

13 February - 30 April 2025 Monday - Friday Lunch (excluding Public Holiday) 12pm - 2.30pm

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\$35++ PER ADULT \$28++ for Pioneer & Merdeka Generation*

\$17.50++ PER CHILD Aged 6 - 11 years old

Seafood on Ice

Tiger Prawn | Black Mussel | Flower Clam

Cocktail Sauce, Cilantro Thai Green Chilli Sauce, Sweet Mango Mayo, Lemon Juice Dip

Garden Greens 🧐

Mesclun Greens | Baby Romaine | Iceberg Butter Head | Green Coral

Dressings (4 Types Daily) Balsamic Vinaigrette, Extra Virgin Olive Oil, Red Wine Vinegar, Thousand Island, Creamy Goma, Honey Mustard

Condiments

Alfalfa Sprout, Cherry Tomato, Beetroot, Sunflower Seed, Pumpkin Seed, Raisin, Sultana, Chickpea, Edamame, Sweet Corn Kernel, Black Olive, Kidney Bean

Bread & Loaf

2 TYPES DAILY

Stone Oven Olive Bread | French Baguette | Oatmeal Loaf | Multi Grain Loaf | Hard Rolls with Butter

Heartwarming Soup 🌮

1 TYPE DAILY Smoked Tomato Soup | Crème of Mushroom | Crème of Potato & Leek | Minestrone

Sashimi | Sushi | Soba

Fresh Norwegian Salmon I Cuttlefish Assorted Sushi & Maki Roll served with Shoyu Sauce, Japanese Pickled Ginger, Wasabi

Soba Noodles Quail Egg | Smoked Salmon | Nori | Bonito Flakes | Spring Onion | Soba Sauce

Snacks

3 TYPES DAILY Vegetable Spring Roll 🖗 | Samosa 🖗 | Prawn Twister | Chicken Nong Hiang | Thai Fish Cake | Fish Otah | Prawn Crackers | Papadum 🆗 served with Thai Chilli Sauce, Ketchup, Chilli



Menu is subjected to change without prior notification. All prices stated are in Singapore Dollars and subjected to 10% service charge and prevailing government taxes. Steamed Dim Sum

2 TYPES DAILY Prawn Siew Mai | Har Gao | Char Siew Pao | Glutinous Rice | Soon Kueh 🌮 | Vegetable Bun served with Dim Sum Chilli

Deep Fried Dim Sum

1 TYPE DAILY Yam Fitter with Char Siew Filling | Deep Fried Wanton | Red Bean Sesame Ball| Peanut Sesame Ball | Yam Cake | Carrot Cake

DIY Station (1 Type Daily)

Kueh Pie Tee (Mon, Wed & Fri) Braised Sweet Turnip | Shrimps | Chili | Sweet Sauce | Crispy Golden Cup

> Chicken Shawarma Wrap (Tues & Thurs) Tortilla | Kidney Bean | Sweet Corn Kernel | Black Olive Guacamole | Cheese Sauce | Sour Cream | Onion

Live Station (1 Type Daily)

Singapore Laksa (Mon, Wed & Fri) Prawn | Fish Cake | Beancurd Puff | Bean Sprout | Hard Boiled Egg | Rich Coconut Broth Condiments: Laksa Leaf, Onion Sambal

Chicken Curry Chee Cheong Fun (Tues & Thurs) Nyonya Chicken Curry | Pork Char Siew | Pork Skin | Steam Rice Roll **Condiments**: Fried Shallot, Sambal, Sesame Seed

All Time Favourite

Chinese Roasts (1 TYPE DAILY) Roasted Chicken | Roasted Duck with Chicken Rice Chili, Minced Ginger, Dark Soya Sauce, Shallot Fragrant Rice

CONGEE OF THE DAY (1 TYPE DAILY) Minced Pork & Century Egg 💋 Crab | Chicken with Fried Shallot, Scallion, Braised Peanut, Salted Egg, You Tiao



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Sweets & Desserts

HOT DESSERT SOUP (1 TYPE DAILY) Glutinous Rice Ball Filled with Gula Melaka in Coconut Milk Sweet Potato & Taro Tang Yuan in Sweet Ginger Soup Red Bean Soup with Dried Orange Peel Green Bean Soup with Sago and Sweet Potato Hot Cheng Teng with Sea Coconut Custard Larva Glutinous Rice Ball with Hot Soy Milk Barley with Beancurd Skin

> CAKES & PUDDING Blueberry Cheesecake Dark Chocolate Brownie with Peanut Butter Ondeh Ondeh Cake

TART OF THE DAY (1 TYPE DAILY) Lemon Meringue | Apple Crumble | Lychee

TROPICAL FRUITS MOUSSE (1 TYPE DAILY) Red Dragon Fruit | Pineapple | Passion Fruit

Fruits

4 TYPES DAILY Dragon Fruit | Pineapple | Rock Melon | Papaya | Watermelon | Passion Fruit

Ice Cream

4 TYPES DAILY Assorted Ice Cream in a Cup & Popsicle

Beverages

Juice of the Day

3 TYPES DAILY

Apple Juice | Fruit Punch | Orange Juice | Calamansi | Black Currant

Hot Beverages Coffee | Tea



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Hot Dishes

Cycle 1 - Monday & Thursday

Fried Rice with Vegan Char Siew 🌮 Malay Seafood Mee Goreng with Beancurd & Cilantro Sauteed Penne Pasta with White Clam in Capers Tomato Sauce Baked Seasonal Vegetables & Mushrooms, Drizzle with Balsamic Reduction 🌮 Grilled Thai Asparagus & Onion with Garlic Chili Oil 🌮 Baked Seabass Fillet with Sambal Ole & Archar Sauteed Garlic Spinach with Shrimp Country Style Brown Chicken Stew with Carrot & Potato

Cycle 2 - Tuesday & Friday

Steamed Flavoured Rice with Seaweed, Honshimeji & Edamame
Braised Ee Fu Noodle with Oyster & Chives
Potato Gratin with Mozzarella & Boursin Cheese
Grilled Turmeric Marinated Cauliflower Steak with Parsley Garlic Butter
Stir Fried Baby Kailan with Fried Anchovies & Chili
Baked Seabass with Mediterranean Tomato Stew
Roasted Cajun Chicken Thigh with Rosemary Brown Sauce
Stir Fried Sambal Shrimp with Long Bean & Beancurd

Cycle 3 - Wednesday

Malay Style Kampung Nasi Goreng with Ikan Bilis Creamy Spaghetti with Sauteed Mushroom & Grated Parmesan Cheese Mashed Potato with Minced Beef Bolognese Roasted Honey Caramelised Zucchini with Sea Salt, Lemon & Thyme Stir Fried Cabbage and Carrot with Garlic & Dried Shrimp Baked Fish Fillet with Onion, Chili & Indonesian Sweet Soy Sauce Nonya Chicken Curry with Potato and Crispy Prata Steamed Minced Pork with Fried Shallot and Spring Onion



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