LUNCH
**SALAD BAR**

Lamb Lettuce, Lollo Rosso, Romaine, Endive, Baby Spinach, Rucola, Ice Plant, Bell Pepper, Baby Corn, Cherry Tomato, Potato, Quail Egg, Asparagus, Beetroot, Red onion, Broccoli, Cauliflower, Green Bean, Baba Ganoush, Guacamole, Hummus

*Dressing:* Sesame, Parmesan, Shallot vinaigrette, Thousand island, Premium extra virgin olive oil and Balsamic vinegar

**FROM THE SEAFOOD ROOM**

**Shellfish Varieties**
Assorted Clams, Yabby, Mussels, Prawns, Snow Crab

**Marinated Vegetables**
Kimchi, Marinated Mushrooms, Olives, Marinated Bell Pepper, Marinated Beetroot, Balsamic Shallot, Marinated Black Fungus, Pumpkin, Marinated Zucchini, Marinated Beansprout

**Seafood Antipasti**
Smoked Salmon, Smoked Herring, Cured Beetroot Salmon, Smoked Fish with Herbs, Marinated Swordfish, Tuna Tataki, Salmon Roulade, Seafood Salad, Octopus Nakji jet, Squid marinated with Gochujang Sesame Oil, Baby octopus with Turnip and Kale, Spicy Tuna Tartar, Salmon and Avocado Tartar

**Salad**
Thai Beef Salad with Roasted Pumpkin, Russian Salad, Smoked Duck Salad, Greek Salad, Nicoise Salad, Mediterranean Chickpea Salad, Roasted Beetroot Salad, Avocado and Corn Salad

**Japanese Selection**
Soba, Udon, Marinated Octopus, Edamame, Assorted Japanese pickles

**Artisanal Cheese**
Assorted Premium Cheese selection, Assorted Berries and Crackers

*Condiments:* Grissini Sticks, Rye Crackers, Jam, Pepper compote, Honey Corn

**Cold Cuts**
Assorted Premium Charcuterie selection

*Condiments:* Dijon Mustard, Red Onion, Sour Cream, Cornichon, Pickled Onion
**NOODLE STATION**

**Broths**  
Chicken, Signature Laksa, Vegetable Stock

**Noodles**  
Yellow Noodle, Egg Noodle, Vermicelli, Rice Noodle, Kway Teow, Glass Noodle

**Side Ingredients**  
Fish ball, Chicken ball, Prawn ball, Mushroom ball, Lobster ball, Quail Egg, Fish Cake

**Vegetables**  
White Shimeji, Brown Shimeji, White Cabbage, Beansprout, Nai Bai, Chye Sim, Tau Pok, Xiao Bai Cai, Shredded White Radish, Shredded Red Carrot, Black Fungus, Tofu, Dried Beancurd Skin, Sliced King Mushroom

*Condiments: Fried shallot, Red Chili, Green Chili, Chili Padi in Soya Sauce, Scallion, Lao Gan Ma Chili, Garlic Oil, Sambal,*

**SOUP**

Double Boiled Soup of the Day  
Creamy Sweet Corn Soup

**ASIAN SELECTION**

Fried Rice with Chinese Preserved Sausage and Dried Shrimp  
Braised Mushrooms E-Fu Noodles  
Creamy Salted Egg Prawns  
Curry Pork Ribs with Potatoes  
Sautéed Chicken with Wild Pepper Leaf, Chili and Celery  
Sautéed Spring Vegetables, Egg Tofu and Chinese Wine

**WESTERN STEW**

Braised Beef Cheeks with Red Wine, Mussel Marinara, Shepherd’s Pie

*Side Ingredients: Creamy Spinach, Mashed Potato*

**PIZZA OVEN**

Signature Pizza with Mushroom, Truffle Paste, Stracchino cheese, Margherita
CHARCOAL GRILL & CARVING

Carving
Roasted Ribeye marinated in Mustard and Garlic

Grill
LA Galbi, Iberico Pork, Marinated Chicken Chop, Seabass Fillet

Condiments: Warm Peanut Sauce, Cucumber, Shallot

Roasted Vegetables
Roasted Potato with Olive Oil and Thyme, Eggplant with Garlic, Roasted Beetroot, Honey Glazed Pumpkin, Roasted Tomato on Vine

Condiments: Tabasco, Assorted Homemade Sauce, Assorted Salt Variety, Assorted Mustard

INDIAN SELECTION

Vegetarian
Rajma Masala, Vegetable Jaipuri, Curry Leaf & Onion Pulao

Protein
Butter Chicken, Goan Fish Curry, Paratha

Condiments: Mango chutney, Poppadum, Archar

CHINESE BARBECUE & STEAMED

Roasted
Duck, Pork, Steamed Chicken

Condiments: Hainanese Chili, Ginger Sauce, Cucumber, Scallion, Soy Sauce

Steamed
Crab with Ginger & Garlic, Steamed Prawns with Shaoxing wine, Soon Kueh

Condiments: Black Vinegar, Sichuan Chili Paste, Soya Sauce

BAKERY SELECTIONS

Rolls & Breads
Mini Ciabatta, Soft Roll, Rye Bread, Mini French Baguette, Laugen Bread

Condiments: Butter, Olive Oil, Balsamic Vinegar, Pesto
THE PASTISSERIE

Live Pastry Station
Pandan crepe with coconut filling

Condiments: Mix berry compote, Mango compote, Pandan Kaya, Syrup, Chocolate Sauce, Vanilla Sauce

Asian Sweets
Pandan Chiffon, Assorted Nyonya Kueh, Egg Tart, Kueh Lapis, Pandan Eclairs, Green Tea Chestnut Mousse, Green Tea Cookies, Longan Tart with Pistachio, Banana puff

Western Treats
Signature Tiramisu, Velvet Cake, Rainbow Cake, Pecan tart, Summer Berries Cheesecake, Black Forest, Assorted Macarons, Double Chocolate Cookies, Mango Pudding with Pistachio, Mini Opera Cake, Panna Cotta, Chocolate Fudge, Rum baba, Chocolate Fruit Tart, Brownie, Vanilla Madeleine, Fruit Mocha

Soft Serve
Yogurt or vanilla, Chocolate

Toppings

Coulis: Blueberry, Limon cello, Strawberry, Mango, Coconut, Coffee

Garnish: Cocoa Nib, Cinnamon Crumble, Chocolate Soil, Dark Chocolate Pearl, Almond Flakes, Dry Coconut Flakes

Down Memory Lane Candy Wall
Singapore Old Times Cookies and Candies that evokes generation of sweet memories

ASSORTED FRUITS & BERRIES

Fresh Fruits of the Day
Watermelon Cubes, Rock Melon cubes, Honeydew cubes, Papaya cubes, Guava, Kiwi, Banana, Pear, Orange, Longan