



MEAT the SEAFOOD Buffet

MARCH WEEKEND

Friday to Sunday, 6pm to 10pm

Adult \$60 (U.P. \$75) | Child \$30 (U.P. \$38)

Price is subject to 10% service charge & prevailing government taxes | All food items are subject to changes and availability | Not applicable with any other discounts

COMPLIMENTARY STARTER

*1/2 Canadian Boston Lobster & Alaskan Crab Leg
with Tangy Cocktail Sauce
(one serving only)*

SEAFOOD ON ICE

Tiger Prawn

Pacific White Clam

Canadian Black Mussel

Pink Scallop

SALAD BAR

Seafood Fusilli Pasta Salad

Tropical Fruits Salad with Berries

Japanese Wakame Salad with Miso Dressing

Organic Salad Mix with 1000 Island or Balsamic Dressing

Chilled Soba Noodle with Marinated Cucumbers, Sesame & Shredded Chicken

FROM THE KETTLE

Roasted Tomato Soup with Fresh Basil

Selection of Bread

LOCAL FAVOURITE

Collagen-rich Pork Broth Udon

- *Japanese Collagen, Kurobuta Pork Belly, Prawns, Udon Noodle, Kernel Corn & Mushrooms*
-

FROM THE ITALIAN PAN

Linguini alle Vongole

Creamy Mushroom Penne

Spaghetti Seafood Tom Yum

Pizza of the Day

FROM THE OVEN / GRILL

Grass-fed Prime Rib of Beef

Cajun Spiced & Garlic Lamb Leg

BBQ Citrus-flavored Baby Back Ribs

Baked Mediterranean-styled Norwegian Salmon

Old Fashioned English Pork Herb Sausage

Gourmet Swiss Cheese Pork Sausage

US Mini Wagyu Beef Patty

Accompanied by:

French Fries

Creamy Buttery Mashed Potato

Grilled Cherry Tomato

Corn on Cob

Sauces:

Mustard

Mint Jelly

Onion Relish

Black Pepper

Curried Wurst

Pineapple Thai Dip

PREMIUM SIGNATURES

Mud Crab of the Day – Chili/Pepper/Salted Egg

Spare Ribs of the Day – Sweet Sour/Coffee/BBQ

Angus Beef Stew with Burgundy Red Wine

Grilled 'Ayam Panggang Kicap'

SWEET TEMPTATIONS

Chef's Special

Deep-fried Chempedak Ball

Pastry

Signature Durian King Cookie-crumbled Cream Puff

Caramel Fruit Cake with Orange Cream Cheese Frosting

Lychee Grand Marnier Klimt Torte

Blueberry Cheese Cake

Chocolate Rum Tart

Chocolate Praline

Pandan

Almond

Salted Caramel

Chocolate Fountain

Fruits Skewer

~ strawberries, apricot, pineapple, green grapes, blueberry

Rainbow Marshmallow

~ assorted marshmallow

Crispy Butter Croffle

~ with mango compote, almond flakes, chocolate curls and whipped cream

~ chocolate sauce, strawberry sauce, caramel syrup

Ice-Cream Selection

Double Chocolate

Strawberry

Green Tea

Vanilla

HOT BEVERAGE SELECTION

Special Blend Brewed Coffee

Black Coffee

Café Latte

Cappuccino

Americano

Millennium Tea Selection

Yunnan Pu Erh

Indian Papadum

British Breakfast

Egyptian Chamomile

Uji Sencha Green Tea

Moroccan Peppermint

South African Rooibos