

Premium Semi Buffet

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 & PA

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 ⊅♥♥\\
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Portuguese Chilli Paste, Brinjal and Lady Fingers

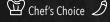
Lobster Pan Mee Noodle 🛭 🖃 🗒

Fresh Lobster and Spinach Flat Noodle with Lobster Soup

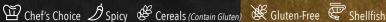
Live Mud Crab

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

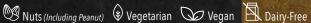


















Enjoy Your Buffet

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 D
Whole Squid with Green Sambal Paste D
Braised Sangfar 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 Fried Wonton Noodles with Assorted Seafood

DESSERTS

Individual Desserts

Assorted Chocolate Truffle Roasted Nut Madeleines M Layered Chocolate Feuillentine 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.