



# DINNER BUFFET

FROM 15 FEBRUARY 2025

6:00P.M. - 10:00P.M.

Thematic buffet selection featuring  
Italian delights with the flavours of Chinese

## ADULTS

## CHILDREN

TUESDAY

\$78<sup>++</sup>

\$39<sup>++</sup>

FRIDAY

\$92<sup>++</sup>

\$44<sup>++</sup>

Children price is applicable for age 6 to 11.  
Children below the age of 6 years old dine free with every one paying adult.  
All prices are subject to 10% service charge and prevailing government taxes



# SEAFOOD, SASHIMI & SUSHI

## Seafood on Ice (S)

TJapanese Oyster, Tiger Prawn, Scallop, Mussel, Yabby, Clam, Sea Whelk  
*Chinese X.O. Scallion Sauce (S), Cocktail Sauce, Mignonette, Lemon Wedge, Tabasco*

## Sashimi and Sushi (S, G, N)

Norwegian Salmon, Ahi Tuna, Sushi and Maki Selection  
*Wasabi, Japanese Shoyu, Pickled Ginger*

# SALAD BAR

## Romaine Lettuce | Mixed Green Salad (Veg)

Cucumber, Shiitake Mushroom, Corn Kernel, Kenyan Bean, Quail Egg, Cherry Tomato,  
Red Onion, Marinated Feta (D)

*Dressing Options:*

*Chinese Soy-honey (G), Thousand Island, Sesame Dressing, Extra Virgin Olive Oil (Veg), Balsamic Vinegar (Veg)*

# BREAD BASKET

## Lavash, Grissini, Mini Hard & Soft Rolls (G, N, D)

*Salted and Unsalted Eclairé Baratte Butter*

# ARTISANAL CHEESES

## Chef's Selection of Imported Cheeses (D, N)

*Dried Fruits, Premium Nuts, Fig Jam, Orange Marmalade, Cracker*

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# CHILLED ANTIPASTI

## Maiale Tonnato (P)

Slow-cooked Pork, Mayonnaise and Tuna Cream, Pickled Vegetable, Arugula

## Insalata ai Bocconcini (D, V)

Bocconcini Mozzarella, Cherry Tomato, Olive

## Insalata di Patate e Prosciutto (D, P)

Crispy Bacon, Cooked Ham, Potato, Capsicum, Boiled Egg, Gherkin, Chives

## Crema di Melanzane (N)

Smoked Eggplant Dip, Tahina, Smoked Paprika

## Insalata Greca (D, V)

Feta, Cucumber, Heirloom Tomato, Kalamata Olive, Oregano

## House-made Mediterranean Pickled Vegetables (Veg)

## Marinated Mixed Olives (Veg)

## Cold Cut Selection with Condiments (N, P)

# SOUP

## Crema di Funghi (D, G, N, V)

Winter Mushroom Soup, Truffle Essence, Hazelnut, Garlic Crostini

## Classic Seafood Soup with Fish Maw (S)

# LIVE STATION

## Taglierini ai Funghi e Tartufo (D, G, S)

Tiger Prawn, Sautéed Winter Mushroom, Parmigiano Cream, Truffle Essence

# PINSA

## La Margherita Classica (D, G, V)

Tomato Sauce, Mozzarella, Fresh Basil

## Zucchini e Pecorino (D, G, V)

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

## Pancetta e Patate (D, G, P)

Pancetta Ham, Smoked Scamorza, Mozzarella, Black Pepper

## Tonno e Cipolle (D, G)

Premium Tuna in Oil, Mozzarella, Salted Anchovy, Red Onion, Capers, Tomato Sauce

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# ITALIAN SPECIALTIES

## **Coda di Manzo (A, D, G)**

Angus Beef Oxtail Stew, Wild Mushroom, Root Vegetable, Braised Jus

## **Prosciutto di Maiale (P)**

Tomato, Potato, Capsicum, Black Olive, Capers, Fresh Herb

## **Brodetto di Crostacei (S)**

Slipper Lobster, Prawn, Black Mussel, Fish of the Day, Tomato Ragout, Red Chilli, Tabasco, Fresh Herb

