



# HARVEST OF THE SEA DINNER BUFFET

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## MENU





## COMPLIMENTARY

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**(One Serving)**

Half Lobster with Choice of Cheese or Mentaiko  
or

Baby Abalone (2 pieces) with Chinese Mushroom and Broccoli

## SEAFOOD ON ICE

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Scallop

Mussel

Sea Whelk

Chilled Prawn

Snow Crab Leg

US Air Flown Oyster

Dipping Sauce: Hot Sauce, Spicy Thai Sauce, Lemon, Tabasco

## JAPANESE

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Jellyfish

Seaweed

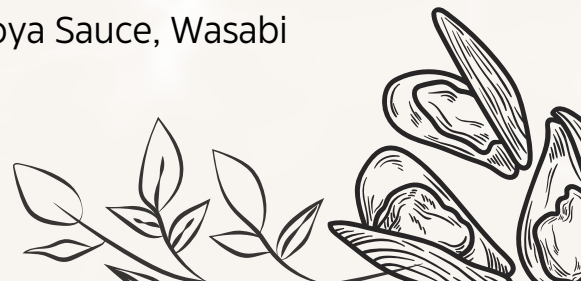
Scallop Wings

Baby Octopus

Assorted Sushi and Maki

**Sashimi:** Salmon, Tai Fish, Yellow Tail, Octopus. Tuna

**Dipping Sauce:** Pickled Ginger, Japanese Soya Sauce, Wasabi





## **APPETIZER**

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Potato Salad  
Top Shell Salad  
Mixed Seafood Salad  
Crabmeat and Egg Salad  
Penne and Chicken Sausages  
Chilled Tofu with Chicken Floss  
Smoked Salmon with Egg Salad  
Braised Pork Belly in Garlic Sauce

## **SALAD**

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Mixed Green and Caesar Salad

### **Salad Toppings:**

Mixed Capsicum, Cherry Tomato,  
Carrot, Sweet Corn, Beetroot, Onion

### **Salad Dressings:**

Thousand Island, Honey, Mustard, Caesar, Balsamic

## **CHEESE AND CRACKERS**

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Crackers, Mixed Dried Fruits and Nuts  
Brie, Blue, Tomme, Gruyere, Camembert





## **SOUP OF THE DAY**

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### ***(Rotation Basis)***

Prawn Bisque

Clam Chowder

Hot and Sour Spicy Soup

Seafood Minestrone Soup

Four Treasures Soup

(Dried Scallop, Crabmeat, Fish Maw, Chinese Mushroom)

## **COOKING STATION**

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Double Boiled Herbal Prawn

Singapore Laksa with Cockles

Assorted Seafood and Vegetable Tempura





## HOT DISHES

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***(Rotation Basis)***

Unagi Rice

Duck L'Orange

Yang Chow Fried Rice

Salmon Garlic Butter Rice

Seafood or Hawaiian Pizza

Soft Shell Crab with Thai Chilli Sauce

Mini Lobster with Butter and Milk Sauce

Assorted Seafood in Saffron Cream Sauce

Stir Fried Scallop and Celery with XO Sauce

Stir Fried Top Shell with Lily Bud and Wolfberry

Baked Half Shell Mussel with Garlic Mayo Sauce

Stir Fried Flower Clams with Spring Onion and Ginger

Pork and Chicken Satay with Peanut and Pineapple Sauce

Braised Fish Maw with Chinese Mushroom and Baby Spinach

Steamed Whole Sea Bass "Hong Kong" Style or Teochew Style

A La Minute Wok Fried Chilli and Black Pepper Sri Lankan Crab

Seafood Udon or Ee Fu Noodle with Dried Sole and Yellow Chives





## DESSERT



### ***(Rotation Basis)***

Assorted Nonya Kueh, Crème caramel, Crème Brûlée  
Black Forest Gateau, Tiramisu, Strawberry Short Cake,  
Hazelnut Gateau, Baked Cheesecake

### **Chocolate Fondue**

Fresh Strawberries/ Grapes, Marshmallow, Dried Apricot,  
Dried Fig, Dried Mango, Prune, Sweet Jelly

### **Chill and Freeze**

Durian Puree in Shot Glass, Ice Jelly with Mixed Cocktail  
Soursop, Sea Coconut, Chendol, Mango Puree with Sago,  
Tropical Fresh Fruits

### **Ice Cream**

Chocolate, Strawberry, Gula Melaka, Lime

**The Hotel reserves the right to amend the menu without prior notice**

