

Feast For The Senses Dinner Buffet Menu

Seafood on Ice

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 Ab<mark>uri</mark> Assorted Sushi

Wellness Salad Bar

Arugula, Butter Lettuce, Romaine Lettuce 🦻

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





Artisanal Bread

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

Carving Station

Roasted Australian Angus Beef Prime Rib Baked Salted Crust Norwegian Whole Salmon Fish Slow Oven Roasted Crispy Pork Belly Roll 🖛

Condiments:

Port Wine Sauce . Lemon Butter Sauce, Marjoram Sauce

The Grill

Charcoal Grilled Moroccan Lamb Chop served with Cilantro Pesto Sauce

Western Mains

Lobster Bisque Soup 🚳 🗐

Cioppino Seafood Stew @

Braised Beef Cheek Bourguignon In

Rosemary Oven Roasted Potatoes with Garlic >

Baked Eggplant Parmigiana 🤛 🗐

Macaroni & Cheese

Fried Chicken & Fries with Chipotle Sauce

Condiments:

Dijon Mustard, Whole Grain Mustard Horseradish, English Mustard

Arabic Section

Feta Zaatar 🗫 🗐

Lamb Ouzi Pita Bread

Condiments:

Baba Ghanouj 🤛, Hummus Beiruiti 🔛, Laban Khyar 🦻

Satay Selection

Chicken And Beef Satay Grilled Otah-Otah @

Condiments:

Peanut Sauce, Cucumber, Red Onion, Lontong Rice



Asian Delights

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

Malaysian-Style Curry Pork Ribs with Potatoes

Wok-Fried Seasonal Vegetable with Assorted Mushrooms in Oyster Sauce

Hainanese Lamb Stew In

Drunken Sea Prawn in Hakka Rice Wine Ir

Steamed Seabass in Szechuan Spices

Sausage Fried Rice 🖢 🖛

Wok-Fried Seafood with Brown Rice and Vermicelli

Freshly-Steamed Dim Sum Station

Assorted Daily Dim Sum

Noodle Section

Beef Noodles Singapore Laksa ⊚ **‡** ∂ Vegetable Noodle Soup **>**

Roast Section

Braised Soya Chicken Rice Crispy Pipa Duck Roasted Pork Belly

Indian Section

Dal Fry 🦻

(Simmered Yellow Lentil with Mixed Herbs and Spices)

Butter Chicken @

(Chicken Curry Made with Spiced Tomato and Garam Masala)

Chilli Fish

(Indian Style Marinated Fried Fish tossed in Chili 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)

Kadai Prawn 🤛 🛭

(Made with blended fragrance of Kadai Masala)













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 Malaka **Mango Pudding Onde Onde Kue Talam** Ang Ku Kueh Ubi Kayu Bingka

Tropical Fruits

Watermelon Honeydew Guava Red Apple