

estate

RESIDENTIAL BUFFET DINNER EXPERIENCE

RAW & SEAFOOD KITCHEN

COLD SEAFOOD PLATTER

Tiger Prawns, Black Mussels, Clams, Scallops In Shell

FRESHLY SHUCKED SEASONAL OYSTERS

Tabasco, Lemon Wedges, Shallot Mignonette

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
Chilled Gazpacho, Extra Virgin Olive Oil
Soy-glazed Beef, Asian Mushroom Salad, Curry Leaf
Greek Style Salad with Feta Cheese
Baby Romaine, Chicken Breast, Pear, Chives Hazelnut Vinaigrette
Buffalo Mozzarella with Heirloom Tomatoes, Sweet Basil

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SALAD BAR

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

SOUPS

Signature Peking Duck Consommé
Butternut Pumpkin Soup

GRILL KITCHEN - SKEWERS

Black Miso Chicken Skewers
Kurobuta Pork Teriyaki with Spring Onion Skewers
Wagyu Beef Kofta Skewers
Beef Kebab Skewers
Aubergine Satay Skewers
Roasted Garlic Potato Skewers

NOODLE & WRAP KITCHEN

CANTONESE-STYLE WAGYU BEEF NOODLES

Beef Offal, White Radish, Coriander, Spring Onion, Golden Garlic, Celery Flower
Chili Garlic Soya, Chili Paste Oil, Ginger, Vinegar

SIGNATURE SQUID INK TAGLIATELLE WITH OCTOPUS CONFIT
Gluten-free Squid Ink Tagliatelle Pasta, Cherry Tomatoes, Chili, Basil

GOCHUJANG CHICKEN TACO

Lime Crema, Kimchi Slaw, Coriander, Togarashi

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WOK, FRY & PREMIUM BARBECUE KITCHEN

ESTATE BLACK TRUFFLE ROASTED DUCK
Cabbage, Fried Tofu, Homemade Sweet Turnip Pickle, Coriander Cress
Truffle Plum Sauce, Ginger Honey Soya

SIGNATURE DISHES

Sichuan-Style Spicy Chicken "La Zhi Ji"
Honey Soy-glazed Australia Short Rib
Wok-fried, Balsamic Vinegar Pork Rib
Passion fruit Sweet and Sour Pork
Steamed Fish with Green Chili, Black Bean & Bamboo Leaf

VEGETABLES

Homemade Black Bean Tofu
Braised White Turnip with Baby Shrimp
Wok-fried Hong Kong style Green Vegetable, Crispy Salted Fish
Braised Mix Mushroom with Fish Maw

SEAFOOD

Crispy Cheong Fun with Soft Shell Chili Crab
Kam Heong Clams with Omelette
Supreme Soy-glazed River Prawn
Nyonya Stew with Baby Squid

Nasi Goreng Kampung with Silver Fish and Homemade Chili
Singapore XO Hokkien Mee
Carrot Cake with Chinese Sausage
Steamed Sticky Glutinous Rice with Chinese Sausage

DIM SUM

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

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DESSERTS

SWEETS

Spiced Caramelized Pineapple
Torched Citron Tart
Rum & Hazelnut Pate Choux
Marsala Wine Tiramisu
Champagne Raspberry Gelée
Arabica Latte Mille-Feuille
Mango Infused Jasmine Gateaux
Hilton Signature Cheesecake
Forêt Noire
Kueh Lapis
Assorted Local Kuehs

SELECTION OF FRESH AND WHOLE FRUITS

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