

Flavours of the World Dinner Buffet Menu

Seafood on Ice Bar ®

Snow Crab Sea Prawn Black Mussel White Clam Gong Gong

Sashimi Selection

Tuna Salmon Tako

Japanese Delights

Signature Salmon Aburi Maki Assorted Maki Signature Salmon Sushi Aburi Assorted Sushi

DIY Wellness Salad Bar

Arugula, Butter Lettuce, Romaine Lettuce 🦻

Condiments:

Cucumb<mark>er, C</mark>herry 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

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

Roasted Australian Angus Beef Prime Rib with Port Wine Sauce is

Mediterranean-Style Baked Whole Salmon Fish with Caper Cream Sauce

Slow Oven-Roasted Lamb Leg in a Garlic Confit Sauce

The Grill

Charcoal Grilled Garlic Butter Sea Prawn withLemon Garlic Butter Sauce @

Western Mains



Farm Chicken Fricassee with Roasted Root Vegetables

Seafood Casserole with Assorted Capsicum



Cheesy Au Gratin Potato 🦻

Sauteed Seasonal Vegetables with Assorted Mushrooms and Almond Flakes @ >

Penne Pasta and Tomatoes and Assorted Mushrooms >

Fish Nugget & Potato Wedges with Sweet Chilli Pineapple Sauce

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

Arabic Section

Feta Zaatar 🦻 Lamb Ouzi Pita Bread

Mediterranean Dips: Bba Ghanouj, Hummus Beiruiti, Laban Khyar 🦻











Asian Delights

Double Boiled Winter Melon Soup with Pork Ribs 🖚

Hong Kong Style Braised Beef Cheek with White Daikon in Oyster Sauce

Wok Fried Seasonal Vegetable with Dry Bean Curd and Black Fungus

Pork Trotters in Black Age Vinegar and Superior Soya Sauce

Sambal Prawn W

Steamed Seabass in Teochew Style with Tofu and Salted Vegetables

Seafood Fried Rice in XO Sauce ♥ ₩

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Ee-Fu Noodles & with Crab Meat ®

Freshly-Steamed Dim Sum Station

Assorted Daily Dim Sum

Noodle Section

Roast Section

Braised Soya Chicken Rice in Crispy Pipa Duck in Roasted Pork Belly

Satay Selection

Chicken And Beef Satay
Grilled Otah-Otah

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













Indian Section

Chana Masala

(Chickpea Curry with 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

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

Palak Paneer 🦻

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

Saffron Rice 🦻

(Combination of Indian Basmati and Saffron Rice)

Tandoori Prawn 🌑

(Marinated in Yogurt, Chili Powder, and Garam Masala Powder)













Sweet Treats Selection

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 Red Dragon Fruit