



**Hawker Stalls Dinner Buffet**

**7<sup>th</sup> January to 1<sup>st</sup> May 2019**

**Sunday to Thursday**

\$75++ per adult, \$39++ per child

**Friday and Saturday**

1st seating (6pm to 8.15pm): \$76++ per adult, \$39++ per child

2nd seating (8.30pm to 10.30pm): \$72++ per adult, \$38++ per child

**Chilled Seafood on Ice**

Spicy Black Mussel Meat

Tiger Prawn

Half-Shell Scallop

Fresh Oysters (**Weekend only**)

*Tabasco, Hot Sauce, Thai Chili Sauce, Wasabi Mayonnaise*

**Salads**

Mesclun Salad, Romaine Lettuce, Cherry Tomato,  
Dressing

*Thousand Island, Honey Lemon Dressing, Herb Dressing*  
Condiments

Lemon Wedge, Tabasco, Hot Sauce, Thai Chili Sauce

Thai Lime Chilli Garlic Sauce, Cocktail Sauce, Wasabi Mayo

Almond Flakes, Capers, Black Olives, Green Olives, Dried Fruits

Toasted Sesame Seed, Gherkin, Raisins

Asian Dressing Thousand Island, Caesar Dressing

**Salads**

Chicken Feet

Calamari Diced Pineapple

Roasted Beef Grilled Vegetables

Steamed Broccoli and Vinaigrette

**DIY Station**

Singapore Fruit Rojak

Guava, Sweet Turnip, Cucumber, Young Mango, Young Papaya, Pineapple,  
Sesame Seeds, Grated Peanuts, Crispy Yu Tiew & Deep-Fried Bean Curd

Home Made Rojak Sauce

**Japanese Corner**

Assorted Sushi and Maki

Salmon Sashimi with Condiments

**Grilled Live Station**

Chicken Roti John

Served with Lettuce, Tomato, Barbeque Sauce

**Action Station**

Kwey Chap

Served with Steamed Rice, Chili Sauce, Condiments



**Live Station**

Pecal Lile with Indonesia  
Served with Condiments and Sambal

**Carving Station**

Lamb Leg Kuzi, Bryani rice with Papadom and Raita

**Satay Station (Weekend)**

Kajang Style Chicken, Beef Satay  
Served with Peanut Sauce and Condiment

**Traditional Hawker Asian Corner**

Jeera Rice (v)  
Butter Panner Masala (v)  
Aloo Potato (v)  
X. O. Seafood Fried Rice  
Stir-fried Dry Laksa  
Marmite Chicken  
Herbal Prawn  
Steamed Seabass Fish Hong Kong Style  
Braised Beef Semur  
Baby Kailan with Mushroom  
Singapore Chilli Crab  
Steamed Mantou Bun

**Live Pandan Prata Mamak Stall**

Plain, Egg, Onion and Cheese  
*Served with Vegetables, Chicken Curry Gravy*

**Kueh Pie Tie Corner**

Kueh Pie Tie, Carrot Cake  
*Served with Condiment*

**Soup of the Day**

Wild Mushroom Cream  
Salted Vegetables with Duck

**Penang Prawn Noodles Station**

Yellow Noodles, Bee Hoon  
Poached Prawn, Fish Cake, Boiled Egg, Kang Kong,  
Bean Sprout, Chili Sambal



**Local Fruit Stall**

Pineapple, Papaya, Red Watermelon, Honeydew, Longan,  
Mini Orange, Fresh Dates

**Ice Cream**

Vanilla, Chocolate, Mango, Strawberry  
*Served with condiments*

**Dessert**

Signature Durian Pengan  
Citrus Ice Jelly  
Thai Red Ruby  
Portuguese Egg Tart  
Caramelized Mini Apple Crumbles  
Layered Lapis Cake  
Baba and Nonya Kueh  
Nutty Coffee Gateaux  
Chocolate Hazelnut Cake  
Red Fruit Glazed Mousse  
Coconut Mousse  
Chocolate Cocoa Crunch  
Mini Tea Cookies

\*\*The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.  
All prices are in Singapore Dollars, subject to Service Charge & prevailing Government Taxes