



HERITAGE PERANAKAN BUFFET

.....
1 August - 2 October 2022

LUNCH (MON – SUN)

AVAILABLE FROM 12.00 PM TO 2.30 PM
ADULT: \$68++ CHILD: \$34++ (6 - 11 YRS OLD)
(LAST ORDER AT 2 PM)

DINNER (MON TO SUN)

AVAILABLE FROM 6.00 PM TO 10.00 PM
ADULT: \$88++ CHILD: \$44++ (6 - 11 YRS OLD)
(LAST ORDER AT 9.30 PM)

*INCLUSIVE OF 1 GLASS OF BALONGLONG



BUFFET HIGHLIGHTS

SAVOURY

Ayam Buah Keluak (Braised Chicken)
Babi Ponteh (Nyonya Pork Stew)
Prawn / Chicken "Ngo Hiang"
Nyonya Fried Chicken
Nyonya Lor Bak
Kueh Pie Tee
Nyonya Popiah

PERANAKAN COUNTER

MEAT AND POULTRY

Ayam Goreng Kunyit (Nyonya Style Turmeric Fried Chicken)
Ayam Rendang (Braised Chicken in Rendang Spices)
Beef Brisket Rendang
Kari Ayam Kapitan (Nyonya Chicken Curry)
Ayam Panggang (Nyonya Style BBQ Chicken in Rich Coconut Gravy)

SEAFOOD

Sambal Prawns (Prawn cooked in Sambal Onion Paste)
Tamarind Prawns (Wok-Fried Tamarind Prawns)
Sotong Masak Kicap (Stir-Fried Squid with Soy Sauce)
Gulai Ikan Asam Pedas (Spicy Tamarind Fish)
Udang Masak Kuah Nenas (Nyonya Seafood in Pineapple Coconut Curry)
Nyonya Fish Curry

VEGETABLES

Sayur Masak Lemak (Nyonya Braised Assorted Vegetables in Coconut Milk)
Cincaluk Telur Dadar
Terung Goreng Chili (Deep-Fried Eggplant with Fermented Chili Paste)

FESTIVE PROMOTION

(6 Chef's Choice of the Day)

Lady Fingers with Cincaluk / Oriental Chicken Salad / Wing Beans Salad
Kerabu Chicken / Kerabu Pomelo / Kerabu Seafood / Kerabu Mango Smoked Duck
Sotong Kang Kong
Penang Fruit Rojak
Nyonya Acar Vegetables
Crispy Fried Tofu, Shredded Vegetables and Spicy Peanut Sauce

DESSERT SELECTION

Coconut Cempedak Tart
Assorted Nonya Kuehs (Traditional bite-sized snacks)

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SEAFOOD ISLAND

Canadian Snow Crab Leg, Freshly Shucked Oyster
(Available for dinner only),
Chilean Scallop, Chilled Prawn, Black Mussel, Flower Clam

Condiment & Sauce:

Lemon Wedge, Brandy Cocktail, Red Wine Vinaigrette

SALADS

Green Leaves Lettuces

Mixed Mesclun Salad, Green Kale, Romaine, Baby Spinach, Arugula

Choices of Companions:

Heirloom Tomato, Char-Grilled Vegetables, Preserved Beetroot, Preserved Artichoke, Pickle Mushroom, Pickle Onion

Marinated Citrus Olives, Sundried Tomatoes, Sweet Corn, Green Peas, Edamame, Haricot Beans, Japanese Cucumber

Pumpkin Seed, Sunflower Seed, Toasted Walnuts, Dried Cranberry, Crispy Bacon, Shaved Parmesan Cheese

Choice of Dressing:

Thousand Island, Aged Balsamic Vinaigrette, Caesar Dressing, Italian Dressing, Honey Mustard, Asian Dressing

GOURMET COLD CUTS SELECTIONS

(1 Chef's Choice of the Day)

Royale Salmon, Togarashi Salmon, Beetroot Salmon, Smoked Swordfish

Air Dried Meat Platter:

Coppa Ham, Truffle Pork Salami, Beef Salami, Mortadella, Honey Glazed Ham

Sun-Dried Tomatoes, Olives, Capers, Char-Grilled Peppers and Grilled Zucchini

Artisan Selection of Cheese:

Brie, Camembert, Cheddar, Port Salut, Brussel Blue, Marinated Feta

Sourdough, Bread Sticks, Crackers and Grapes

SUPERFOODS SELECTION

Roasted Beetroots, Caramelized Onion and Crumble Feta

Organic Quinoa Scented with Lemony Sea Salt, Vegetables

Roasted Pumpkin, Toasted Walnuts, Chickpeas and Mediterranean Yoghurt

Pepper-Crusted Tuna Tataki Greek Style

SOUP (1 Chef's Choice of the Day)

