



**DINNER BUFFET
MAR- MAY**

APPETIZERS 頭盤

Assorted Cheese Platter 芝士拼盆

(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)

Parma Ham with Honeydew Melon 巴馬火腿配蜜瓜 (Saturday/Sunday and PH)

Smoked Salmon 煙三文魚

Salami Milano 意大利凍肉腸

SALAD COUNTER 沙律 (Rotation)

Poh Piah 新加坡鮮春卷

Pomelo salad with Prawns 柚子大蝦沙律

Seafood and Minced Pork with Glass Vermicelli Salad 海鮮肉碎粉絲沙律

Grilled Thai Beef Salad 泰式燒牛肉沙律

Daging Bakar with Tamarind Dipping Sauce 馬來燒牛肉配羅望子醬

Eggplant with Crispy Garlic and Spring Onion 金蒜蔥油茄子

Nyonya Prawn Salad 娘惹蝦沙律

Penang Achar 檳城酸菜沙律

Kerabu Mango 檳城青芒果沙律

Rojak 蝦醬蔬果沙律

Spiced Yoghurt Potato Salad 香料乳酪薯仔沙律

V Tropical Fruit Salad 雜果沙律

HYDROPONICS SALAD 水耕菜

Butter Lettuce 牛油生菜、Kale 羽衣甘藍、Red Coral 紅珊瑚生菜、Romaine 羅馬生菜、

Cherry Tomatoes 雜色車厘茄、

Sweet Corn 粟米、Kidney Beans 紅腰豆、Chickpeas 雞豆、Cucumber 青瓜、

Beetroot 紅菜頭、Carrot 甘荀

Cauliflower 椰菜花、Broccoli 西蘭花

DRESSING AND CONDIMENT 醬汁

Caesar 凱撒汁、French 法汁、Thousand Island 千島汁、Italian Vinegar 意大利油醋汁

Balsamic Vinegar 黑醋、Olive Oil 橄欖油、Red Wine Vinegar 紅酒醋

Thai Sauce 泰式汁、Cocktail Sauce 咯嗲汁、Honey Mustard Dressing 蜜糖芥末汁

Onion Rings 洋葱圈

SEAFOOD COUNTER 海鮮

Snow Crab Legs 雪場腳蟹

Brown Crab 麵包蟹

Fresh Prawn 凍蝦

Canadian Black Mussels 加拿大青口

Clam 大蜆 Jade Whelk 翡翠螺

Spicy Tomato Sauce 辣茄汁 Lemon Wedge 檸檬角

SUSHI AND SASHIMI COUNTER 魚生壽司吧

Shimaaji 深海池魚, Ama Ebi 赤蝦

Herring 希靈魚, Hokkaido Scallops 北海道帶子 Hamachi 油甘魚,

Octopus 八爪魚 / Hokkigai Clam 北寄貝

Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司

壽司(壽司蝦, 甜蝦, 赤貝, 馬刀貝, 腐皮, 針魚, 墨魚, 素鮑魚)

SOBA AND APPETIZERS 冷麵及頭盆

Soba and Somen with Spring Onion and Kazami Nori 蕎麥麵及素麵配蔥花及紫菜

Katsuo Ninniku Miso Tsuk 蒜頭味噌

Konbu Edamame 昆布枝豆

Mentaiko Salad 明太子沙律

Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

SOUP 湯

Chinese Soup 中式湯

Western Soup 西式湯

Tom Yum Goong /Tom Kha Kai /Bak kut Teh **(Rotation)**

冬蔭功/泰式椰子雞湯/肉骨茶

WESTERN DISHES 西式熱盆 (Rotation)

