



Hawker Stalls Lunch Buffet
7th January to 1st May 2019
\$65++ per adult, \$34++per child

Chilled Seafood on Ice

Spicy Black Mussel Meat

Tiger Prawn

Half-Shell Scallop

Tabasco, Hot Sauce, Thai Chili Sauce, Wasabi Mayonnaise

Salads

Mesclum 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

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 Mantau 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
Caramelised 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