Roasted Butternuts Soup (V)

Medley Mushroom Scented Porcini Essence

Milan Minestrone, Pesto Crouton (V)

Seafood Bouillabaisse

Orange Roma Tomato Soup (V)

Potato Leek Soup (V)

ASIAN SPECIALITIES

Soup (2 Chef's Choice of the Day)

Fish Maw Mushroom Soup

Salted Vegetables and Duck Soup

Salted Fish & Tofu Soup

Bak Kut Tea (Spices Pork Ribs Soup), Chinese Bread Sticks

FLAVOURS OF JAPAN

Selection of Sashimi

Sashimi Grade Fresh Salmon, Meguro

Hamachi, Octopus (Available for dinner only)

Selection of Tempura

Ebi, Sweet Potato, Enoki Mushroom, Shitake Mushroom, Lady Fingers

Daily Selection of Crispy Maki (1 Chef's Choice of the Day)

Spider Maki, Mala Chicken Maki, Teriyaki Chicken Maki

Daily Selection of Cold Noodle (1 Chef's Choice of the Day)

Soba Noodle, Kani Salad, Spring Onion, Cold Udon,

Seaweed, Quail Egg, Soba Noodle Goma Dressing,

Cold Udon, Quail Egg, Truffle Soya

Japanese Salad (2 Chef's Choice of the Day)

Soba Noodle, Kani Salad, Marinated Japanese Baby

Octopus, Japanese Cucumber Salad, Japanese Potato

Salad, Scallop Wing Salad, Chuka Wakame Salad,

Sesame Prawn Salad, Kimchi

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ROAST AND GRILL

Beef (1 Chef's Choice of the Day)

Australian Beef Rib Eye with Red Wine Jus
Peppery Crusted Beef Sirloin with Black Pepper Sauce
Grain Fed Prime Rib with Port Wine Jus
3 Hours Braised Wagyu Beef Cheek, Marsala Wine
Spices Braised Beef Brisket, Root Vegetables
Slow Cooked Australia Lamb Leg, Rosemary Garlic Sauce,
Mint Sauce

Lamb Leg
Mint Sauce

Chicken (1 Chef's Choice of the Day)

Cajun Spiced Chicken, Lemon Chicken
Truffle Butter Chicken Roulade
Rosemary Roasted Whole Chicken
Maple Glaze Chicken
Stuffed Truffle Mushroom Duxelle Supreme Chicken

Salmon (1 Chef's Choice of the Day)

Pesto Crusted Salmon; Miso Baked Salmon,
Barbeque Salmon, Teriyaki Salmon, Citrus Salmon

Sausage (1 Chef's Choice of the Day)

Honey Pork Sausage, Italian Sausage,
Black Pepper Pork Sausage, Chorizo Sausage,
Spiral Sausage

Vegetable (1 Chef's Choice of the Day)

Sautéed Truffle Butter Seasonal Vegetable
Gratin Cauliflower with Crusted Walnuts and
Almonds Flakes
Ratatouille Vegetables
Roasted Herbs Seasonal Vegetable
Grilled Seasonal Vegetable

Potato (1 Chef's Choice of the Day)

Baked Potato with Sour Cream and Chive
Baby Potato Fondant
Potato Wedge with Cheese Sauce
Potato Gnocchi with Rustic Pesto
Gratin Truffle Potato
Boiled Potato with Chopped Herbs

MEAT AND POULTRY (5 Chef's Choice of the Day)

Prawn Paste Chicken
Nyonya Spicy Tamarind Pork Ribs
Chap Chye Masak Itek (Nyonya Style Braise Duck in
Assorted Vegetables Stew)
Braised Spices Pork Knuckle with Yam and Ground nuts
Braised Pork knuckle

MAIN DISHES VEGETABLES

(2 Chef's Choice of the Day)

Nyonya Chap Chai
(Shrimp Paste Omelette)
Nyonya Tofu (Nyonya Fried Beancurd with Spicy Minced Pork)
Kang Kong Sambal Belachan
Kai Lan with Salted Fish
Braised Fish Bean Curd Puff in Salted Black Soybeans

MAIN NOODLES & RICE (2 Chef's Choice of the Day)

Penang Fried Kway Teow (Available for dinner only)
Singapore Nyonya Fried Mee Siam
Nyonya Seafood Fried Rice
Nyonya Spicy Minced Pork Fried Rice

BUFFET SPECIAL (1 Chef's Choice of the Day)

Singapore Chili Crab; Black Peppercorn Crab; Kam Heong
Crab; Salted Egg Crab (Available for dinner only)

ASIAN BBQ COUNTER (4 Chef's Choice of the Day)

Hainanese Chicken Rice; Roasted Chicken;
Crispy Pork Belly; Three Layer Pork Char Siew; Roasted
Duck (Available for dinner only)

