

FLAME & GRILL

ARGENTINIAN & SPANISH BUFFET EXTRAVAGANZA

An International Buffet with Argentinian and Spanish Specialities

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Friday to Sunday



HEALTHY SALAD BAR

Mesclun Salad, Iceberg Lettuce, Spanish

Condiment

*Slice Cucumber, Corn Kernel, Cherry tomato, Carrots
Julienne, Beetroot Julienne, Mix Bean, Onion, Broccoli,
Capsicum, Artichoke in Oil*

Selection of Dressing

*Sherry Vinegar, Balsamic Vinegar, Wasabi Citrus Dressing,
Extra Virgin Olive Oil, Thousand Island,
Sesame Dressing*

Classic Caesar Salad

*Romaine Lettuce, Parmesan Cheese, Bacon,
Caesar Dressing*

SALAD BOWL

Tomato & Mozzarella Salad

Cherry Tomato, Baby Mozzarella, Basil

Argentinian Chicken Chimichurri Salad

Carrot, Corn, Bell Pepper, Olives, Chimichurri

Spanish Potato Salad (Ensaladilla Rusa)

Potatoes, Carrots, Eggs, Peppers, Peas, Mayo, Tuna

Roasted Vegetables Salad

Roasted Pumpkin, Broccoli, Spinach, Tomato, Miso Dressing

Thai Tofu Salad

*Cucumber, Carrots, Red Cabbage, Bell Pepper,
Peanuts Dressing*

Cheese and Cold Cut

*Brie, Blue Cheese, Goat Cheese, Cheddar, Emmental
Smoked White Fish, Smoked Salmon, Pastrami,
Spicy Salami, Ham*

Japanese

*Sashimi Tuna and salmon
Assorted sushi and maki*

Seafood on Ice

*Poached Red Prawns, Black Mussels, Clams, Spanner Crab,
Whelk, Lobster Claw*

Condiments

*Cocktail Sauce, Garlic Aioli, Chilli Soy Sauce, Tabasco,
Lemon Wedges, Spicy Thai Sauce, Black Vinegar with Ginger*

WESTERN CUISINE

Soup

Spanish Smoky Lentil & Bean Soup
Served with Garlic Croutons

CHARCOAL GRILL

Spanish Gambas à la Plancha, Grilled Prawn
Baked Spanish Style Fish
Argentinian Sausage of the Day
Spanish Grilled Pork Belly
Chicken Satay with Condiments

FROM THE STOVE

Pan Roasted Vegetables
Cazuela de Cordero (Lamb Stew)
Spanish Empanada
Spanish Seafood Paella

Sauces

*Red Wine Sauce, Smoky Tomato Capsicum Salsa,
Argentinian Chimichurri, Spanish Romesco Sauce,
Peri Peri Chilli Sauce*

CARVING STATION

Argentine Style BBQ beef brisket
Argentinian Chimichurri Chicken

PASTA STATION

3 Type Pasta with Condiments
Pasta of The Day on Wheel
Spaghetti Wagyu Beef Bolognese

Dinner Only

Argentinian Smoky Paprika Baked ½ Lobster
(1 time serving only)

CHINESE & LOCAL CUISINE

Nyonya Curry Chicken or Thai Red Duck Curry
Steamed or Fried Fish of The Day

Stir Fry Vegetables

Stir Fry Ee Fu Noodles with Mushroom and Chives
Seafood Belacan

Hainanese Chicken Rice

Pork Rib of The Day (Lunch Only)
Klang Style Dry Bak Kut Teh (Dinner Only)

Soup

Double-boiled Herbal Prawn Soup of The Day

LIVE NOODLES STATION

Singapore Laksa with Condiments

POPIAH STATION

Kueh Pie Tee
Popiah with Condiments

PEKING DUCK STATION

Roasted duck with condiments

INDIAN & MALAY CUISINE

Hyderabadi Biryani of The Day
Basmati Rice, Vegetables, Saffron, Indian Spiced

Butter Chicken Masala

*Chicken in Indian Spices Marinated Chicken, Yoghurt,
Tomato, Butter, Cream Sauce*

Indian Curry of The Day

Chef's signature rotation of the day

Kampong Style Vegetable

Seasonal Vegetables with Asian Asian sauce

ASSORTED NAAN

Butter Naan
Garlic Naan

Condiments

*Papadom, Asian Crackers, Mango Chutney,
Garlic Pickles, Cucumber Raita*

DESSERT

LIVE STATION

Crepes with Condiments

WHOLE CAKE

Signature Mango Cake
Chocolate Hazelnut Mousse
Lychee Mousse
Oreo Cheese Cake
Flan Al Caramelo
Dulce de Leche Chocolate Layer Cake

SHOOTER GLASS

Durian Penget
Red Fruit Jelly
Neslo Mousse

SWEET TREATS

Assorted Chocolate Donut
Lemon Meringue Tart
Argentinian Bread Pudding
Chocolate Pudding

ICE CREAM CORNER

*Vanilla, Chocolate, Strawberry,
Dulce de Leche Ice Cream*

HOT DESSERT

Bubur Cha Cha

ASSORTED NYONYA KUEH

Kueh Dadah
Kueh Talam
Pulut Seri Kaya
Penang Lapis
Ubi Kayu

*Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.
The Orchard Hotel Singapore reserves the right to amend or terminate the offer without prior notice.*