



HARVEST OF THE SEA

BUFFET DINNER MENU

Premier . Affordable . Fresh

Thursday to Sunday, from 6:30pm to 10pm

Adult: \$85.00++ / Senior Citizen: \$64.00++ / Children: \$42.00++

All prices are in Singapore dollars and are subject to 10% service charge and prevailing government taxes





COMPLIMENTARY

(One Serving of Seafood Platter)

Mentaiko Baked Half Lobster, Cheese Baked Oyster,
Miso Baked Half Shell Scallop with Roe,
Truffle Cream Abalone on Shell & Tempura Softshell Crab

CRABS

Unlimited Serving of À la Minute Wok Fried Sri Lankan Crab with
Singapore Chilli Crab or Black Pepper Sauce

SEAFOOD ON ICE

Air Flown Fresh Oyster, Purple Shell Scallop, Mussel, Chilled Prawn,
Sea Whelk, Snow Crab Leg

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

JAPANESE

Assortment of Sushi & Maki, Scallop Wings, Jellyfish,
Baby Octopus, Seaweed

Sashimi: Salmon, Yellow Tail, Sword Fish, Tuna, Octopus

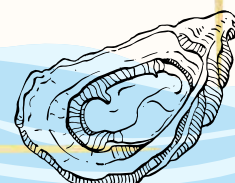
Dipping Sauce: Pickle Ginger, Japanese Soya Sauce, Wasabi

APPETIZER

(4 Items Daily)

Tauhu Goreng, Mixed Mesclun Salad, Rojak Salad,
Chicken & Melon Salad with Rasin,
Seafood Salad with Dill Infused Oil,
Roasted Zucchini with Bell Pepper,
Seafood Mango with Tangy Cocktail Sauce,
Curried Potato Egg Salad OR Greek Chicken Salad

Menu subject to change without prior notice





VARIETIES OF CHEESE

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

PIZZA OF THE DAY

Rendang Chicken, Seafood Mentaiko, Chicken Tandoori,
Truffle Mushroom, Hawaiian OR Curry Chicken

SMALL BITES

Golden Mantou with Singapore Chilli Crab Sauce

(3 Items Daily)

Otah Burger, Teriyaki Corn Dog, Kong Bak Bao, Salt & Pepper Duck,
Deep-Fried Seafood Money Bag OR Ayam Buah Keluak Burger

SOUP OF THE DAY

(2 Items Daily)

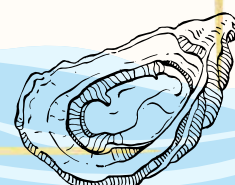
Lobster Bisque, Mushroom, Clam Chowder OR French Onion
Pig Stomach with Gingko Nut, Crabmeat Fish Maw,
Fish Maw and Meat Ball OR Ginseng Chicken

SPECIALTY STATION

Chef's Selection of Carving on Rotation
Roasted Beef, Roasted Pork, Grilled or Braised Lamb &
Oven Baked Whole Fish Fillet

Nonya Laksa with Cockles
Double Boiled Herbal Prawn
Pork & Chicken Satay with Peanut and Pineapple Sauce

Menu subject to change without prior notice





CHEF'S CHOICE OF 12 DAILY HOT DISHES

(Menu on Rotation)

SEAFOOD

Steamed Blue Swimmer Crab
"Bi Feng Tang" Crablet
Short Neck Clam with White Wine
X.O Scallop & Razor Clam
Oyster Omelette (Oo Luah)
Kam Heong Prawn
Grilled Tiger Prawn with House Mixed Spices
Steamed Seabass "Hong Kong Style"
BBQ Sambal Stingray served on Banana Leaves
Stuffed Sotong with Minced Pork "Peranakan Style"
Assorted Seafood in Saffron Cream Sauce

MEAT

Wok Fried Frog Leg with Gong Bao Sauce
French White Wine Chicken with Morel
Duck Confit
BBQ Pork Ribs
Piri Piri Chicken
Aged Vinegar Pork Trotter

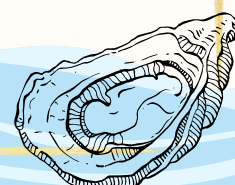
VEGETABLES

Nonya Chap Chye
Braised Fish Maw and Mushroom with Spinach
Wok Fried Haricots with Minced Pork
Broccoli with Trio Mushroom

STARCH

Seafood Carbonara
Aglio Olio with Prawn
Wild Mushroom Risotto
Mini Abalone Fried Rice
La La White Bee Hoon
Hong Kong Style Fried Noodle
Dried Scallop Egg White Fried Rice
Ikan Bilis Sambal Kampong Fried Rice

Menu subject to change without prior notice





DESSERT

(Menu on Rotation)

Assorted Nonya Kueh, Cream Caramel, Crème Brûlée,
Black Forest Gateau, Tiramisu, Strawberry Short Cake,
Hazelnut Gateau, Baked Cheese Cake

Chocolate Fondue

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

Chill & Hot

Durian Purée in Shooter Glass, Ice Jelly with Mixed Cocktail,
Matcha Pudding, Soursop, Sea Coconut, Chendol,
Mango Purée with Sago, Gui Ling Gao,
Yam Paste with Gingko Nut, Cheng Tng,
Bread & Butter Pudding OR Classic Soufflé
Selection of Ice Cream with Toppings
Tropical Fresh Fruits

BEVERAGES

Coffee and Tea

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