Roast Fish Fillet with Sambal 森巴醬燒魚

Steamed Grey Mullet with a Sour & Spicy Vegetable 泰式烏頭魚

Thai Style Break Fish Salt & Herbs 泰式鹽燒鱸魚

Thai Red Curry Seafood 紅咖喱海鮮

Ayam Masak Kicap 馬來醬油香料燴雞

Nanyang Laksa Paper Wrapped Chicken 南洋叻沙紙包雞

Thai Red Curry Roast Duck 紅咖喱燒鴨

Singapore Braised Duck with Soy Sauce 星洲滷水鴨

Thai Style Marinaded Baby Pork Kunckle 泰式滷水乳豬手

Thai Grilled Volcano Spare Ribs 泰式火山骨

Thai Peach Belgian Duroc Olive Oil Pork Rack 泰式蜜桃比利時杜洛克橄欖油豬鞍

Beef short rib red curry 紅咖喱牛肋條

Malaysian Coconut Milk Vegetable Orzo Pasta 馬來西亞椰漿鮮菜米型意粉
Laksa Seafood Pasta 叻沙海鮮意大利粉
Fried Chili Turnip patties 星州炒蘿蔔糕
Garlic Bread 蒜蓉包

CHINESE DISHES 中式熱盆 (Rotation)

Sambal Sotong 森巴醬炒鮮魷魚
Chili Crab Singapore Crab 新加坡辣子蟹
Fried Mussels with Thai Spicy Sauce 泰式辛辣醬炒青口
Fish Fillet in Tom Yum Soup 冬陰功湯浸魚片
Fried seafood with Thai yellow curry 黃咖喱炒海鮮
Braised Fish Maw and Duck Feet in Abalone Sauce 鮑汁花膠扒鴨掌

Siam Braised Bean Curd with Mushroom 暹羅紅燒豆腐
Stir-fried water Cress with Malazan 馬拉盞炒水通菜
Thai-Style Stir-Fried Vegetables With Soybean Paste 泰式豆醬炒雜菜
Stir-fried morning glory with garlic 泰式炒通菜香蒜炒椰菜苗
Sambal Okra 森巴醬炒羊角豆

Mee Goreng 印尼炒麵
Black Peppered Char Cha Kway Teow 黑胡椒炒貴刁
Thai Style Pineapple Pork Fried Rice 泰式菠蘿扎肉炒飯
Fried Rice with Thai Basil and Minced Pork 香葉肉碎炒飯
Thai Style Pineapple Pork Fried Rice 菠蘿肉鬆炒飯
Singapore Curry Seafood Fried Rice 星洲咖喱海鮮炒飯

STEAMED LOBSTER 清蒸龍蝦

Cheese Sauce 芝士汁/Green Curry Sauce 青咖喱汁

CHINESE BBQ STATION 燒味

BBQ Pork 叉燒
Soy Chicken 豉油雞

INDIAN CHEF SPECIAL 精選咖喱菜式

Vegetable Khorma 印度忌廉雜菜咖喱
Beef Randang 巴東牛肉
Naan, Garlic, Pappadam 印度烤餅薄脆
Served with Indian Pickles, Mango Chutney and Raita
配印度醃菜, 芒果甜酸醬及乳酪
Roti Canai served with Curry Sauce 印度煎餅配咖喱汁

TEPPANYAKI STATION 鐵板燒 (Rotation)

Roasted Marinated Pork Fillet Glazed with Malt Sugar 麥芽糖燒豬寸骨
Thai Fish Cake 泰式魚餅
Otah Otah 香辣蕉葉魚肉包
Assorted Satay with Peanut Sauce 各式沙嗲
Roast Lamb Shoulder 烤羊肩肉
Garlic Prawns 蒜茸扒大蝦
Malaysian Barbecue Chicken Wings 馬來燒雞翼
Seasonal Grilled Vegetables 時令扒蔬菜

TEMPURA STATION 天婦羅 炸物天堂 (Rotation)

Malaysian Fried Bean Curd with Trio of Sauce 馬來炸豆腐配三色醬
Thai Spring Roll 春卷
Ayam Goreng 辣醬炸雞
Belacan Fish Fillet 馬拉盞炸魚
Deep-fried Butter Prawns 星洲牛油蝦
Eggplant 茄子 Onion Rings 洋葱圈, Green Pepper 青椒, Pumpkin 南瓜
Crispy Banana Fritters (Pisang Goreng) 馬來西亞炸香蕉

