

estate

RESIDENTIAL BUFFET DINNER EXPERIENCE

RAW & SEAFOOD KITCHEN

COLD SEAFOOD PLATTER

Tiger Prawns, Black Mussels, Clams, Scallops in Shell

FRESHLY SHUCKED SEASONAL OYSTERS

served with assorted condiments

SASHIMI & TUNA

Pink Ginger, Wasabi, Soya Sauce

SUSHI & MAKI ROLL

Pink Ginger, Wasabi, Soya Sauce

SMOKED & CURED FISHES

Salmon Gravlax

Smoked Salmon

Smoked Snowfish

Cured Tuna with Tōgarashi

CHARCUTERIE

Prosciutto di Parma, Coppa Ham, Salami Rustic,

Salami Napoli, Salami Milano

served with assorted condiments

CHEESES

Brie de Meaux, Mimolette, Reblochon, Saint Nectaire,

Tomme de Savoie, Camembert, Ossau-Iraty,

Fourme D'Ambert, Honeycomb

served with assorted condiments and cheese crackers

BREADS

French Baguette, Sourdough, Spinach and Cheese, Multigrain,

Olive Bread, Ciabatta

served with assorted condiments

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COLD APPETIZERS

Red Tiger Prawn with Mango and Quinoa
Grilled Halloumi with Bulgur Salad and Pomegranate
Chilled Gazpacho, Extra Virgin Olive Oil
Greek Style Salad with Feta Cheese
Soy-glazed Beef, Asian Mushroom Salad, Curry Leaf
Unagi with Tossed Soba Noodle, Spring Onion
Buffalo Mozzarella with Heirloom Tomatoes, Sweet Basil
Baby Romaine, Chicken Breast, Pear, Chives Hazelnut Vinaigrette

SALAD BAR

SELECTED GREENS OF THE DAY

BEANS & SEEDS

Corn, Kidney Beans, Black Beans, White Beans, Chick Peas, Quinoa, Lentils,
Mung Bean, Black-Eyed Peas, Bulgur

PROTEINS

Chicken Breast, Ground Roasted Beef, Roasted Turkey, Baked Fish, Hard Boiled Eggs, Cottage Cheese

CONDIMENTS

Avocado, Cherry Tomatoes, Yellow Tomatoes, Cucumber, Carrot, Red Radish, Asparagus,
Snow Peas, Alfalfa Sprout, Snow Sprout, Yellow Tomato, Beetroot, Capers, Kimchi, Wakame, Crouton, Bacon

DRESSINGS

Balsamic Dressing, 1000 Island Dr, Raspberry Vinaigrette, Three Mustard Dr
Baby Romaine, Crouton, Bacon, Parmigiano Reggiano, Caesar Dr.

SOUPS

Signature Peking Duck Consommé
Butternut Pumpkin Soup

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GRILL KITCHEN - SKEWERS

Chicken Shish Thawood
Wagyu Beef Kofta Skewers
served with assorted condiments

MEATS STATION

AUSTRALIAN BEEF
Roasted Whole Grass-fed Rib-eye
Beef Jus, Roasted Potato, Grill US Green Asparagus

SALMON EN PAPILOTE
Baked Parcel Whole Salmon filled, Italian Fresh Herb Salsa
Horseradish, Capers Bearnaise Sauce

NOODLE & WRAP KITCHEN

CANTONESE-STYLE WAGYU BEEF NOODLES
Beef Offal, White Radish, Coriander, Spring Onion, Golden Garlic, Celery Flower
Chilli Garlic Soya, Chilli Paste Oil, Ginger, Vinegar

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

GOCHUJANG CHICKEN TACO
Lime Crema, Kimchi Slaw, Coriander, Togarashi

SOFT-SHELL CRAB POPIAH
Sweet Turnip, Lettuce, Cooked Egg, Garlic Chilli, Sweet Sauce, Peanut Crunch, Chilli Crab sauce

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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

ASIAN-INSPIRED DISHES

Sichuan-Style Spicy Chicken "La Zhi Ji"
Braised Pork Trotter with Sea Cucumber
Singapore Black Pepper Beef with Capsicum
Curry Leaf Salted Egg River Prawn
Singapore Chilli Crab with Golden Mantou
Kam Xiang Lala with Omelette
Wok-fried Hong Long Style Green Vegetable
Braised Mix Mushroom with Fish Maw
Ghee Rice
Tandoori Chicken, Tandoori Prawn
Chettinad Chicken, Aloo Bonda, Paneer Tikka Masala
Mint Yogurt, Kachumber Salad, Papadam
Nasi Goreng Kampung with Silver Fish
Singapore XO Hokkien Mee
Carrot Cake with Chinese Sausage
Steamed Sticky Glutinous Rice with Chinese Sausage

DIM SUM

Hong Kong-style Char Siew Pau, Lotus Pau, Har Gau, Siew Mai
Spicy Hot Bean Sauce, Chilli Sauce, Black Vinegar

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DESSERTS

SWEETS

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

SELECTION OF FRESH AND WHOLE FRUITS

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