

# Premium Semi Buffet

Unlimited  
À La Carte  
Orders

## LET US SERVE YOU

### Caesar Salad

Romaine Lettuce, Quail Eggs and Caesar Dressing  
Crispy Turkey Ham, Crispy Beef Bacon,  
Parmesan Cheese, Crouton  
Cherry Tomatoes, Sliced Cucumber, Capsicum,  
Chickpeas, Artichoke, Baby Corn, Carrots,  
Red Radish, Kidney Beans, Bulgur, Quinoa, Couscous

## JAPANESE DELIGHTS

### Assorted Nigiri Sushi and Maki Rolls

Fish Slice on Rice Mound and Wrapped Sushi Rolls

### Fresh Sashimi

Chilled Salmon, Chilled Maguro, Shiro Maguro,  
Boiled Octopus, Scallops, Hamachi

### Sake Ikura Donburi

Fresh Salmon Sashimi Rice Bowl with Salmon Caviar

**Condiments:** Wasabi, Pickled Ginger and Soya Sauce

## GUERIDON SERVICE

### Australian Black Angus Beef Wellington

Shortcrust Pastry Wrap with Beef Steak,  
Mushroom Duxelles and Spinach, served with  
Crushed Potatoes and Grilled Mediterranean  
Vegetables with Feta Cheese

**Condiments:** Rosemary Sauce and Thyme Sauce

## FROM THE GRILL

### Whole Tilapia or Black Pomfret

Portuguese Chilli Paste, Brinjal and Lady Fingers

### Lobster Pan Mee Noodle

Fresh Lobster and Spinach Flat Noodle  
with Lobster Soup

### Live Mud Crab

Choose your preferred gravy: Chilli Gravy,  
Mongolian Gravy, Nyonya Gravy

### **Condiments:** Calamansi

Green Pickled Chilli, Sambal Belacan Chilli, Chilli Padi  
Mini Deep-fried Mantou Bun



# Enjoy Your Buffet

## APPETISERS


### Cheese and Cold Cuts Platter On Board

Garlic and Herb Soft Cheese, Cheddar, Brie and Emmental  
Red Grapes, Cheese Biscuits, Fresh Strawberries  
Smoked Salmon, Beef Salami, Smoked Chicken Loaf, Pastrami

### Composed Salad

Grilled Tomato and Bell Pepper with Feta Cheese and Balsamic Reduction    
"Fish Tikka Salad" Oven-Baked Fish with Special Paste and Yoghurt  
Waldorf Salad     
Marinated Poached Prawn served with Soba Noodle and Mango Salsa   
Poached Quail Egg with Garlic Aioli and Tobiko

### Soup of the Day

Creamy Wild Mushroom Soup   
Malay Spice Oxtail Soup

### Bread Station

Sliced Multigrain Bread, Rustic Country Bread Loaf, Walnut Raisin Baguette  
French Rolls, Brioche Rolls, Sun-dried Tomato and Olive Focaccia, Breadsticks and Lavash  
**Condiments:** Salted Butter and Unsalted Butter

### Seafood On Ice

Live Irish Oysters  
Tiger Prawns, Clams, Half-shell Scallops, Green Mussels  
**Condiments:** Lemon Wedges, Cocktail Sauce and Thousand Island



## THE MAINS

Grilled Lamb Shoulder with Rosemary Gravy  
Indian-style Buttered Chicken 🌿  
Red Snapper Fish Head Curry 🌶️  
Whole Squid with Green Sambal Paste 🌶️ 🍷  
Braised Sangkar and Bean Curd with Minced Chicken  
Poached Asparagus with Hollandaise Sauce  
Roasted Potato with Thyme and Butter  
Wok-fried Hong Kong Kailan with Garlic and Sliced Abalone 🍷  
Fried Wonton Noodles with Assorted Seafood 🍷  
"Nasi Putih" Steamed White Rice 🌿

## DESSERTS

### Individual Desserts

Assorted Chocolate Truffle  
Roasted Nut Madeleines 🌰  
Layered Chocolate Feuillantine  
Cocoa Raspberry Tartlet  
Cherry Black Forest in Glass  
A Variety of Mini Macarons

### Chocolate Fountain with Condiments

### Colourful Meringues in Jar

### Hot Dessert

Warm Chocolate Fondue with Vanilla Sauce

### Assorted Fruits Skewer 🌿 🌱 🍃

### Local and Imported Whole Fruits 🌿 🌱 🍃

### Ice Cream and Yoghurt Ice Cream

**Condiments:** Double Chocolate Chip, Ground Peanuts, Granola

Note: This menu serves as a guide on the buffet spread.  
Dishes are on rotation and may change based on the availability  
of the ingredients during the season or time.

👑 Chef's Choice 🌶️ Spicy 🌿 Cereals (Contain Gluten) 🌿 Gluten-Free 🍷 Shellfish

🌰 Nuts (Including Peanut) 🌱 Vegetarian 🍃 Vegan 🥛 Dairy-Free

All prices quoted are subject to prevailing applicable taxes.