CARVING 烤肉

Roast Sirloin Steak 燒西冷 (Mon-Fri)
Roast Beef Rib Eye 燒美國肉眼牛扒 (Sat-Sun & PH)
Cumin Garlic Lamb Chop 小茴香燒羊排
Seasonal Vegetable with Herbs and Butter 香草牛油炒時菜
New Potato with Thyme and Garlic Cloves 香草蒜頭燒新薯仔
Black Pepper Sauce 黑椒汁/Gravy 燒汁

LIVE STATION COUNTER

Cordyceps Flowers and Agaricus Blazei Stewed Pork Broth
蟲草花姬松茸燉瘦肉湯

Peking Duck 北京片皮鴨

(Spring Onion 洋葱, Seafood Sauce 海鮮醬, Pancake 麼麼皮)
秘製泰式辣醬
Cucumber 青瓜, Green Papaya 青木瓜, Carrot 甘筍

SINGAPORE LAKSA 新加坡叻沙

Vermicelli 米粉, Oil Noodle 油麵,
Shrimp 蝦, Fish Cake 魚片, Fish Ball 魚旦
Boiled Egg 焗蛋, Bean Curd Puff 豆卜
Salted Pork Fillet 咸豬柳, Shredded Chicken 雞絲,
Water Spinach 通菜, Beansprout 銀芽,
Fried Shallot 炸乾葱, Red Chilli 紅辣椒,

Chinese Parsley 芫茜, Laksa Leaves 叻沙葉

Sambal Sauce 森巴醬

Laksa Soup 喇沙湯

DESSERTS(Rotation)

Mango Passion Fruit Mousse Cake 芒果熱情果慕絲蛋糕

Pineapple and Coconut Mousse Cake 菠蘿椰子慕絲蛋糕

Chestnut Mont Blanc 法式栗子蒙布朗

Salted Egg Cheesecake 鹹蛋芝士蛋糕

Thai Milk Tea Mousse Cake 泰式奶茶慕絲蛋糕

Pandan Mango Cream Cake Roll 斑斕芒果忌廉

Key Lime Coconut Mousse Cake 青檸椰子慕絲蛋糕

Mango Caramel Mousse Cake 芒果焦糖慕絲蛋糕

Raspberry Lychee Mousse 紅桑子荔枝慕絲蛋糕

Strawberry Cheesecake 士多啤梨芝士蛋糕

Opera 歌劇院蛋糕

Walnut Chocolate Brownie 核桃朱古力布朗尼

Mango with Sticky Rice 芒果糯米飯

Malaysian Teh Tarik Panna Cotta 馬來西亞拉茶奶凍

Coconut Mango Sago Panna Cotta 椰子芒果西米奶凍

Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Mango Coconut Pomelo Sago Delight 楊枝甘露

Assorted Coconut Cendol 椰汁珍多冰

Hot Dessert

Thai Black Sticky Rice with Coconut Milk 椰汁黑糯米

Deep-Fried Sesame Ball 芝麻蓮蓉煎堆

Soya Bean Curd Pudding 豆腐花

Portuguese Egg Tart 葡撻

Fresh Fruit

(Water Melon, Hami Melon, Pineapple)

Haagen-Dazs Ice-Cream Counter

Ice Cream Cup 雪糕杯

Kid's Table

Raspberry Madeleine Cake 紅桑子瑪德琳蛋糕

Assorted Macarons 雜錦馬卡龍

French Lemon Tart with Meringue 檸檬蛋白撻

Yuzu Honey Cake 柚子蜂蜜蛋糕

Assorted Cookie 雜錦曲奇

Assorted Chocolate 雜錦朱古力

Assorted Candy 雜錦糖果

The above menu items are served on a rotation basis and are subject to change due to seasonality and availability without prior notice.

以上菜式輪流供應，食物或會因應季節變化及食材供應而改變並不作事前通知。