



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 ⁺⁺	\$39 ⁺⁺
FRIDAY	\$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)

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)

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LIVE STATION

Taglierini ai Funghi e Tartufo (D, G)

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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