## **Cernia al Forno**

Grouper Fillet, Puttanesca Sauce, Kalamata Olive, Cherry Tomato

## **Anatra all'Arancia (A, D)**

Duck Breast, Organic Seasonal Vegetable, Orange Sauce

## **Spezzato di Agnello (A, D)**

Lamb Collar, Seasonal Vegetable, Fresh Herb

## **Cavolfiori Gratin (D, G, V)**

Baked Cauliflower, Parmesan, Béchamel, Onion, Fresh Thyme

## **Melanzana al Funghetto (Veg)**

Pan-roasted Eggplant, Garlic, Pomodoro Salsa, Fresh Basil

## **Frecanto di Verdure (Veg)**

Vegetable Stew, Olive, Oregano, Capers, Basil

## **Orecchiette al Pesto (D, G, N, V)**

Traditional Italian Pesto, Roasted Pine Nut, Parmesan

## **Gnocchi Pasta al Ragout di Pesce (G, S)**

Handcrafted Potato Dumpling, Venetian Seafood Stew, Fresh Herb

## **Tortelli Panna, Prosciutto e Piselli (G, D, V)**

Artisanal Lemon and Ricotta Stuffed Pasta, Cooked Ham, Green Peas, Parmesan Cream Sauce

## **Roasted Rosemary-garlic Potatoes (Veg)**

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# CARVING STATION

## Oven-roasted Aged Angus Beef Striploin (D)

### Pancia di Maiale ai 3 Pepi (P)

Slow-roasted Pork Belly, 3 Types of Peppers, Roasting Jus

### Salsiccia di Maiale al Finocchietto (P)

Slow-cooked Italian Sausage, Fennel, Red Kidney Bean Ragout, Chilli Peppers

Accompaniments:

Selection of Mustards, Chilli Sauce, Tomato Salsa, Italian Focaccia Bread (G)

# INDIAN KITCHEN

## Biryani Rice (N, D)

Aromatic Basmati Rice, Clove, Black Pepper, Saffron

## Aloo Gobi

Potato, Cauliflower, Tomato, Blend of Spices and Aromatics

## Madras Fish Curry (D)

Onion and Tomato-based Curry, Tamarind

## Butter Chicken (D, N)

Marinated Grilled Tandoori Chicken, Creamy Tomato and Cashew Nut Gravy

Condiments: Pickle (Veg) and Papadum (G, V)

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# TREASURES OF THE ORIENT

## **Stir-fried Kung Pao Grouper Fillet (G)**

Onion, Ginger, Scallion, Dried Chilli

## **Iberico Pork Belly with Lao Gan Ma Sauce (P)**

Spicy Chilli Crisp Sauce, Garlic

## **Sakura Chicken with Black Pepper Sauce**

Boneless Chicken Thigh, Red Onion, Bell Pepper

## **Wok-fried Mala Beef (G)**

Onion, Ginger, Chilli

## **Cantonese Style Pan-fried Shrimp with Broccoli (G, S)**

## **Wok-fried Kailan and Shiitake (V)**

Baby Kailan, Mushroom Sauce

## **Chinese Sausage, Egg and Vegetable Fried Rice**

## **Wok-fried Yellow Noodle with Vegetable (G, V)**

## **Prawn Har Gow (G, S)**

## **Chicken and Mushroom Siew Mai (G)**

## **Chicken Char Siew Pastry (G)**

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# DESSERT

## **LUCE-misu (D, G, N, V, A)**

Mascarpone Cheese, Espresso Syrup, Sponge, Feuilletine

## **Fresh Fruit Tart (D, G, N, V)**

## **Chocolate Cake (D, G, N)**

## **Matcha & Chestnut Cake (D, G)**

## **Chocolate Éclair (D, G, N, V)**

## **Peach Swiss Roll (D, G, V)**

## **Osmanthus Jelly (Vegan)**

## **Assorted Nyonya Kueh (D, G, V)**

## **Mango Mirror Mousse Cake (D, G)**

## **Warm Danish Butter Pudding with Vanilla Custard Sauce (D, G, V)**

## **Gelato (D, V) e Sorbetti (V)**

Daily Rotation of Gelato and Sorbet

## **Chocolate Fountain**

Almond, Coconut Flakes, Marshmallow, Chocolate Pearls,  
Dried Fruits, Pretzel, Oreo, Berry Compote, Fresh Berry

## **Assorted Homemade Cookies (D, G, N, V)**

## **Fresh Fruit Selection (Vegan)**

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