

## Flavours of the World Lunch Buffet Menu

### Seafood on Ice Bar

Snow Crab  
Sea Prawn  
Black Mussel  
White Clam  
Gong Gong

### Sashimi Selection

Tuna  
Salmon  
Tako

### Japanese Delights

Assorted Sushi  
Assorted Maki

### DIY Wellness Salad Bar

Arugula, Butter Lettuce, Romaine Lettuce 

#### Condiments:

Cucumber, Cherry Tomato,  
Kalamata Olives, Carrots, Edamame, Sweet Corn,  
Onion, Beetroot, Parmesan, Cheese

Smoked Bacon, Crouton, Anchovy  

#### Dressings:

Thousand Island, Goma, Yuzu Dressing, French  
Dressing, Italian Dressing, Extra Virgin Olive Oil,  
Balsamic Vinegar

### Cold Selection

Heirloom Tomato Salad with Sundried Tomato  
and Hand-Pulled Mozzarella Pesto 

Poached Chicken Roulade  
with Roasted Gochujang Vegetables

Mediterranean Seafood Couscous Salad with Mint 

Italian Pasta Salad with Semi Dried Tomato Chutney 

### Charcuterie

Beef Salami  
Chicken Ham  
Pork Salami 

## European Cheese Corner

**Gorgonzola, Red Cheddar, Brie, Emmental**  
Condiments: Nuts, Dried Fruits, Fresh Grapes

## Artisanal Bread

**French Baguette, Ciabatta, Soft Roll, Multigrain Roll**

## Western Carving

**French-Style Roasted Chicken**

**Roasted Australian Angus Beef Sirloin with Beef Au Jus**

**Whole Snapper Fish Marinated with Herb Butter on  
Lemon Cream Sauce with Grilled Vegetables**

## Western Mains

**Carabaccia (Italian Onion Soup) 🍃**

**Slow-Cooked Irish Lamb Stew  
with Bacon and Crispy Garlic 🐷**

**Lyonnais Potatoes with Rosemary Herbs 🍃**

**Grilled Root Vegetables in Balsamic and Herb Oil 🍃**

**Penne Pasta with Assorted Mushroom 🍃**

**Chicken & Fish Nugget with Honey Mustard Sauce**

Condiments: Dijon Mustard, Whole Grain Mustard  
Horseradish, English Mustard

## Arabic Section

**Feta Zaatar 🍃**

**Lamb Ouzi**

**Pita Bread 🍃**

Mediterranean Dips: Baba Ghanouj, Hummus Beiruti,  
Laban Khyar 🍃

## Asian Delights

**Double-Boiled Pork Rib Soup with Watercress 🐷**

**Braised Pork Trotters in Black Aged Vinegar 🐷**

**Wok-Fried Seasonal Vegetable with  
Dry Bean Curd and Black Fungus 🍃**

**Crispy Chicken Marinated with Prawn Paste**

**Wok-Fried Chilli Lala served with Golden Mantou 🍤**

**Steamed Snapper with Black Bean and Crispy Garlic**

**Sausage Fried Rice 🐷**

**Ee-Fu Noodles with Crab Meat 🍤**

## Freshly-Steamed Dim Sum Station

Assorted Daily Dim Sum

## Satay Selection

Chicken Satay

Beef Satay

Condiments: Peanut Sauce, Cucumber,  
Red Onion, Lontong Rice

## Noodle Station

Beef Noodles

Singapore Laksa   

Vegetable Noodle Soup 

## Roast Station

Braised Soya Chicken Rice 

Crispy Pipa Duck 

Roasted Pork Belly 

## Indian Station

Dal Fry 

(Simmered Yellow Lentil with Mixed Herbs and Spices)

Butter Chicken

(Chicken Curry Made with Spiced Tomato and Garam Masala)

Chili Fish

(Indian-Style Marinated Fried Fish tossed in Chilli Sauce)

Lamb Rogan Josh

(Slow-Cooked Goat Meat blended with Spices and Herbs)

Aloo Mutter 

(Made from Potato and Green Peas mildly  
spiced with Tomato Based Gravy)

Matar Pulao 

(Basmati Rice with Whole Spices, Herbs and Green Peas)

## **Sweet Treats Selection**

**Tiramisu**  
**Fruit Trifle**  
**Black Forest**  
**Rocky Road**  
**Chocolate Cremeux with Pearls**  
**Durian Cake**  
**Cheesecake**  
**Chocolate Fudge**  
**Strawberry Shortcake**  
**Apple Crumble Tart**  
**Opera**  
**Vanilla Crème Brûlée**  
**Brownie**  
**Choux Puff**  
**Orange Yuzu**  
**Black Sesame Yuzu Roulade**  
**Osmanthus Jelly**  
**Sago Gula Melaka**  
**Mango Pudding**  
**Onde Onde**  
**Ang Ku Kueh**  
**Kuih Talam**  
**Ubi Kayu Bingka**

## **Tropical Fruits**

**Watermelon**  
**Honeydew**  
**Guava**  
**Red Apple**