



## MARKET CAFÉ – BUFFET DINNER

### Appetizers

- Assorted Italian cold cuts with Brie and Emmental cheese
  - Classic Caesar salad
  - Seafood on ice: Fine de Claire oysters, prawns, and mussels
  - Pomelo salad with prawns
  - Spicy seafood salad with baked chili paste
  - Smoked salmon with caviar and cream cheese (*Live Station*) \*\*
  - Premium sushi and sashimi selection, rice rolls, and tempura \*\*
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### Soups

- Truffle mushroom cream soup (Friday)  
*Rotates with French onion soup (Saturday)*
  - River prawn Tom Yum soup with mushrooms
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### Live Stations

- Mushroom risotto with foie gras \*\*
  - Beef Wellington with wild mushroom sauce (Friday)  
*Rotates with grilled beef rib-eye \*\* (Saturday)*
  - Pasta station:
    - Pesto
    - Truffle carbonara
    - Spicy aglio olio (garlic)
  - Peking duck with hoisin sauce
  - Khao Soi Gai (Northern Thai curry noodle soup)
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## Hot Dishes

- Crab fried rice
  - Stir-fried Bai-Liang with egg (Friday)  
*Rotates with stir-fried Mara with egg (Saturday)*
  - Braised lamb shank with baby carrots (Friday)  
*Rotates with braised beef short ribs \*\* (Saturday)*
  - Grilled salmon with caper butter and sun-dried tomato sauce (Friday)  
*Rotates with crispy sea bass with peppercorn sauce (Saturday)*
  - Grilled seafood with saffron sauce (Friday)  
*Rotates with turbot fish with garlic butter sauce \*\* (Saturday)*
  - Wok-fried river prawns with garlic, brown butter, and shrimp roe paste
  - Stir-fried Sa Tor beans with tiger prawns or chicken
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## Desserts

- Mango sticky rice
  - Steamed Thai gnocchi with young coconut milk
  - Thai crepes (*Live Station*) with assorted condiments
  - Tiramisu
  - Cheesecake
  - Caramel pudding with orange sauce
  - Seasonal fresh fruits
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## Beverages

- Still water
- Sparkling water
- Soft drinks

Our restaurant is fully equipped to accommodate Halal requirements, food allergies, and other specific dietary preferences. Please feel free to let us know if you have any special requests.