FRESHLY COOKED PASTA STATION

Selection of Pasta (3 Chef's Choice of the Day)

Spaghetti, Rigatoni, Penne, Concheglie, Squid Ink
Spaghetti, Tagliatelle, Spinach Pasta

Selection of Sauce

Beef Bolognese, Pomodoro, Cream, Pesto, Roasted Bell
Pepper Pesto and Aglio Ooglio

Selection of Ingredients:

Cherry Tomato, Mushroom, Zucchini, Olive, Green Pea,
Asparagus
Garlic, Smoked Chicken, Beef, Turkey Ham, Prawn,
Bacon Bits

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NOODLE

Food Capital Signature Laksa

Selection of Noodle:

Thick Bee Hoon, Thin Bee Hoon, Yellow Noodle, Ipoh Kway Teow, Mee Tai Mak, Egg Noodle

Selection of Ingredients:

Cooked Prawns, Fish Cake, Quail Egg, Yong Tau Foo, Bak Choy, Mushroom, Black Fungus, Bean Sprout, Tau Pok, Prawn Wonton

Clear Vegetables Bouillon

Peranakan Assam Laksa

Nyonya Prawn Mee

LOCAL DISHES (4 Chef's Choice of the Day)

Stewed Beef Brisket with Beancurd Stick

Kum Hiang Prawn

Fish Fillet in Black Bean Sauce

Braised Tofu and Seasonal Vegetable

Braised Mushroom and Spinach

Lohan Vegetable

Braised Duck and Beancurd

Pork Belly with Soya Sauce

Ginger and Sesame Chicken

Pork Trotter

Braised Beef Brisket, White Radish

INDIAN SPICE & TANDOOR

Tandoori (1 Chef's Choice of the Day)

Tandoori Prawn, Tandoori Fish, Lamb Kofta

Freshly Made Naan

Plain Naan, Garlic Naan, Butter Naan

Rice (1 Chef's Choice of the Day)

Biryani Rice, Cumin Rice, Paulo Rice, Yellow Rice

Dal (1 Chef's Choice of the Day)

Dal Pachranga

Palak Dal

Dal Tadka

Dal Makhani

INDIAN SPICE & TANDOOR (CONT'D)

Vegetable (1 Chef's Choice of the Day)

Aloo Gobi

Vegetable Korma

Aloo Capsicum

Palak Kadai

Fish (1 Chef's Choice of the Day)

Fish Curry

Fish Tikka

Fish Korma

Fish Masala

Chicken (1 Chef's Choice of the Day)

Butter Chicken

Kadai Chicken

Chicken Tikka

Chef's Specialities: (1 Chef's Choice of the Day)

Lamb Rogan Josh

Prawn Masala

Mutton Curry

DAZZLING DESSERTS

(Live Station)

Smokey Chocolate Bingsu

With Marshmallow and Condiment

Individual Dessert (3 Chef's Choice of the Day)

Hokkaido Milk Panna Cotta

Red Berries Panna Cotta

Passion Fruit Mousse

Mango Passion Compote

Sakura Jelly

Rose Konnyaku Jelly

Mango Omani Pudding

Coconut Cempedek Tart

Butter Cup Cake with Vanilla Chantilly

Banana Cup Cake

Strawberry Mousse Cake

Red Velvet Cup Cake

Double Chocolate Chip Cup Cake

Whole Cake (2 Chef's Choice of the Day)

Smokey Ganache with Chocolate Devil Cake

Yuzu Black Sesame and Sweet Crumble



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DAZZLING DESSERTS (CONT'D)

Mango Mousse with Vanilla Sponge
Chocolate Brownie and Walnut
Pandan Kaya Cake
Cookies & Cream Cheese Cake
Cappuccino Walnut Cake
Strawberry Mirror Mousse

Hot Dessert *(1 Chef's Choice of the Day)*

Blue Pea Barley with Sea Coconut Soup
Cheng Teng with White Fungus
Red Date Soup with Peach Gum
Glutinous Rice Ball with Brown Sugar Soup

Butter Pudding *(1 Chef's Choice of the Day)*

Bread and Butter Pudding
Croissant and Butter Pudding
Wholewheat Bread and Butter Pudding
Danish and Butter Pudding

Crème Brûlée *(1 Chef's Choice of the Day)*

Mixed Berries Crème Brûlée
Mango Compote Crème Brûlée
Orange Crème Brûlée
Pineapple Crème Brûlée

Chocolate Fountain

*Assorted Rainbow Marshmallow, Fresh Strawberry,
Grape, Melon, Dried Fruit*

Bakery Station

French Baguette
Tomato Focaccia
Soft Roll
Chocolate Croissant
Classic Croissant