



DINNER BUFFET

FROM 15 FEBRUARY 2025

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

Thematic buffet selection featuring
Italian delights with the flavours of Thailand

	ADULTS	CHILDREN
WEDNESDAY	\$78 ⁺⁺	\$39 ⁺⁺
SATURDAY	\$92 ⁺⁺	\$44 ⁺⁺

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)

Japanese Oyster, Tiger Prawn, Scallop, Mussel, Yabby, Clam, Sea Whelk
Nam Jim Jaew 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:

Thai Peanut-lime (N, S), 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, Pickled Vegetable, Arugula, Mayonnaise and Tuna Cream

La Burrata in Insalata (D, N, V)

Zucchini Scapece, Creamy Burrata, Pine Nut

Insalata al Salmone Affumicato (D)

Boiled Egg, Red Onion, Capsicum, Gherkin, Chives

Pate' all'Anatra (D)

Duck Rillettes

Insalata Greca (D, V)

Feta, Heirloom Tomato, Cucumber, Kalamata Olive, Oregano

House-made Mediterranean Pickled Vegetables (Veg)

Marinated Mixed Olives (Veg)

Cold Cut Selection with Condiments (N, P)

SOUP

Zuppa Toscana (D, V)

Cannellini Bean, Potato, Kale Soup

Tom Kha Gai Soup

Boneless Chicken, Mushroom, Galangal, Coconut Cream

LIVE STATION

Taglierini ai Funghi e Tartufo (D, G, V)

Sautéed Winter Mushroom, Parmigiano Cream, Truffle Essence

PINSA

La Margherita Classica (D, G, V)

Tomato Sauce, Mozzarella, Fresh Basil

Tartufata (D, G, V)

Black Truffle Paste, Smoked Scamorza, Wild Mushroom, Cream

Mortadella e Pesto (D, G, N, P)

Mortadella, Mozzarella, Pesto, Tomato Sauce

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

Spigola alla Piastra (D)

Local Seabass, Baby Spinach, Zucchini, Lemon Cream Sauce

Pollo al Forno (A)

Chicken Leg, Potato, Cherry Tomato, Kalamata Olive, Capers, Fresh Herb

Spezzato di Agnello (A, D)

Lamb Collar, Seasonal Vegetable, Fresh Herb

Zucchine e Broccoli Gratin (D, G, V)

Baked Zucchini, Broccoli, Onion, Fresh Thyme, Béchamel, Parmesan

Melanzana al Funghetto (Veg)

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

Frecanto di Verdure (Veg)

Vegetable Stew, Olive, Oregano, Capers, Basil

Rigatoni alla Carbonara (D, G, P)

Crispy Pancetta, Parmesan Cream Sauce

Garganelli Pasta al Ragout di Pesce (G, S)

Venetian Seafood Stew, Artisanal Egg Pasta, Fresh Herb

Ravioli ai Funghi (G, D, V)

Artisanal Stuffed Pasta, Grana Padano, Truffle Mushroom Sauce

Tater Tots (G, V)

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CARVING STATION

Oven-roasted Aged Angus Beef Striploin (D)

Pancia di Maiale ai 3 Pepi (P)

Slow-roasted Pork Belly, Trio of Peppers, Roasting Jus

Salsiccia alla Panna (A, D, P)

Pork Sausage, Caramelised Onion, Peroni Beer Reduction, Cream

Accompaniments:

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

INDIAN KITCHEN

Briyani 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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A THAI FEAST

Pla Krapong Yum Mamuang (G, N, S)

Crispy Fish Fillet served with Thai Mango and Chilli Sauce

Moo Hong (G, P)

Traditional Slow-braised Pork Belly with 5 Spices

Gaeng Phed Gai Yang (G)

Red Curry Chicken with Bamboo Shoot, Thai Basil

Panaeng Goong Tod (G, S)

Thai Panang Curry Prawn

Gang Massaman Nuae (G, N)

Slow-cooked Wagyu Beef with Sweet Potato, Peanut, Crispy Shallot

Pad Phak Ruam (G, V)

Wok-fried Vegetable with Soy and Mushroom Sauce

Phad See Ew Talay (G, S)

Wok-fried Flat Rice Noodle with Prawn, Egg, Vegetable and Dark Soya Sauce

Gai Hor Bai Toey (G, N)

Deep-fried Pandan Chicken with Fish Sauce Dressing

Tod Mun Pla (G, N)

Fried Fish Cake, Cucumber, Thai Basil, Chilli Sauce, Kaffir Lime

Poh Pia Tod (G, N, V)

Crispy Vegetable Spring Roll

Khao Suay Hom-Mali (Veg)

Steamed Jasmine Rice

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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)

Peanut Cream Éclair (D, G, N, V)

Lod Chong (Cendol) (Vegan)

Coconut Yam (D, G)

Assorted Nyonya Kueh (D, G, V)

Thai Tea 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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