

# estate

## RESIDENTIAL BUFFET LUNCH EXPERIENCE

### RAW & SEAFOOD KITCHEN

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#### COLD SEAFOOD PLATTER

Tiger Prawns, Black Mussels, Clams, Scallops In Shell

#### CHARCUTERIE

Prosciutto Di Parma, Salami Rustic, Salami Milano, Air-dried Beef  
*served with assorted condiments*

#### CHEESES

Brie De Meaux, Mimolette, Reblochon, Saint Nectarine, Camembert  
*served with assorted condiments and cheese crackers*

#### BREADS

French Baguette, Sourdough, Spinach and Cheese, Multigrain

#### COLD APPETIZERS

Red Tiger Prawn with Mango and Quinoa  
Ikura with Tossed Soba Noodle, Spring Onion  
Soy-glazed Beef, Asian Mushroom Salad, Curry Leaf  
Greek Style Salad with Feta Cheese  
Buffalo Mozzarella with Heirloom Tomatoes, Sweet Basil  
Baby Romaine, Chicken Breast, Pear, Chives Hazelnut Vinaigrette

### SALAD BAR

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#### SELECTED GREENS OF THE DAY

#### BEANS & SEEDS

Corn, Kidney Beans, Black Beans, White Beans, Chickpeas, Quinoa, Lentils

#### CONDIMENTS

Cherry Tomato, Cucumber, Carrot, Snow Pea, Alfalfa Sprout, Beetroot, Capers, Caper Berries,  
Croutons, Bacon, Parmigiano-Reggiano

#### DRESSINGS

Balsamic Dressing, Thousand Island Dressing, Caesar Dressing, Raspberry Vinaigrette

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## SOUPS

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Double-boiled Herbal Chicken Soup  
Butternut Pumpkin Soup

## WESTERN & GRILL KITCHEN

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WILD MUSHROOM RISOTTO  
Parmigiano-Reggiano, Truffle Oil

## CARVING STATION

Herb-marinated Roast Beef Sirloin  
Peruvian-style Roasted Organic Chicken  
Mediterranean Baked Salmon  
Smoked Roasted Pork Belly

## SIDES

Truffle Mashed Potato, Grilled Asparagus  
Mediterranean Sautéed Vegetables, Grilled Caramelized Corn

## ASIAN KITCHEN

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### INDIAN CUISINE

Hyderabadi Chicken Biryani  
Fish Curry  
Dhal Curry  
Mix Vegetable Sabzi  
Mixed Pickled Vegetables

### MALAYSIAN CUISINE

Ayam Masak Chili Api  
Sambal Udang  
Telur Masak Kicap  
Jasmine Rice

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## WOK, FRY & PREMIUM BARBECUE KITCHEN

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Sesame Roasted Chicken  
Sichuan-Style Spicy Chicken "La Zhi Ji"  
Wok-fried, Balsamic Vinegar Pork Rib  
Braised White Turnip with Baby Shrimp  
Wok-fried Hong Kong style Green Vegetable  
Braised Mix Mushroom with Fish Maw  
Mala-fermented Bean Braised Duck

XO Chinese Sausage Fried Rice with Spring Onion  
Mamak-style Mee Goreng  
Spicy Chicken Wing with Marmite Sauce  
Crispy Potato Prawn with Thai Chili Sauce  
Water Chestnut Roll with Prawn and Chicken

## SOTO AYAM

Potato, Carrot, Coriander, Egg noodle, Chicken, Spring Onion, Fried Shallot

## DIM SUM

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Chicken 'Char Siew' Pau, Chicken 'Siew Mai', Crystal Dumpling

## DESSERTS

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### SWEETS

Spiced Caramelized Pineapple, Torched Citron Tart, Rum & Hazelnut Pâte à Choux,  
Marsala Wine Tiramisu, Kueh Lapis, Assorted Local Kuehs

## SELECTION OF FRESH AND WHOLE FRUITS

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