted Nut Madeleines Layered Chocolate Feuillentine Cocoa Raspberry Tartlet Cherry Black Forest in Glass A Variety of Mini Macarons

Chocolate Fountain with Condiments

Colourful Meringues in Jar

Hot Dessert

Warm Chocolate Fondue with Vanilla Sauce

Assorted Fruits Skewer

Local and Imported Whole Fruits

Ice Cream and Yoghurt Ice Cream
Condiments: Double Chocolate Chip, Ground Peanuts, Granola

Note: This menu serves as a guide on the buffet spread.

Dishes are on rotation and may change based on the availability of the ingredients during the season or time.