



# CELEBRATING SG60 LUNCH BUFFET

2 & 9 AUGUST 2025  
12:00P.M. TO 2:30P.M.

**ADULTS**

**\$60nett**

**CHILDREN**

**30++**

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)

Cold Water Prawn, Black and Green Mussels, Sea Whelk,  
Half Shell Scallop, White Clam, Australian Yabby

*Vodka Cocktail Sauce (A), Yuzu-ginger Vinaigrette, Mignonette Sauce, Lemon Wedge, Selection of Tabasco*

## Selection of Cured Fish

Smoked Norwegian Salmon, White Anchovy in Oil

*Blinis (D, G), Egg Mimosa, Chive, Crème Fraiche (D)*

## Sushi and Maki (G, S)

### Assorted Sashimi

Norwegian Salmon, Ahi Tuna

*Japanese Shoyu (G), Wasabi, Pickled Ginger, Edamame*

# SALAD BAR

## Selection of Lettuce (V)

Sweet Corn, Shredded Carrot, Cherry Tomato, Cucumber, Quail Egg, Feta Cheese (D)

*Dressing Options:*

*Classic Caesar (D), Japanese Sesame, Honey Mustard, Balsamic Vinegar,  
Sherry Vinegar, Extra Virgin Olive Oil, Grape Seed Oil*

# BREAD BASKET

**Soft and Hard Rolls, Baguette, Sourdough, Lavash, Grissini (D, G, N, V)**

*Salted and Unsalted Isigny Sainte-Mère Butter*

# ARTISANAL CHEESES

**Weekly Selection of Italian and French Cheeses (D, N, V)**

*Bonne Maman Jam Selection, Mixed Nuts (N), Dried Fruits, Honey, Cracker (G)*

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

## CHILLED ANTIPASTI

### **House-made Mediterranean Pickled Vegetables (V)**

Artichoke, Capsicum, Balsamic Shallot, Tomato, Zucchini, Mixed Olive

### **Cucumber and Fruit Salad with Pomegranate Dressing (V)**

Japanese Cucumber, Quail Egg, Plum, Avocado, Apple, Grapefruit, Citrus Dressing

### **Traditional Shrimp Popiah (G, N, S)**

Poached Prawn, Egg, Sweet Turnip Stew, Peanut, Coriander, Sweet Sauce

### **Insalata di Prosciutto e Pasta (D, P)**

Fusilli Pasta, Smoked Virginia Ham, Streaky Bacon, Cherry Tomato, Capsicum, Quail Egg, Pesto

### **Roast Beef con Salsa Tonnata**

Slow-cooked Angus Beef, Tuna-anchovy Sauce, Capers, Baby Arugula

## SOUP

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

Creamy Mushroom Soup, Truffle Essence, Garlic-thyme Crostini

### **Double-boiled Pork Ribs Soup (P)**

Pork Ribs, Lotus Root, Pork Broth, Red Date

## D.I.Y. STATION

### **Singapore Fruit Rojak (N, V)**

Guava, Green Mango, Rose Apple, Turnip, Pineapple, Crushed Peanut,  
Vegetarian Rojak Dressing

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

## LIVE STATION

### **Creamy Spicy Chilli Crab Risotto (D, S)**

Acquerello Risotto Rice, Jumbo Crab Lump, Chilli Crab Sauce, Coriander  
Finished in Parmesan Cheese Wheel

### **Poached Chicken Rice (G)**

Slow-poached Whole Corn Fed Chicken, Fragrant Rice, Traditional Sauces,  
Coriander

## PINSA

### **La Gamberi (D, G, S)**

Tiger Prawn, Mussel, Broccoli, Pesto, Smoked Scamorza

### **Carciofi e 'Nduja (D, G, P)**

Marinated Artichoke, 'Nduja Sausage, Fresh Mozzarella, Chilli Oil

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

Pancetta Ham, Smoked Scamorza, Potato, Black Pepper

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

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

# ITALIAN SPECIALTIES

## **Gnocchi ai Formaggi (D, G, V)**

Artisanal Potato Dumpling, Mixed Four Cheese Sauce, Oregano

## **Ragout alla Napoletana (A, G, P)**

Durum Wheat Pasta, Pork Ribs, Italian Sausage in Tomato Sauce

## **Ravioloni al Pomodoro e Prosciutto di Parma (D, G, P)**

Artisanal Cheese Stuffed Pasta, Parma Ham, Ricotta and Homemade Tomato Sauce

## **Le Polpette di Carne (D, G, N)**

Homemade Beef Meatball, Fresh Basil-tomato Marinara, Pesto, Parmesan

## **Spezzatino di Maiale (A, P)**

Iberico Pork Neck, White Wine, Vegetable Mirepoix, Tomato, Fennel Seed

## **Salsiccia e Peperoni (P)**

Artisanal Pork Sausage, Garlic, Green Bell Pepper, Mixed Herb

## **Pollo con Funghi (D)**

Chicken Leg, Baby Spinach, Porcini-button Mushroom Cream Sauce, Black Truffle

## **Golden French Fries (V)**

Mayonnaise, Ketchup

## **Branzino al Forno (D)**

Oven-baked Sustainable Barramundi, Hearty Cannellini Bean and Kale Stew, Vegetable Mirepoix

