

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, Achovy  

Dressings:

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

Cold Selection

Garlic Roasted Carrot and Parsnip
with Sumac Lime Dressing 

Tandoori Chicken Salad
with Cumin Yoghurt Dressing

Smoked Duck Salad
with Black Pepper and Beansprout

Chilled Buckwheat Soba
with Shitake and Sesame mixed with Kabayaki Sauce 

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

Carving Station

French-Style Roasted Chicken
Roasted Australian Beef Sirloin with
Green Pepper Corn Sauce

Western Mains

Cream of Pumpkin Soup with Crouton 🌿

Mexican Pork Pozole with Jalapeno and
Chorizo Sausage 🐷

Foil Baked Lemon Dill Salmon on a Béarnaise Sauce

Rosemary Roasted Potatoes with Garlic 🌿

Gurguglione (Italian Vegetables Casserole) 🌿

Fusilli Carbonara with Assorted Mushroom
and Turkey Bacon 🐷

Cheese Stick & Fish Nugget with Sweet Chilli Sauce

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

Arabic Selection

Feta Zaatar 🍷

Lamb Ouzi

Pita Bread

Mediterranean Dips: Bba Ghanouj, Hummus Beiruti,
Laban Khyar 🌿

Asian Delights

Double-Boiled Old Cucumber Chicken Soup
with Dry Cuttlefish

Braised Duck Leg with Dry Bean Curd and Assorted
Mushrooms 🌿

Wok-Fried Seasonal Vegetables mixed with Mushrooms

Hainanese Lamb Stew 🍷

Sambal Prawn

Steamed Seabass with Szechuan Spices 🍷

Seafood Fried Rice with Chicken Floss 🍷

Ee-Fu Noodles with Crab Meat 🍷



Freshly-Steamed Dim Sum Station

Assorted Daily Dim Sum

Satay Selection

Chicken And 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

Chana Masala

(Made with Chickpea and Mixed Indian Spice)

Chicken 65

(Deep Fried Chicken Marinated in Various Spices)

Bengali Fish Curry

(Made from Mustard Paste, Ginger Garlic Paste,
Potato, Egg Plant Keema Matar)

Keema Matar

(Blend of Minced Lamb, Green Pea, Tomato,
Masala Chili Powder, Coriander)

Palak Paneer 

(Made of Indian Cottage Cheese, Spinach,
Garlic Paste, Tomato, Cream)

Saffron Rice 

(Combination of Indian Basmati and Saffron Rice)



Contains Alcohol



Contains Pork



Contains Egg



Vegetarian



Contains Nuts

Sweet Treats Selection

Tiramisu
Fruit Trifle
Black Forest
Rocky Road
Sherry Trifle
Durian Cake
Cheesecake
Chocolate Fudge
Earl Grey Lavender Cake
Cherry Almond Tart
Opera
Vanilla Crème Brûlée
Brownie
Toffee Chocolate Tart
Raspberry Rose Litchi
Vanilla Roulade
Osmanthus Jelly
Sago Gula Melaka
Durian Pudding
Onde Onde
Ang Ku Kueh
Pulut Serikaya
Rainbow Lapis

Tropical Fruits

Watermelon
Honey Melon
Pear
Green Apple