



NUSANTARA DINNER BUFFET MENU

1 October to 30 October 2025

Monday to Thursday
92 per adult | 46 per child
(6 to 12 years old)

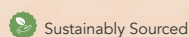
Friday to Sunday
100 per adult | 50 per child
(6 to 12 years old)

BEVERAGE

Fresh Juice	6 glass 18 jug	Coffee	5
Watermelon		Espresso 	
Sugar Cane		Cappuccino 	
Coconut		Café Latte 	
		Hot Chocolate 	
TWG Tea 	4	Soft Drinks	6
Earl Grey		Coke 	
Sencha (Green Tea)		Coke Light 	
Jasmine		Sprite 	
Chamomile		Soda Water	
Moroccan Mint		Ginger Ale 	
English Breakfast		Mineral Water (750ml)	8
		Acqua Panna	
		San Pellegrino	



Nutri-Grade mark is based on preparation
at 120% sugar (before addition of ice)



Please advise us of any special dietary requirements, including potential reaction to allergens.
The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.
Prices are subject to prevailing taxes and service charge.

JOO CHIAT

SEAFOOD ON ICE

Slipper Lobster | Cooked Prawn | Half Shell Scallop | Venus Clam | Mud Crab

Available on Friday, Saturday, Sunday Dinner

Freshly Shucked Oyster | Snow King Crab | Baby Lobster |
Cooked Prawn | Half Shell Scallop | Venus Clam

CONDIMENTS

Lemon | Wasabi Tartare Sauce | Honey Mustard | Thai Spiced Hot Sauce | Tabasco

DELICATE DELIGHTS

Salmon Sashimi | Tuna Tataki
Assorted Sushi and Maki

CONDIMENTS

Wasabi | Soya Sauce | “Gari” Ginger

SALAD

Nyonya Fruit & Beef Kerabu, Chilli Lime, Mint
Crusted Salmon Salad 🌱, Grilled Thai Asparagus, Plum Dressing
Japanese Marinated Octopus
Balinese Mixed Vegetable Salad, Baby Radish, Sprouts, Serunding
Ayam Panggang Kicap, Cherry Tomato, Scallion, Cucumber, Onion
Nyonya Achar Salad 🌱
Assorted of Preserved Fruit & Pickle Corner, Sour Plum Powder, Chilli Kicap

🌱 Vegetarian 🐠 Sustainable Seafood

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MIXED FRUITS ROJAK BAR

Selection of Crackers Corner (Keropok Emping, Fish/Prawn Cracker)
Rose Apple, Guava, Pineapple, Sweet Turnips, Green Mango
Cucumber, Water Spinach, Bean Sprout, Yu Char Kway, Tofu Puff, Peanut Crush, Rojak Sauce

SERANGOON

D.I.Y. NOODLES STATION

SINGAPORE LAKSA / WAK'S MEE REBUS

Tofu Puff | Quail Egg | Fish Cake | Bean Sprouts | Clam Meat | Prawn
Fried Shallot | Laksa Leaf | Sambal Chilli
Laksa Noodles | Yellow Mee

LIVE STATION

ROTI KIRAI SPECIAL

Chicken Curry, Egg Salad

SPICE KITCHEN

Crispy Papadum
Nasi Biryani Nusantara
Mutton Masala
Ayam Masak Merah
Vegetable Dalcha

LIVE STATION

GRILLED ASSORTED SATAY WITH CONDIMENTS

Chicken Satay | Beef Satay
Cucumber | Red Onion | Peanut Sauce

SOUP

Mixed Tom Yum Soup
Fried Shallot | Coriander Leaf | Chilli Pad

ROAST OF THE DAY

Beef Ribeye
Garlic Mushroom Sauce

Available on Friday, Saturday, Sunday Dinner

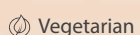
Grilled OP Ribs
Garlic Mushroom Sauce

Oven Baked Spice Rubbed Barramundi 🍷
Assam Pedas Sauce

Oven-Baked Medley Vegetables & Curried Roasted Potatoes

SPICE CORNER

XO Fried Rice with Seafood
Peranakan Mee Siam Goreng
Grilled Fish with Thai Green Chili 🍷
Singapore Chilli Crab with Golden Mantou
Red Curry Oxtail Stew
Sundanese Opor Ayam with Jackfruit
Wok-Fried Soya Prawn with Trio Capsicum
Braised Medley Vegetables with Oyster Sauce, Goji Berry



Vegetarian



Locally Sourced

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PASIR PANJANG

TROPICAL FRUITS HARVEST

Papaya | Watermelon | Rock Melon | Pineapple | Honey Dew
Mini Mandarin Orange | Banana | Apple

GEYLANG

ICE CREAM

Vanilla | Chocolate | Pistachio | Coffee

ASSORTED NYONYA KUEH

Kueh Bingka Ubi | Kueh Seri Kaya
Kueh Sago Gula Melaka | Kueh Rainbow

PASTRIES

Opera Cake | Mango Yoghurt Swiss Roll
Dark Cherry Almond Cake | Fruity Macaron

HOT DESSERTS

Portuguese Egg Tart | Putu Ayu Pandan
Kueh Lopis with Gula Melaka Sauce

COLD DESSERTS

Signature AMC Durian Pengan
Red Ruby with Jackfruit Coconut Sauce

SWEET DRINK

Teh Tarik Special