



# LUNCH BUFFET

FROM 15 FEBRUARY 2025

12:00P.M. - 2:30P.M.

Thematic buffet selection featuring  
Italian delights with the flavours of Thailand

	ADULTS	CHILDREN
WEDNESDAY	\$59 <sup>++</sup>	\$29 <sup>++</sup>
SATURDAY	\$69 <sup>++</sup>	\$29 <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)

Tiger Prawn, Black 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

## Parma e Melone (P)

24-month Aged Prosciutto di Parma, Cantaloupe Melon, Arugula

## 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

## Croissant al Salame Piccante (D, G, P)

Spicy Spianata Romana Salami, Provolone, Red Onion, Anchovy Sauce

## House-made Mediterranean Pickled Vegetables (Veg)

## Marinated Mixed Olives (Veg)

# SOUP

## Zuppa Toscana (D, V)

Cannellini Bean, Potato, Kale Soup

## Tom Kha Gai Soup

Boneless Chicken, Mushroom, Galangal, Coconut Cream

# D.I.Y. STATION

## Som Tum Tard (N,P)

Crispy Fish, Pork Moo Yor, Green Papaya, Long Bean, Cherry Tomato, Salted Egg, Peanut

# 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

# ITALIAN SPECIALTIES

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

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

## **Salsiccia alla Panna Acida (A, D, P)**

Pork Sausage, Caramelised Onion, Peroni Beer Reduction, Cream

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

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

## **Pollo al Forno (A)**

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

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

Lamb Collar, Seasonal Vegetable, Fresh Herb

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# ITALIAN SPECIALTIES

## Zucchine e Broccoli Gratin (D, G, V)

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

## Frecantò di Verdure (Veg)

Slow-braised Chicken Thigh, Porcini Mushroom, Baby Potato, Chicken Jus

## 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 (D, G, V)

Artisanal Stuffed Pasta, Grana Padano, Truffled Mushroom Sauce

## Tater Tots (G, V)

# 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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# A THAI FEAST

## **Pla Krapong Yum Mamuang (G, N, S)**

Crispy Fish Fillet served with Thai Mango and Chilli Sauce

## **Pad Kana Moo Grob (G, P, S)**

Wok-fried Crispy Iberico Pork and Kailan in Oyster Sauce

## **Gaeng Phed Gai Yang (G)**

Red Curry Chicken with Bamboo Shoot, Thai Basil

## **Panaeng Goong Tod (G, S)**

Thai Panang Curry Prawn

## **Pad Phak Taud Yaud (G, V)**

Wok-fried Morning Glory with Soy and Mushroom Sauce

## **Khao Suay Hom-Mali (Veg)**

Steamed Jasmine Rice

## **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

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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)

### 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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