

LUNCH BUFFET

12.00pm - 2.30pm

Monday to Sunday - \$52++ Adult \$26++ Child (6-12 Years Old)

Sample Menu * Menu item is subject to change and on a rotation basis

IMPORTED SEASONAL BOUTIQUE GREENS*

Mesclun Mix, Arugula, Yellow Frisee, Kale, Green or Yellow Pea Sprouts, Two Tone Shave Cabbage

Toppings for your Salad*

Fennel, Red and Yellow Cherry Tomatoes, French Bean, Green Pea, Snow Peas, Kidney Bean, Alfalfa Sprouts, Japanese Cucumber, Edamame Bean

Dressings and Emulsions

Asian, Balsamic, French, Italian, Thousand Island, Specialty In-House Marinade

DIY CAESAR GALLERY

Romaine Lettuce, Anchovies, Grated Parmesan, Garlic Croutons, Turkey Bacon, Caesar dressing

EUROPEAN CURED CHARCUTERIES & FISH

Selection of the Finest Cold Cuts*

Beef Salami, Smoked Duck Breast

Selection of Flavorful Fish*

Smoked Salmon,

ANTI PASTI*

Grilled Italian Vegetables, Vintage Vinegar Mushrooms, Capsicum, Eggplant, Sundried Tomato, Pickled Beets, Stuffed Olives

APPETIZERS

Penne Pasta with Pesto & Semi Dried Tomato (contain nuts)

Trio Mushroom Salad

Seafood Food with Japanese Pickled Vegetable (contain Shellfish)

Moroccon Style Chickpea (V)

Pink Eye Potato Salad, Turkey Smoked Bacon, Mustard Vinaigrette



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OLD & NEW WORLD CHEESE SHOWCASE*

Finest Selection of Soft, Semi Soft, Hard, Semi Hard & Age Farm House Cheese

(Cow, Sheep, Goat & Blue)

Accompanied with Fig Paste, Flavored Jams & Mostarda

Assorted Crackers & Rice Wafer

Plain, Pepper, Herbs

Nuts & Seeds*

Pumpkin, Melon, Sunflower, Two Tone Sesame Seeds

Dehydrated Fruits*

Figs, Black & Golden Raisin

THE CONCOCTION OF FLOUR, YEASTS, HERBS AND SPICES

Array of Soft, Hard & Sour Bread Loafs & Rolls

Assorted Crisp, Stick & Twist

Salted & Unsalted Butter

SEAFOOD GALLERY

Finest Composition of Mollusks and Crustaceans

Fresh Water Yabbies, Spanner Crab, Little Neck Clam, Sea Conch (Gong Gong), Tiger Prawns, Half Shell Peru Scallop

Condiments

Cocktail Sauce, Thai Chili Jam, Garlic Aioli, Wasabi Mayo, Goma Dressing

RISING SUN GALLERY

Selection of Fresh California Maki Rolls

Freshly Sliced Sashimi Moriawase*

Kani, Salmon, Tuna, Tamago

(Pickled Ginger, Kikkoman, Wasabi and Japanese Pickles)

Japanese Cha, Zaru Soba

Soba Sauce, Nori, Bonito Flakes, Spring Onions, Tofu, Edamame Bean and Japanese Pickles



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Soup

Double Boiled Black Chicken Soup with Young Coconut Seafood Chowder

Noodle (Live Station)

Monday

Wanton Noodles Soup

Egg Noodle, Fried Wanton, Chicken Charsiew, Vegetables, Anchovies & Soya Bean Broth (Pickle Green Chilli, Soya Sauce, Fried Shallot, Yellow Chive

Tuesday

Tiger Prawn Mee Siam (contain Shellfish)

Tiger Prawn with Sambal Tamarind Flavoured Rice Vermicelli, served with Quail Egg, Sliver Sprouts & Spicy Sour Broth

(Calamansi, Sambal Chilli, Local Chives, Beancurd Puff)

Wednesday

Thai Beef Noodles Soup Thai Beef Ball, Vermicelli, Bean Sprouts, Chinese Celery (Chilli Flakes, Chopped Peanut, Vinegar Red Chili Paste)

Thursday

Prawn Mee (contain Shellfish)

Yellow Noddle, Bean Sprout, Prawn, Kang Kong, Fish Cake & Shallot Flavour Prawn Stock (Soya Sauce, Red Cut Chilli, Chilli Powder, Spring Onion)

Friday, Saturday & Sunday

Sheraton Famous Laksa(contain Shellfish)

With Shredded Cucumber, Fish Cake, Quail Egg, Tiger Prawn and Condiment

Or

Curry Chicken Noodles Soup

Poached Chicken, Bee Hoon & Yellow Noodles, Beancurd Puff, Bean Sprout (*Fried Shallot, Sambal Chilli,*)



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ROAST DELIGHTS (CARVING THEATER)

(Serve with Roasted Vegetables, Starch of the Day)

Slow Cooked Beef Striploin Marinated In Satay Sauce

INTERNATIONAL CUISINE GALLERY

SEAFOOD

Seafood Otah(contain Shellfish) Mixed Seafood in White Wine Cream Sauce (contain Shellfish) Steam Fish Fillet with Jiang Zhen Mussel with White Wine Sauce

MEAT & POULTRY

Ayam Buah Keluak Asian Marinated Chicken Wing Seared Duck Breast with Caramelised Orange Sauce Irish Lamb Stew

VEGETABLES

Poached Broccoli with Crab Meat Egg White Gravy (contain Shellfish) Wok Fried XO Asparagus

INDIAN VEGETARIAN

Aloo Capsicum (Potato and simla mirch) Dahi Bhindi (Yoghurt Base Lady Finger)

STAPLE

Dried Laksa with Condiments (contain Shellfish)
Bee Hoon Goreng with Green Pea, White Cabbage & Tomato
Seafood Fried Rice (contain Shellfish)



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SWEET TEMPTATION GALLERY

Cakes & Flan

Salted Caramel Cheese Cake, ,Cake Praline Crunchy Chocolate Slice, Exotic Mango Cake, Pandan Layer Cake, Caramel & Pear Chocolate Cake

Varieties Shooter Glasses & Porcelain Wares

Green Tea Jelly, Pear Mousse, Sago Gula Melaka

Variety of Miniature

Cream Brulee, Hazelnuts Pudding with Coffee Anglaise,

Local Delights

Assorted Kueh Lapis & Nonya Kueh

High Celsius

Chocolate Bread & Butter Pudding,

Durian Crumble (only on Saturday & Sunday)

DARK CHOCOLATE FOUNTAIN

Endless Flow of Dark Chocolate Fluid with Condiments

ICE CREAM

Choice of Ice Cream Chendol, Vanilla Served with Cone & Assorted Topping

CROFFLES (ACTION THEATER)

Hybrid of Croissant &Waffles (Saturday & Sunday)
With Choice of Ice Cream

HARVEST OF ORCHARD PLANTATION

Selection of Refreshing Sliced Fruits*
Display of Whole Fruits Bowl*
Papayas, Watermelon, Honeydew, Rock Melon, Pineapple, Star Fruits