## **Impepata di Cozze (A, S)**

White Wine, Black Mussels, Garlic, Pepper, Lemon, Parsley

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

Baked Cauliflower, Bechamel Sauce, Parmesan

## **Puré di Patate al Tartufo (D, V)**

Creamy Mashed Potato, Black Truffle, Pecorino

## **Frecanto di Verdure (V)**

Seasonal Vegetable Stew, Black Olive, Oregano, Capers

## **Melanzane alla Parmigiana (D, G, V)**

Baked Eggplant with Marinara Sauce, Mozzarella, Basil

## **Fried Zucchini Scapece (V)**

Green Zucchini, White Balsamico, Mint Leaf, Extra Virgin Olive Oil

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

# INDIAN KITCHEN

## **Biryani Rice (D, N, V)**

Aromatic Basmati Rice, Clove, Black Pepper, Saffron

## **Madras Fish Curry (D)**

Dried Chilli, Coriander Seed, Cumin Powder, Onion Gravy

## **Butter Chicken (D, N)**

Grilled Marinated Tandoori Chicken, Creamy Tomato-cashew Nut Gravy

## **Aloo Gobi (Vegan)**

Potato, Cauliflower, Blend of Spices and Aromatics

Condiments: Papadum (G), Indian Pickle, Mint Chutney (D)

# ASIAN DELIGHTS

## **Crispy Barramundi Fillet**

Sustainably-farmed Seabass, Mixed Capsicum, Onion, Black Pepper Sauce

## **Wok-fried Tiger Prawn (S)**

Egg, Tomato

## **Taiwanese Style Wok-fried Chicken**

Basil, Chilli, Ginger, Garlic, Sweet Sauce

## **Braised Iberico Pork Belly (G, P)**

Sea Cucumber, Mushroom, Chu Hou Sauce

## **Hakka Chap Chye (G)**

Braised Cabbage, Black Fungus, Carrot, Preserved Bean Curd, Dry Shrimp

## **Singapore Wok-fried Hokkien Noodle (G, S)**

Fish Cake, Egg, Silver Sprout, Chives, Deshelled Prawns, Egg Noodle

## **Egg Fried Rice with Chinese Sausage (V)**

Chinese Chicken Sausage, Egg, Vegetable, Jasmine Rice

## **Dim Sum Selection**

Chicken Siew Mai (G) | Chilli Crab Pau (G, S) | Kaya Pau (G)

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol



# ASIAN DELIGHTS

## Deep-fried Chicken Rendang Pau (G)

Slow-cooked Marinated Chicken, Deep Fried Mantou Bun

## Sardine Curry Puff (G) and Vegetarian Potato Curry Puff (G, V)

## Singapore Chilli Prawn (S)

Deshelled Prawn, Tomato-chili Sauce, Golden Mantou

## Ayam Buah Keluak (N, S)

Boneless Chicken Thigh, Buah Keluak, Candlenut

# DESSERT

60 cake selection is only available on 9 August

Coconut Pandan Cake

Pulut Hitam Cake

Lychee Rose Cake

Red Bean Matcha Cake

Gula Melaka Custard Cake

Taro and Chestnut Cake

Thai Milk Tea Cake

Talam Jagung Cake

Teh Tarik Cake

Butterfly Pea and Coconut Cake

Orh Nee Custard Cake

Cendol Cake

Yuzu Citrus Cake

Chrysanthemum Cake

Banana Peanut Cake

Milo Tiramisu Cake

Pandan Butter Cake

Matcha Butter Cake

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

# DESSERT

60 cake selection is only available on 9 August

**Pandan Chiffon Cake**

**Orange Chiffon Cake**

**Pulut Hitam Chiffon Cake**

**Osmanthus Chia Seed Chiffon Cake**

**Ondeh Ondeh Swiss Roll**

**Rainbow Swiss Roll**

**Kaya Butter Cupcake**

**Passionfruit Raspberry Cake**

**Strawberry Cake**

**Red Velvet Raspberry Cake**

**Cappuccino Mousse Cake**

**Honey Mascarpone Cake**

**Summer Berry Cake**

**Douceur Lactée Cake**

**Blueberry Yoghurt Cake**

**Black Forest Cake**

**Fresh Strawberry Short Cake**

**Mango Cake**

**Salted Peanut Cake**

**Marble Butter Cake**

**Walnut Coffee Cake**

**Earl Grey Cake**

**Rich Fruit Cake**

**Peach Swiss Roll**

**Mango Yoghurt Swiss Roll**

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol



# DESSERT

60 cake selection is only available on 9 August

**Earl Grey Caramel Genoise Cake**

**Yuzu Strawberry Genoise Cake**

**Red Velvet Cupcake**

**Blueberry Cheesecake**

**Citrus Cheesecake**

**Lemon Pie**

**Apple Tart**

**Milk Chocolate Walnut Tart**

**Manjari Dark Chocolate Cake**

**White Chocolate Raspberry Cake**

**Chocolate Mousse Cake**

**Orange Jivara Chocolate Cream Cake**

**Blueberry Chocolate Cake**

**Double Chocolate Butter Cake**

**Brownie Cheesecake**

**Double Chocolate Cupcake**

**Chocolate Fudge Cake**

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

**Fresh Fruit Selection (Vegan)**

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.*

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol