

## 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 Maki  
Assorted Sushi

### 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, Achovy  

Dressings:

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

### Cold Selection

Wild Mushroom and Truffle Salad 

Marinated Smoked Duck with Fermented Kimchi

Italian Seafood Salad with Fresh Herbs 

Organic Barley Salad  
with Spring Pea and Kidney Beans 

### Charcuterie

Beef Salami  
Chicken Ham  
Pork Salami 

## European Cheese Corner

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

## Artisanal Bread

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

## Carving Station

French-Style Roasted Chicken  
Roasted Australian Angus Beef Sirloin with Black Pepper

## Western Mains

Taco Beef Soup

Beef Casserole with Sweet Potatoes and Chickpeas

Pan-Seared Sea Bass with Garlic Confit  
on a Beurre Blanc Sauce

Cheesy Au Gratin Potato 🍷

Aubergine Parmigiana 🍷

Macaroni & Cheese 🍷

Chicken & Fish Nugget with Sweet Chilli Pineapple Sauce

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

## Arabic Section

Feta Zaatar 🍷

Lamb Ouzi

Pita Bread

Mediterranean Dips: Baba Ghanouj, Hummus Beiruiti,  
Laban Khyar 🍷

## Asian Delights

Double-Boiled Chicken Soup with Chinese Yam  
and Monkey Head Mushroom

Chicken Stew with Old Ginger and Hakka Yellow Wine 🍷

Braised Bean Curd Knots with Seasonal Vegetables  
and Mushrooms 🍷

Hainanese Lamb Stew 🍷

Sambal Prawn 🍷

Steamed Seabass Fish with Szechuan Spices

Yang Zhou Fried Rice 🐷

Wok-Fried Ee-Fu Noodles with Seafood 🍷

## 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 Makhani 

(Black Lentil Curry that includes butter and cream)

Badami Chicken Korma

(Tender Chicken Cooked in Almond Paste and Spices)

Goan Fish Curry

(Aromatic Curry with a blend of Spices along with Coconut Cream)

Lamb Handi

(Meat stirred in with Mixed Indian Masala)

Paneer Butter Masala 

(Rich and Creamy Curry made with Cottage Cheese,  
Cashew Nut and Mixed Masala)

Basmati Rice with Raisins and Cashew Nuts  

(Simmered with Fried Cashew Nuts)

## Pastry Section

Tiramisu  
Fruit Trifle  
Black Forest  
Rocky Road  
Namelaka Orange  
Durian Cake  
Cheesecake  
Chocolate Fudge  
Mango Charlotte  
Pecan Nuts Tart  
Opera  
Vanilla Crème Brûlée  
Brownie  
Mochi  
Pulut Hitam  
Coffee Chocolate Roulade  
Osmanthus Jelly  
Sago Gula Melaka  
Litchi Pudding  
Onde Onde  
Ang Ku Kueh  
Mango Sticky Rice  
Kueh Lapis

## Tropical Fruits

Watermelon  
Sun Melon  
Pineapple  
Dragon Fruit Red