6PM - 9.30PM

SEAFOOD

SOUP & PORRIDGE

Seafood Chowder

🟳 Double-boiled Herbal Chicken Soup Seafood Porridge with Condiments

APPETISER & SALADS

Couscous with Sundried Tomatoes & Kalamata Olives

Angel Hair Pasta with Truffle Oil Dressing & King Mushroom

Assorted Cheese:

Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits, Cheese Biscuit

JAPANESE COUNTER

Assorted Nigiri Sushi and Maki Rolls Salmon Sashimi

SPECIAL HIGHLIGHT

Black Angus Prime Beef Rib with Buttered Vegetables & Truffle Mashed Potatoes

Whole Norwegian Salmon with Tomato Basil Coulis

Seafood in Mushroom Essence Mud Crab, Clams, Prawns, Lobsters, Dried Scallop

SEAFOOD COUNTER

King Crab, Boston Lobster, Prawn & Mussel

SHOW STATION

Singapore Laksa

Grilled Udang Galah with Balsamic & Chilli Paste

Chicken Curry | Kadhai Chicken

Squid Masala | Fish Curry with Okra

Spiced Papadum & Crackers

Basmati Rice

Dhal of the day

MAIN COURSE

Seafood Fried Rice

Honey & Ginger Chicken | Kung Poh Chicken

Salted Egg Prawn | Stir fried Prawns with Lotus Root & asparagus | Pumpkin Sauce Prawns

Kenya Bean with Dried Shrimp

Stir-fried Mixed Vegetable with Glass Noodles

Lobster in Chilli Crab Sauce with Fried Mantou

Seafood Thermidor Black Angus Beef Gulai

Spaghetti Aglio Olio with Seafood | Seafood Lasagna

Hong Kong Style Steamed Barramundi | Nyonya Style Fried Fish

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

DESSERT

Chocolate Fountain Assorted Swiss Rolls

Assorted Jellies

Chocolate Brownie

New York Cheesecake

Carrot Cake

Durian Penaat

Fresh Fruits

Menu items are subject to change depending on availability of ingredients to ensure freshness. Child price is applicable for children between 6 to 11 years old. Children below 6 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.







