



INTERNATIONAL LUNCH BUFFET

Mon to Fri 12.00pm to 2.30pm

Adult: \$52++ | Child: \$26++

MENU 2

Air flown Salad

Selection of Seasonal Garden Lettuce
Japanese Cucumber / Cherry Tomato / Corn Kernel
Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Parmesan Cheese
1000 Island Dressing / Caesar Dressing / Italian Dressing

Seafood and Crustacean Ice Bar

Tiger Prawn / Scallop / Sea Whelk / Belgium Black Mussel
Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce,
Mignonette Vinaigrette

Compound Salad

Greek Salad, Cucumber, Feta Cheese
New Asian Potato Salad, Scallion, Togarashi

Selection of Homemade Artisan Breads Rolls

Assorted Mini Bread Rolls & Artisan Bread Loafs
Portion Butter

Prawn Noodle Soup Station

Choice of Yellow Noodle / Bee Hoon
Prawn / Fish Cake / Beansprout / Kang Kong
Condiments: Red Cut Chilli, Fried Shallot, Spring Onion

Soup Station

Double Boiled Sakura Chicken with White Fungus Brothl

Hot Selections

Thai Pineapple Fried Rice with Chicken Floss
Wok Fried Asian Green with Silky Egg White Sauce, Wolf Berries
Salted Egg Flower Squid, Curry Leaf
Pan Roasted Chicken, Caramelised Onion Jus
Pasta Aglio Olio with Caspicum
Grilled Australian Grain Fed Lamb Chop with Farm Rosemary Sauce
Pan Roasted Sustainable Snapper, Farm Basil Tomato Sauce
Deep Fried Crispy Potato Samosa

Sweet Temptation

Black Forest Cake
American Cheese Cake
Pandan Panna Cotta
Assorted Kueh Lapis
Tropical Fresh Fruit Platters

Hot Dessert

Bread & Butter Pudding, Tahitian Vanilla Bean Sauce

All menu items are subject to change according to seasonality and availability without prior notice.
Prices are subject to 10% service charge and prevailing government tax