

(ROTATIONAL MENU)

Our menu follows the season, featuring the freshest market ingredients.
Dishes may vary accordingly.

Buffet Dinner

COMPOUND SALAD

Beetroot with Green Lentil Salad (VG)

Tuna Nicoise (E, SF)

Horiatiki Greek Salad (V, D)

Thai Beef with Glass Noodle Salad (G, SF)

CHARCUTERIE

Beef Bresaola (G, SUL)

Duck Liver Pâté with Melba Toast and Fig Chutney (G, D)

SALAD BAR

Baby Gem (VG)

Asian Mix (VG)

Baby Arugula (VG)

Cucumber (VG)

Cherry Tomato (VG)

Shredded Carrot (VG)

Julienne Capsicum (VG)

Shaved Fennel (VG)

ARABIC MEZZE

Hummus (VG, SE)

Fattoush (VG, G)

Muhammara (V, G, N)

DRESSINGS

Lemon Vinaigrette (VG)

Balsamic Vinaigrette (VG, SUL)

Dill Yogurt Dressing (V, D)

Thai Chili Lime Dressing (SF)

(V) Vegetarian, (VG) Vegan, (R) Raw Ready to Eat, (D) Contains Dairy, (G) Contains Gluten, (N) Contains Nuts / Tree Nuts,
(E) Contains Egg, (C) Contains Celery, (M) Contains Mustard, (SF) Contains Seafood including Fish, Crustaceans, Mollusks,
(SB) Contains Soybean, (SUL) Contains Sulphites, Sulphur Dioxide, (SE) Contains Sesame, (L) Contains Lupin

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CROUTONS

Garlic and Herbs Sourdough Croutons (V, G)
Parmesan Ciabatta (D, G)
Olive Oil Rye Chips (G)

SEEDS AND NUTS

Cajun Spiced Pumpkin Seeds (VG, N)
Togarashi Roasted Peanuts (VG, N, SE)

ARTISANAL CHEESE SELECTION

Brie de Meaux (V, D)
Aged Manchego (V, D)
Roquefort (V, D)
Fig Jam (VG, SUL)
Almonds (VG, N)
Crackers (V, G)
Grapes (VG)

SUSHI

MAKI

Lemongrass Spicy Tuna (R, G, E, SF, SUL)
Honey Yuzu Crab (G, E, SF, SB)

NIGIRI

Salmon Aburi (G, SF, SB, SUL)
Tuna (R, SF, SUL)

GUNKAN

Ikura (R, SF, SUL)
Yuzu Crab (G, E, SF, SB, SE)

CONDIMENTS

Wasabi (VG)
Pickled Ginger Red and White (VG, SUL)
Soy Sauce (VG, G, SB)
Ponzu Sauce (G, SF, SB)
Layu (VG)
Umeboshi (VG, SUL)

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HOT BUFFET

INDIAN

Fish Tikka (D, G, M, SF, SB)
Palak Paneer (V, D, N)
Masoor Dal Tadka (V, D)
Assorted Indian Breads (V, D, G)

CONDIMENTS

Coconut Chutney (VG, N)
Tomato Chutney (VG)
Mint Chutney (V, D)
Raita (V, D)
Mango Pickle (VG)
Laccha Onion (VG)

PAN ASIA

Massaman Beef Curry (G, N, C, SF, SB)
Kung Pao Chicken (G, N, C, SF, SB, SUL)
Mee Goreng Mamak (G, N, E, C, SF, SB)
Tom Yum Kung (G, C, SF, SB)
Wok Tossed Asian Greens (V, G, C, SB, SE)
Garlic Truffle Fried Rice (V, G, C, SB, SE)

CONDIMENTS

Chili Oil (V)
Nam Prik Pao (G, C, SF, SB)
Nam Jim Jaew (V, G, SB)
Vegetable Pickle (V, SUL)
Dried Shrimps with Chili (SF)
Sweet Chili Sauce with Cucumber (VG, SUL)
Sriracha Chili Sauce (VG, SUL)
Lao Gan Ma (G, N, SF, SB)

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LAKSA COUNTER

Laksa Soup (G, C, SF, SB)

Laksa Noodles (V, G)

Poached Shrimps (SF)

Poached Chicken

Fish Ball (G, C, SF, SB)

Fish Cake (G, C, SF, SB)

Tofu Puff (VG, G, SB)

Baby Bok Choy (VG)

Bean Sprouts (VG)

CONDIMENTS

Sambal (C, SF, SB)

Red Chili (VG)

Spring Onion (V)

Fried Shallots (VG, G)

DIM SUM

Chicken Siu Mai (G, C, SF, SB, SE)

Prawn Hargao (G, C, SF, SB, SE)

Vegetable Crystal (V, G, C, SB, SE)

Condiments

Light Soy Sauce (VG, G, SB)

Black Vinegar (VG, SUL)

ARABIC

Batenjen Mehchi (N)

Chicken with Molokhia (M, SUL)

Lamb Kabsa (N)

CONDIMENTS

Tahini Sauce (V, D, SE)

Harissa Sauce (V, SUL)

Zhoug (VG)

Garlic Sauce (VG)

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WESTERN

Seafood Bisque (D, G, C, SF)

Beef Stroganoff (D, G, SF)

Pasta Puttanesca (SF, SUL)

Boulangère Potato (V, D)

Broccoli Mornay (V, D, G)

CONDIMENTS

English Mustard (VG, M, SUL)

Pommery Mustard (VG, M, SUL)

Horseradish Sauce (G, E, M, SB, SUL)

Mint Sauce (VG, SUL)

HP Sauce (VG, G, SUL)

Mayonnaise (E, M, SB)

Tomato Ketchup (V, SUL)

BBQ Sauce (G, C, M, SB)

Lobster Garlic Croutons (D, G, C, SF, SB)

DESSERTS

Strawberry Trifle (D, G, N, E)

Vanilla Berry Cheesecake (D, G, N, E)

Chocolate Fudge Cake (D, G, N, E)

Banana Nutella Cake (D, G, N, E)

Passion Chocolate Cake (D, G, N, E)

Coffee Caramel Éclair (D, G, N, E)

Vegan Lychee Raspberry Pudding (VG, N)

Lemon Meringue Tart (D, G, N, E)

Apple Cinnamon Crumble (D, G, N, E)

Pandan Crème Brûlée (D, N)

Karak Tiramisu (D, G, N, E)

Saffron Tres Leches (D, G, N, E)